

BASC WILD FOOD THEATRE



SCAN ME
FOR THE
SHOW GUIDE



FRIDAY

- 10.00** Amy Thompson - Venison Taco's and Satay Squirrel
- 10.40** Amy Thompson - Rabbit Burgers, with Watercress Mayo and Blue Cheese.
- 11.20** Scott Rea and Rachel Green - Deer butchery and sausage making
- 12.20** Bod Griffiths - Vale House Cookery School - Venison Salami making
- 13.00** Rachel Green - Partridge Shawarma flatbreads and hummous pickled red onions
- 13.40** Leon Davies and Louisa Clutterbuck - Eat wild - Keeper's Pie and Pheasant Chili Con Carne.
- 14.20** Lionel Strub - The Clarendon Inn - Rabbit duck pigeon and Venison 4 quick dishes
- 15.00** Denise Tolleyfield - Venison, ancho chilli and bitter chocolate and Venison tartare
- 15.40** Lionel Strub - The Clarendon Inn - Rabbit duck pigeon and Venison 4 quick dishes

SATURDAY

- 10.00** Rachel Green - Pheasant katsu curry
- 10.40** Chris Marney - Game for Anything - Rabbit ballotine
- 11.20** Jose Souto and JB Gill - Roast saddle of venison with fruity stuffing
- 12.00** Mark Lloyd - Venison Wellington, pickled blackberries and greens
- 12.40** James Martin Gin - James Martin Gin
- 13.20** Jose Souto and JB Gill - Deer butchery
- 14.20** Eva Humphries - Cooking and talking about Game and nutrition
- 15.00** Rachel Green - Venison picadillo
- 15.40** Mark Lloyd - Warm salad of spiced partridge, bulgur wheat and charred vegetables.

SUNDAY

- 10.00** Paul Whitehouse - Fishy stories and Fish cooking
- 10.40** Curtis Pitts - Deer butchery
- 11.20** Tony Singh - Tandoori Venison Kebab and Venison Seekh Kebabs
- 12.00** Jose Souto RG cooking - Wild Boar butchery
- 13.00** Rachel Green - Venison bibimbap
- 13.40** Tony Singh - Venison haunch curry
- 14.20** Rachel Green - Roasted partridge with a prosciutto crust, sourdough and porcini bread sauce
- 15.00** Jose Souto - Pheasant Chorizo and Cheese Rulards