



NORTHAMPTONSHIRE
**FOOD & DRINK
AWARDS
2024/25**



Shining a Spotlight

on Northamptonshire Food and Drink

The Royal & Derngate Theatre Northampton
October 17th 2024



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@foodawardsHQ

Welcome!

Welcome to the 16th Weetabix Northamptonshire Food and Drink Awards - I do hope that you have a great evening and a huge congratulations to all of our finalists. Thank you for coming.

We would not be able to celebrate our finalists this evening without the support of our Sponsors and Associate Sponsors. This year, they have been so incredibly encouraging and engaging and their commitment to our mentoring programme continues to deliver results for our Gold winners. I'd also like to pay tribute to our media partners, judges and mystery shoppers. This county-wide food ecosystem is kept alive by your enthusiasm and local purchasing decisions. We are so fortunate to have such a great Northamptonshire foodie scene.

We have adopted some of the Weetabix values for our three tranches of Awards this evening and I think you'll see just how well they fit to the work of the sector. Please do look out for the sponsor quotes throughout the brochure – designed to inspire and motivate!

Thank you to our Patrons – Mary Laing, Susanna Booth, Tina and Tom Warner and Professor David Foksett. They are a constant source of wisdom and care. Sadly during the year we announced the loss of David Laing CBE, former Lord-Lieutenant and husband of Patron, Mary Laing. We remember with joy the conversations about the food and drink sector in Northamptonshire, the food he tasted, the trips to eateries and the mentoring support he provided. A strong believer in the power of community, David's influence in the food and drink scene in the county cannot be overstated. We remember a gentleman who made the world a better place.

Don't forget to take the brochure away with you – it is your shopping and eating guide and we know you won't be disappointed.

Rachel Mallows, MBE DL, Awards Director
rachel@themallowscompany.com

* This brochure is accurate to our knowledge and information provided at the time of design and print



MENU

STARTER

- Selection of breads from from The Farm Kitchen Bakery and School at The Farm Shed, Holcot
- Terrine of Houghton Ham, Portfolio made Piccalilli, The Falcon Inn Guinness bread
- (V) Beetroot poached quinoa, pickled fennel & charred orange

MAIN

- Pan-roasted British chicken, Coppa by Northampton Charcuterie Co, caramelised potatoes, carrot purée, charred leeks
- (V) Hamm Tun Fine Foods Shoetown blue cheese, wild mushroom risotto, rocket

DESSERT

- Vanilla Panna Cotta, Poached Orchard Fruits, Stonyfield English Quality Sparking Wine 2019 Rosé
- Freshly brewed coffee (tea available on request)
- Portfolio Events Chocolate Brownies



Welcome!

"Weetabix are delighted to be the headline sponsor for the 16th Northamptonshire Food and Drink Awards..."

We are thrilled to see the vast array of businesses, chefs, producers, venues and organisations who partake in the awards, and do the right thing year on year, to ensure that Northamptonshire is a county to be reckoned with for food and drink excellence.

We are also proud to sponsor two awards, the 'Weetabix Sustainability Award' which celebrates businesses who are leading the way for sustainability, and gets harder and harder to judge every year as you all make great strides forward. Secondly, we're in the third year of sponsoring our 'Farming Environment Award' which celebrates the wonderful work that our Growers Group of farmers, who farm within 50 miles of our mills, do every day towards a more sustainable future. We wish you all a lovely evening and the very best of luck!

*Stuart Branch
Chief People & Digital Officer, Weetabix*

As we gather to celebrate the outstanding food and drink sector in our county, we send a heartfelt congratulations to all the nominees.

This past year has, of course, presented challenges for Royal & Derngate, and we have received so much support from so many of you in this room. We are grateful to have you here tonight, with more of our building open and accessible, sharing in this brilliant celebration. Please do come back to see a show or a film with us, sometime in the bumper Autumn season ahead.

We hope you enjoy the evening. Good luck to all the nominees—your hard work deserves to be recognised!

*Jo Gordon, Chief Executive
Northamptonshire Arts Management Trust*

"We are delighted to welcome you to this special evening at Royal & Derngate..."



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A Massive Thank You...

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Always Deliver...

Adopting some of the Weetabix values this year, we are delighted to start our programme with Awards categories that fit under the heading of 'Always Deliver'.

Consistency in products and drinks delivered is a key aspect of manufacturing growth. As artisan producers move towards recognised quality standards and meeting customer needs, this is critical. For our next generation in the sector moving forwards in this industry, it can be the point of difference in employment. We know that a wide range of healthy food in our diet is good for us and contributes to our wellbeing.

We complete this tranche of awards showcasing those who are developing healthy food and those workplaces who are always delivering and improving their healthy food and wellbeing in the workplace.

Awards in this Category

Canapé of the Year
Sponsored by **Portfolio Events**.

