Giggling Squid Scoops Big Nibble International Award

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Giggling Squid Thai Restaurant in Horsham has picked up the prestigious award for 'International Food Festival Experience' at the 'Big Nibble' event in Sussex.

Focused around Horsham's 'Carfax' open square at the town centre, Horsham Council, Horsham Markets and Food Rocks co organised a marvellous showcase of local produce and street foods. Record crowds encouraged by glorious summer sunshine meant that several stalls sold out of stock well before the day's end.

Giggling Squid, whose head office is soon to be based in Horsham, won the Horsham Chairman's award for producing the best***'International Food Festival Experience'*** with "loads of exciting food samples, amazing demonstrations of the art of vegetable carving."

"Giggling Squid completely deserved my winner's award for the best experience," said Horsham's Chairman, Cllr Tricia Youtan, adding "They had obviously put a huge amount of thought into not just showing off their food but the culture and skills of their country's cuisine as well."

Giggling Squid's tuk-tuk, more normally seen on the bustling streets of Bangkok, provided highly popular photo opportunities for many selfie hunters. The tuk-tuk has been imported from Thailand with a view to introducing home deliveries for Giggling Squid customers.

"This award means so much to the every one at Giggling Squid given the high quality of local competition," said Pranee Laurillard, who co owns the family of Giggling Squid restaurants with husband, Andy.

Horsham's East Street was known locally as "Eat Street" even before it became pedestrianised, attracting even greater customer footfall and more restaurants.

Held over the August bank holiday, the two-day event included a live cookery theatre which say all three of Sussex's Michelin starred chefs demonstrate their culinary skills and share trade secrets, with a supporting a cast of top local chefs and local artisan producers.

Saturday's Horsham Beer (and cider) Trail attracted record numbers of 'trailers' with eight bars, shops and stalls providing a quality sup in the specially produced souvenir mugs.

Food Rocks also arranged a 'Little Nibble on the Forum' with children participating in high numbers in the Sainsbury's Crazy Food Figure Competition and healthy food sampling with Horsham's Wagamama team.

Also on Sunday, the newly introduced International Food Festival, centring this year on Horsham's 'Eat Street' and area, was a hit with visitors and participating businesses alike as people flocked to experience the displays, food samples and entertainments throughout the day.

Giggling Squid, introduced the 'Thai Tapas' concept to Britain, opened in Horsham in February 2014. The restaurant brand is derived from the nickname of one of their three children, Giggling Squid's formula of serving "rustic" Thai cuisine, with the emphasis on seafood.

Meals are freshly prepared by master Thai chefs in the kitchen from scratch, and its healthy tapas menu, had proved universally popular, especially at lunchtime with Horsham office workers, "yummy mummies" and "ladies who lunch."

The lunch menu offers a choice of six Tapas-style 'tasting sets' that allow diners to sample several of different dishes at a single sitting, costing between £8.00 and £10.50 with 16 individual dishes priced under £4.00. "Big" dishes with rice cost £6.50 to £7.95. "Combi" meals with starters are priced between £6.00 and £7.25.

The evening menu is more extensive with over 50 dishes available. The ever popular Thai Green Chicken Curry is £8.95.

Giggling Squid has also been short-listed in this year's Asian Curry Awards.

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Further information at:

www.foodrockssouth.co.uk

www.thebignibble.co.uk

Editors' Notes:

Giggling Squid has established a strong reputation for its authentic, rustic and fresh Thai cooking with the emphasis on coastal specialities. The food, described by *The Times* as "exciting" and Time Out as "Simply Devine", is prepared by master Thai chefs using fresh ingredients, sourced locally where available.

Press contact: Hi res photos and menus available. To review or organise competition prizes call: George Shaw, Avocado Media.

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