



TRESKO & BRYHER



2014 FOOD FESTIVAL

TRESKO

SATURDAY 13TH SEPTEMBER

FOOD MARKET

In Smith Square, by Tresco Stores
10:30AM-1PM

Sample and buy the best of local produce and meet the farmers and fishermen!

TRESKO BEEF

Grass fed and island bred, the Tresco herd is the best in the South-west! Farmer Paul Christopher will be on hand to answer any questions and offer you some samples too. Meet the farmer and taste the beef!

TRESKO DELI

Sample the finest cheeses from Cornwall and Devon.

BORO FARM STALL

The Christophers of Boro Farm bring you fruit and vegetables grown on Tresco, as well as a delicious selection of cakes and jams straight from the farmhouse kitchen.

PENDERS OF BRYHER

Scillonian crab and lobster freshly-caught by Mike Pender of Bryher.

NEWTON ASH FISHING CO.

Fresh Mackerel and Pollock caught by Tresco's very own fishermen, Jake Newton and Will Ash.

ALES OF SCILLY

Scupper'd, Firebrand and Three Sheets...beautiful beer brewed on St Mary's. Mark Praeger brings his island ales to Tresco.

TROYTOWN ICE-CREAM OF ST AGNES

The creamiest of ice-creams from the celebrated dairy on St Agnes.

ST MARTIN'S VINEYARD

Delicious island wine from the vines of St Martin's.

BADCOCK'S PASTIES OF ST MARY'S

Tracey Badcock's home-made pasties - get them early as they always sell out.

BECKY LOCKE

Cake topper extraordinaire from St Mary's.

SALAKEE FARM

as featured on BBC's Countryfile, the duck farmers of Salakee Farm will be selling their wares and talking about their new venture.

ST MARTIN'S SEA SALT

Salt, the ultimate bounty from the sea, brought to us from St Martin's.

ABBEY GARDEN VEG STALL

Fresh produce from the Kitchen Garden

TRESKO BEEF & LOBSTER LUNCH

The New Inn
12PM-2.30PM

The New Inn will be serving its festival menu of Tresco beef (from succulent steaks to traditional roasts) as well as delicious local lobster rolls.

FOOD AND DRINK DEMONSTRATIONS

Flying Boat Restaurant
12PM

Wine-tasting with the Secret Sommelier! Our special guest and wine-expert from one of the UK's top restaurants will be exploring English wines.

3PM

Fish filleting and preparation with local fisherman Mark Pender.

SHRIMP MY TIDE

The sea and Flying Boat Restaurant
2PM-4PM

Get your shrimp net out and your buckets ready - this year's we wade into the shallows in search of the shrimp, under the guidance of Tresco's shrimping experts, Eddie Birch and Bill Pritchard. Gather at the Flying Boat restaurant at 2pm for instruction from Eddie and Bill in the ways of the shrimper and then head off in search of your prey.

A chef will be on hand at the Flying Boat to cook up your catch on your return. For the unluckier shrimpers with empty nets, there will be refreshments available to help you overcome your disappointment.

A selection of shrimp nets will be provided but to avoid disappointment bring your own if you have one!

Footwear while shrimping is strongly advised...

FOOD FESTIVAL DINING

Flying Boat Restaurant
7PM-9PM

Tresco Surf n' Turf Feast at the Flying Boat Restaurant.
Tresco beef & Bryher lobster.

The Ruin Beach Café
7PM-9PM

Jamie Oliver's Fifteen comes to The Ruin Beach Café. Five Course Tasting Menu.

On Bryher: Fraggie Rock
7PM-9PM

Fraggie Rock will be hosting a special menu for the Saturday night of the festival designed around the best ingredients Scilly and Cornwall has to offer. Enjoy dishes influenced by island produce and ingredients produced our doorstep.





TRESKO & BRYHER



2014 FOOD FESTIVAL

BRYHER

SUNDAY 14TH SEPTEMBER

HARVEST FESTIVAL

All Saints Church

9:15AM

Join Bryher's residents for the annual island Harvest Festival. Beautiful autumn floral displays will decorate All Saint's Church and local foods will be on show.

FOOD MARKET

Bryher Community Centre

10:30AM-3PM

From pasties to pulled pork, fudge to fajitas the food festival at Bryher Community Centre has it all. This year Bryher stall holders are joined by producers from across the islands showing our mainland visitors the Scillonian foodies produce exceptional dishes!

