

Edible London 2016

The Programme



Thursday May 12, 2016

Check in to the 4* Melia White House Hotel before we whisk you away to London's fabulous **Billingsgate Market** where Dame Silla Bjerrum will greet you with a private tour followed by a market breakfast.

Afterwards take a trip up the river to Tower Pier, passing under Tower Bridge, and meet City of London guides Peter Twist and Tina Baxter. There is nothing about the City of London that these two don't know, and they will share plenty of interesting facts as you weave through the streets and alleys of 'old' London towards the Guildhall Library. This treasury of the written word contains a notable collection of cookery books dating from the 18th century, and curator Peter Ross will share some of his rarest volumes with you.

Immediately following this you'll be joined by Fiona Cairns, one of Britain's best-known bakers, who will talk about how life changed when she was commissioned with baking the Royal wedding cake for Prince William and Kate Middleton.

Time for tea? **The Swan Restaurant**, perfectly located on the banks of the Thames and next door to The Globe Theatre, is our venue for the afternoon. Our tea expert **Caroline Hope** will talk you through the history of our national beverage and will lead a tasting of the various blends to enjoy with traditional afternoon tea

Tonight, after a brief cocktail reception at the hotel, you'll enjoy dinner at Plum and Spilt Milk – this modern restaurant alongside King's Cross and St. Pancras stations, takes its name from the livery colours of the Flying Scotsman's dining car. Michelin-starred Chef Mark Sargeant is Chef Director of the restaurant where he oversees a menu inspired by British ingredients and traditional cuisine.

Friday May 13, 2016

We head out of London to Sussex, to step back in time on the **Bluebell Steam Railway** for the short journey from East Grinstead to Kingscote Station – it will indeed be bluebell season, so we are hoping for a colourful journey. A stroll through the vineyards brings you to the restored 15th century Tithe Barn at **Kingscote Estate**. Weather permitting, we'll be dining alfresco enjoying a "Downton Abbey" style picnic. Wines from the Kingscote Estate and other English wine producers will accompany a classic country estate menu. Expect a surprise guest or two.

Save room for dinner! Tonight is hosted by Dame **Pervin Todiwala** at her family restaurant: **Cafe Spice Namaste**, where **Chef Cyrus Todiwala OBE** will prepare a mouth watering feast with his contemporary interpretation of dishes from his native India. An appetite stimulating tasting of different gins selected by Dame Melanie Reeve will precede the dinner.

Saturday May 14, 2016

Tours of the London food markets – Borough, Druid Street, Maltby Street and Spa Terminus, with their glorious displays of all things edible will pique your appetite for a Ploughman's lunch including the many cheeses, breads and assorted meats selected along the way.

Tonight we present the London dine-around: London Dames will take you to their favourite restaurants in small groups of 6 or 8. Details TBD but restaurants may include Spring, Kitchen W8 and Moro.

Sunday May 15, 2016

Not such an early start today, instead we'll have a late British breakfast at the **Duke of Cambridge** in leafy Islington. This was Britain's first organic gastropub when **Geetie Singh** founded it in 1998 and it became a romantic and commercial alliance with **Riverford**

Organics when Geetie married Guy Watson, the founder of possibly Britain's best known organic veg-box scheme.

The afternoon offers an opportunity for discussion as we present food writer and historian, **Bee Wilson** interviewed by Dame **Julia Platt Leonard**. Bee is a knowledgeable and inspiring speaker whose book, "First Bite: How We Learn to Eat" recently won the Fortnum's Book of the Year 2016.

We're delighted that London's Dame **Kim Woodward** will host tonight's farewell dinner at the iconic **Savoy Grill**. For the first time in its 125-year history, the Savoy has a woman at the helm in The Grill restaurant. Walk in Escoffier's footsteps and enjoy some incredible food from Chef Kim's kitchen.

Monday May 16, 2016

Depart hotel for the Cotswolds? Full description of these two add-on options is available on our website - www.lesdameslondon.org.

PLEASE NOTE

This programme may be subject to change for reasons beyond our control Be reassured that in the event of any such changes, we will replace the activity with something equally attractive.