Food & Drink College Student of the Year
Sponsored by **University of Northampton**.

Artisan Local Vegetarian/Vegan
Sponsored by **Daily Bread Co-operative**

Artisan Local Product
Sponsored by **Heygates Flour & Animal Feed Millers**

Artisan Local Drink of the Year
Sponsored by **Warner's Distillery**

Showcasing Healthy Food
Sponsored by **Delapré Abbey Preservation Trust**

Healthy Food and Wellbeing Award (Workplace)
Sponsored by **Delapré Abbey Preservation Trust**





Canapé of the Year

sponsored by **Portfolio Events.**

Portfolio Events invited college students in Northamptonshire to design a canapé that can be produced for large events and will be showcased at the Weetabix Northamptonshire Food & Drink Awards. The challenge involved creating a bite-sized, visually appealing canapé using local produce that meets dietary requirements. The winning canapé will be added to Portfolio Events' menu and be served at their events.



Artisan Local Vegetarian/Vegan

Sponsored by **Daily Bread Co-operative**

“Stay connected with your local food network, embrace innovation while staying true to your roots, and always prioritise quality and transparency. Supporting local food isn't just good for business, it's a way to make a positive impact on both people and the planet.”

John Clarke, Daily Bread



Recognising outstanding vegetarian or vegan products, this category is for locally produced items that offer high-quality plant-based options while upholding artisanal standards.

Our Finalists:

Artisan Nettle and Walnut Soda Bread, The Loving Chef

Artisan Nettle and Walnut Soda Bread is a rustic delight that combines earthy nettles and crunchy walnuts. Handcrafted with love and care, this vegan masterpiece blends wholesome ingredients for a flavourful and nourishing experience which is simple, delicious and nutritious.

01604 307783
thelovingchef.co.uk

Chilli, Shallot & Coriander Jelly, The Jam Queen

Sweet, spicy and oh so addictive – no cheese board is complete without The Jam Queen's Chilli, Shallot & Coriander Jelly. Made with a blend of fresh shallots, spicy chillies, and aromatic coriander, this jelly strikes a perfect balance between heat and sweetness. Can also be enjoyed with paté or as a glaze for chicken, salmon or prawns.

07738 716863
thejamqueen.square.site

Lemon Dairy-free 'ice cream' with a Blueberry swirl, Your Cool

A refreshing and zesty treat, Your Cool's Lemon Ice Cream is crafted to perfection with freshly squeezed lemons and swirled with a blueberry sauce, made with local blueberries from Mee's Blueberries. Each tub delivers a bright, tangy flavour that captures the essence of freshly squeezed lemons, which are balanced by a creamy texture.

07901 514583
your-cool.co.uk

Pecan and Caramel Cake, SophistiCake Creations

This indulgent cake features a moist base topped with a luxurious caramel glaze and roasted pecans. Crafted with precision, SophistiCake's creations are celebrated for their quality and artistic presentation, making this cake a standout choice for those seeking a gourmet, vegetarian dessert that captures the essence of artisanal baking.

01604 467865

Shoetown Blue, Hamm Tun Fine Foods

Shoetown Blue by Hamm Tun Fine Foods is a handmade, soft blue cheese made with raw Jersey milk that has quickly become a local favourite. This cheese offers a creamy texture and rich flavour. A creamy, soft full flavoured rich cheese.

07701 089513
hammtunfinefoods.co.uk

Tongue Taster, Northampton Cheese Company

Tongue Taster by Northampton Cheese Company is a cold smoked cheese; a flavourful addition to the local cheese scene. This bold, artisan cheese blends creamy textures with a complex, tangy finish, making it a true delight for cheese lovers.

077638 41550
northamptoncheesecompany.co.uk



Food & Drink College Student of the Year

sponsored by **University of Northampton.**

Our Finalists:

This category is for students aged 16 to 21 currently enrolled in a food or drink related course at a Northamptonshire college. It recognises individuals showing exceptional passion, commitment and skills development in the food and drink sector.



Dumitru Poroseci
Northampton College



Oscar Plomer
Bedford College's Corby Campus



Chloe Smith
Moulton College

“Never underestimate the power of personal wellbeing on your professional effectiveness. Always make time to take care of yourself, so you are able to excel in your work and deliver outstanding hospitality experiences for your customers.”

*Ivna Reic SFHEA CMBE,
Head of Events, Tourism &
Hospitality, University of
Northampton*





Artisan Local Product

Sponsored by Heygates Flour & Animal Feed Millers

“Knowing your strengths, your target audience and working hard are the keys factors to achieving your goals and ambitions, do this and you can achieve anything you want to. It is all about Identity, Quality & Service.”

Paul Heygate, Heygates Flour & Animal Feed



Honouring locally produced high-quality products made using traditional or artisanal methods. This category is for distinctive, hand-made or small-volume goods that exemplify craftsmanship and authenticity.

