

## The Cookery Hub – Live Cookery Demonstrations



The Cookery hub is sponsored by Chris Watson Family butchers and will take place in the Methodist Hall, Lymington Road with kind permission of the Methodist Community.

TIME	CHEF	THEME
<b>Saturday</b>		
10.00am	Adam Hart, Head chef at the Kitchen, Chewton Glen	'Favourites from the menu at the Kitchen'
11.00am	James Golding, Executive Head chef of the Pig Group	'Walled garden cookery and UK charcuterie'
12.00am	Colin Nash from the Three Tuns at Bransgore	'Seasonal Local Delights from Colin's menu'
1.00pm	Barbara Cox -BC Nutrition – Rainbow recipes	'Look and feel 10 years younger!'
2.00pm	Jennifer Williams – Naked Jam	'Perfect preserves and their use in recipes.'
3.00pm	Paul Jenkins – The Shipyard Restaurant, Lymington and Russell Murphy from Russell's Plaice in Highcliffe	'Sustainable shellfish: lobsters, crabs, cockles and whelks galore'
4.00pm	Alex Aitken Proprietor of the Jetty Restaurant	'Our local celebrity chef Alex Aitken with Daniel Noonan winner for the Harbour Group and Jetty restaurants chef of the Year competition.'
5.00pm	Prizegiving with the Mayor for our school's competitions and local businesses.	'Join us for our special prizegiving, showcasing our school children and window dressing competition.'
<b>Sunday</b>		
1.30pm	Luke Matthews from the Chewton Glen	'Luke's ideas from his Summer menus'
2.30pm	Chris Watson and Harry Mosely chef/proprietor of the Paddle	'Our award-winning butcher and acclaimed chef show you some great ideas for using meat.'
3.30pm	Ready Steady Cook with Marc Carella from Christchurch Harbour Hotel and Kevin Brown from the Lord Bute Restaurant.	'A return of the two competing chefs from two of our best eateries'  You choose the best menu!