

food@milsomplace

Flavours of the West

Milsom Place
Saturday 8th and Sunday 9th May

Regional Foods from Regional Producers
Tastings, Demonstrations and Talks
Food Art in the Octagon
Live Music in the Courtyards

The best in tastes and flavours from producers in the West, in and around the courtyards and buildings of Milsom Place

Free admission
Open Saturday 10-6 and Sunday 11-5

Sign up online at www.milsomplace.co.uk to be kept updated with events at Milsom Place and be entered in a prize draw to win a Flavours of the West Hamper full of local produce!



How to find us

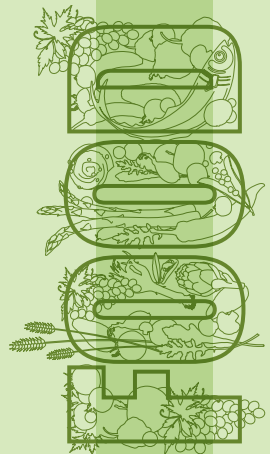


Supported by



www.milsomplace.co.uk

Trains to London
& South West



Exhibitors

Beans & Herbs

Organic seeds, Vegetables and Herbs.

Chocolate on Chocolate

Handmade Chocolates.

Marshfield Ice-Cream

Award winning Ice-Cream.

Quoins Organic Vineyard

Organic white and red wines.

The Bath Pig*

British made Chorizo.

The Orchard Pig

Traditionally made ciders and fruit juices.

Gratton & Oldridge*

Quality preserves and chutneys.

The Somerset Cider Brandy Co

Cider Brandy, Apple juice, Eau-de-vie.

*Taste of the West Winners

The Thoughtful Bread Co

Various Breads.

Paxton & Whitfield

Cheeses from regional, artisan producers.

Serious Treats*

Award winning chocolate brownies.

Crumpet!

Delicious cakes and bakes.

Fussels Fine Foods

Rapeseed products.

Bath Soft Cheese

Soft, blue and hard cheeses.

Special Events Bars

Real ales and local ciders.

Jamie at Home

Kitchen and homewares from Jme.

The Bath Soup Co, 4 Milsom Place

until 12th May



Events

Ssssh... don't tell, but the **Secret Service Supper Club** will be coming out of hiding ...booking essential. Find out the secret password at www.facebook.com/TheSecretServiceSupperClub

Saturday

- 10-6 Carl Warner, Foodscapes : The Octagon
- 10-6 Jo Wright, An Insight into Flavour: The Octagon
- 1.00 The Art of Cheesemaking with Martin Knapp, Paxton & Whitfield: The Octagon
- 1.45 A Day in the Life of Quoins Vineyard with Alan Chubb: The Octagon
- 2.15 Somerset Cider Brandy Explained with Tim Edwards: The Octagon
- Talk & Demonstration by Andrew Sartain, 2.15 Gourmet Chef & Wild Food Expert: 4 Milsom Place

Sunday

- 11-5 Carl Warner, Foodscapes: The Octagon
- 11-5 Jo Wright, An Insight into Flavour: The Octagon
- 11-5 Willow Weaving Workshop with James Roberts, Abel Willow: 4 Milsom Place
- 1.00 The Art of Cheesemaking with Martin Knapp, Paxton & Whitfield: The Octagon
- 1.45 A Day in the Life of Quoins Vineyard with Alan Chubb: The Octagon
- 2.15 Somerset Cider Brandy Explained with Tim Edwards: The Octagon

Milsom Place. The destination for dining in North Bath

