

# Simply Specialists featuring

Found in the marquee on Holdenby's back lawn.....

## Sunday 29th August:

12noon – 1pm	<b>Faye Baxter</b> - Vegetarian Heaven
1.00 – 1.30pm	<b>FALCONRY DISPLAY</b> by Icarus Falconry
1.45 – 2.45pm	<b>Northamptonshire Budding Chef contestant:</b> meet the chefs of the future
3pm – 4pm	<b>Richard Curtis, Northampton College</b> Warm Pigeon & Beetroot salad with Bramble Dressing
4pm	<b>FALCONRY DISPLAY</b> by Icarus Falconry

## Monday 30th August:

11.30am - 12noon	<b>Martin Brown, Portfolio Events Ltd</b> Funky Chicken
12.30am – 1.00pm	<b>Frances Crute: Chocolatier</b> Handmade Chocolates
1.00pm – 1.30pm	<b>FALCONRY DISPLAY</b> by Icarus Falconry
2pm – 2.45pm	<b>Northamptonshire Budding Chef contestant:</b> meet the chefs of the future
3.15pm – 4pm	<b>Anthony Horn, Head Chef, The Red Lion, East Haddon</b> Northamptonshire Trout with crushed new potatoes and butter sauce
4.00pm	<b>FALCONRY DISPLAY</b> by Icarus Falconry

## Also with us at the show:



A popular Children's Theatre Company, tour throughout the UK. Specialising in performances for children from 2-5 years, can perform in any venue, ideal for Schools, Libraries, Arts Centres, Theatres, Childrens Party's.  
(Performing on Monday 30th August only)  
For more information contact us on **01536 412836**  
or at **www.bangersandmashtheatrecompany.com**

**Little Faces Facepainting**  
Contact Debbie on **07833516386**

**Max Moonlight, Guitarist**  
**www.maxmoonlight.co.uk**

# Cook's Courtyard featuring...



**NEW TO THE SHOW:** Celebrity chef and Food Writer **Sophie Grigson** will be cooking live on Monday.



Also featuring **Adam Gray**, Head Chef at Michelin Star restaurant Rhodes Twenty Four, London.



And **Stephen Bulmer**, owner of Brook Hall Cookery School & has spent many years working with Raymond Blanc.

## Sunday 29th August :

11.30 – 12.30pm	<b>Richard Curtis, Senior Lecturer, Northampton College</b> Honey Roasted Northamptonshire Rabbit with a Hazelnut Stuffing, Cider & Apple Jelly Sauce
12.45– 1.45pm	<b>Adam Gray, Michelin Star chef, Rhodes Twenty Four, London</b> Roast chump of Lune valley lamb with English vegetable minestrone and lovage pesto
2.00 – 3.00pm	<b>Stephen Bulmer, Brook Hall Cookery School</b> Grilled Pork with Basil & Parsley Stuffing, Deep-Fried Courgettes & Flowers Pork Fillet with a Mustard-Fruit Crust and Borlotti Beans
3.15 – 4.15pm	<b>Darren Curson, Head Chef, Rushton Hall</b> Anjou pigeon, seared foie gras, liquorice syrup Seared halibut, yam puree, samphire, clam chowder

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12.45– 1.45pm	<b>Stephen Bulmer, Brook Hall Cookery School</b> Grilled Pork with Basil & Parsley Stuffing, Deep-Fried Courgettes & Flowers Pork Fillet with a Mustard-Fruit Crust and Borlotti Beans
2.00 – 3.00pm	<b>Sophie Grigson, TV chef and food writer</b> A dish created from local Northamptonshire ingredients!
3.15 – 4.15pm	<b>Adam Gray, Michelin Star Chef, Rhodes Twenty Four, London</b> Roast chump of Lune valley lamb with English vegetable minestrone and lovage pesto

Lost children and British Red Cross located at the Holdenby Tea Room. Stonehouse Events take no responsibility for any vehicles and belongings while visitors are at the show, and please remember children need supervising at all times. Thank you! Dogs are allowed on site, but not inside Holdenby House itself. Please keep on leads at all times.