Stall holders:

VERONICA FARM FUDGE

Bryher is famous for its beautiful landscape and for the 2014 festival Kris is using the island's rugged hillside as inspiration for a new fudge flavour. Gorse flower fudge will be on sale for adventurous tasters as well some of the more traditional flavours including St Martin's sea salt, St Agnes clotted cream and rich chocolate.

NEW FOR 2014: SALAKEE FARM

Featuring on BBC1s Countryfile, Dave and Kylie started rearing ducks on their St Mary's farm earlier this year. They've quickly gained a reputation for producing top quality duck for island restaurants and shops.

FRAGGLE ROCK

With an emphasis on food that is locally caught, reared, baked or grown Fraggie Rock is a popular eating establishment for hungry visitors to Bryher. Delicious homemade quiches, sandwiches, cakes and local drinks will be on sale, enough to satisfy any appetite!

NEW FOR 2014:

TANGLEWOOD KITCHEN COMPANY

Euan Rodger has a consuming passion for food. Euan has worked in some of the finest hotels in the country and now runs The Tanglewood Kitchen Company. Euan will be bringing his popular homemade ready meals made with the finest local produce to the festival.

VINE CAFÉ

Often described as a 'little gem' Vine Cafe serves top quality, wholesome island produce. At the festival Cath will be showing off her delicious range of cakes suitable for all, from those intolerant to dairy to gluten free diets.

NEW FOR 2014:

AIMEE'S HOMEMADE BREADS

A trained chef, Aimee Christopher is passionate about making high quality flavoured breads and pizzas. They are topped with local ingredients including herbs from Aimee's dad's garden.

BRYHER SHOP

A stand you must visit! Zoe's homemade chipotle sauce has become legendary with Bryher Shop regulars. Now she brings more Mexican delights to the festival. Pulled pork tacos, homemade guacamole and churros are all bound to set your palate alight and Zoe will be on hand to answer any questions you have on Mexican cooking. In the week leading up to the Food Festival, Bryher Shop will be packed with special offers on local produce and delicious goodies. Pop in to try Zoe's traditional Scillonian Tattie Cake or enjoy a packed lunch from the deli counter.

THE FESTIVAL IS A REAL HIGHLIGHT FOR ALL THE CHEFS. WE LOVE THE OPPORTUNITY TO SHOW OFF OUR SKILLS.

Tresco's Head Chef Glenn Gatland





BRYHER

SUNDAY 14TH SEPTEMBER

NEW FOR 2014:

THE ISLAND BAKERY

Barney McLachlan is from St Martin's and is famous for his homemade pasties using Cornish beef. As well as pasties, Barney will be on hand to talk about how to make sourdough bread and he'll be selling the bakery's unique 'starter'!

HELL BAY HOTEL

The award winning hotel is famous for its exquisite fresh seafood. The hotel's chef, Richard Kearsley, will be demonstrating to festival goers how to make lobster ravioli and if you're lucky you'll get to try the finished dish!

TROYTOWN FARM

The Hicks family have been farming on St Agnes for generations. Their luxury ice cream and clotted cream are firm favourites at the food festival and are perfect to enjoy in any weather. Come and meet farmers Sam and Laura and hear how their ice cream evolves from cow to cornet!

Kids' workshops

11AM

New to the festival this year are three free workshops for enthusiastic young cooks! Under 10's can build their own Troytown ice cream sundae. Using local ingredients and fruits children can design (and eat!) their creation. Prizes will be awarded for the best ones. (Approximately 30 minutes)

12:30PM

The second of the children's workshops. The Isles of Scilly Farmers' and Growers' Initiative host a hands on 'grow your own veg' session for budding young farmers. Under 10s can learn how to grown quick vegetables for tasty recipes and leave with a packet of seeds. (Approx 30 minutes)

1:30PM

Build your own ice cream (part 2)
(Approximately 30 minutes)



FOOD FESTIVAL DINING

The Crab Shack

6PM-8PM

The very best of Bryher crab is what you can expect from the island's Crab Shack. Set in the grounds of Hell Bay, the rustic Crab Shack is all about keeping it simple, with freshly-caught, freshly-cooked crab served with chips and salad (there's scallops or mussels for those not keen on crab). A claw-cracking finale to a splendid island weekend!