Our Finalists:

Cinnamon Roll THICC Cookie, Cookie Babes

A mouthwatering fusion of buttery richness, warm cinnamon and a hint of vanilla, perfectly capturing the essence of a classic cinnamon roll. This artisan cookie is soft, chewy and slightly crumbly, offering a deliciously indulgent texture that's impossible to resist.

07496 755368
cookiebabes.co.uk

Coppa, Northampton Charcuterie Company

An artisan-cured meat that showcases traditional Italian craftsmanship with a local twist. Made from the finest cuts of pork, the Coppa has been delicately spiced and perfectly aged, offering a rich, savoury flavour.

07763 841550
northamptoncharcuterie.com

Guinness Bread, The Falcon Fotheringhay

A distinctive and flavourful loaf which has become a staple since the pub's transformation into a bakery during the first lockdown. Infused with Guinness and local ale, the artisanal bread offers a unique malty flavour; perfect for those who appreciate a rich and robust taste.

01832 226254
thefalcon-inn.co.uk

Moorgate Farm Turkey and Leek Pie, Moorgate Farm

A handcrafted pie featuring turkey and fresh leeks, it is made with locally sourced ingredients. The quality and care put into each pie reflects Moorgate Farm's dedication to delivering exceptional, artisan products that celebrate local produce.

07922 134915
moorgatefarm.co.uk

New Lodge Vineyard Marmalade with Honey, Made by the Beekeeper

A blend of zesty citrus marmalade and rich, local golden honey. This artisan product, made using a traditional recipe, combines the tangy brightness of marmalade with the natural sweetness of honey. Minimal sugar content has been used in the product.

07734 144147
madebythebeekeeper.co.uk

Northamptonshire Blue, Hamm Tun Fine Foods

A semi-soft raw Jersey milk cheese which is a distinctive and flavourful product that celebrates local craftsmanship. Made by hand with milk from a Northamptonshire farm, the cheese is renowned for its creamy texture and tangy blue veins that develop through careful ageing.

07701 089513
hammtunfinefoods.co.uk

Raspberry & Blackberry Jam, The Jam Queen

This jam combines ripe, juicy raspberries and locally foraged blackberries, crafted to create a vibrant preserve. Made with high-quality, locally sourced fruit, each jar is bursting with a vibrant fruity flavour and offers a perfect balance of sweetness and tartness.

07738 716863
thejamqueen.square.site/



Artisan Local Drink of the Year

Sponsored by Warner's Distillery

This category celebrates high-quality, hand-crafted drink made in Northamptonshire using traditional methods. Whether small-batch or uniquely crafted, these beverages stand out for their distinctive flavours and craftsmanship.

Our Finalists:

Blackberry, Rhubarb and Cardamom Liqueur, The Food Library

This seasonal liqueur suspends and combines the perfumed blackberry and tangy rhubarb in Gin from Wharf Distillery to capture and preserve the end of summer, garden and hedgerow in a mouthful. The deep flavours of this handcrafted liqueur, combined with the exotic twist of cardamom and sugar beet, delivers a perfectly balanced flavour profile at every taste.

07475 632970
food-library.co.uk

Earls Baron Saxon 2023, New Lodge Vineyard

A sophisticated medium dry white wine crafted from a blend of Solaris, Phoenix, and Seyval Blanc grapes. Grown on the vineyard's scenic grounds, this wine offers a crisp, refreshing profile with delicate citrus notes and a balanced finish perfect for those who appreciate artisanal wines that reflect the essence of their local terroir.

07734 144147
newlodgevineyard.co.uk

Equinox, Single Malt English Whisky, Wharf Distillery

This rare single malt English whisky is a hand-crafted spirit made using traditional distillation methods. It is matured in oak casks for a rich, full-bodied flavour with hints of honey, spice, and orchard fruits. Only a few casks of this whisky are laid down on either the vernal or autumnal Equinox, reflecting the scarcity of the spirit.

01327 368866
wharfdistillery.co.uk

Queen & Co Mead, Made by the Beekeeper

This mead can be enjoyed as a dessert wine, with cheese or as an addition to cocktails and punches. With a focus on creating beverages that are kind to bees and the planet, Queen & Co's mead showcases the pure, floral notes of Northamptonshire honey in every sip.

07734 144147
madebythebeekeeper.co.uk

Nuggernaut, Great Oakley Brewery

A bold and refreshing golden ale brewed with Nugget hops to deliver a citrus aroma and a well-rounded bitterness. Great Oakley Brewery has been producing award-winning real ales since 2005 and Nuggernaut stands out for its crisp, clean finish, as well as its balance of flavours.

01327 351759
greatoakleybrewery.co.uk

Stonyfield English Quality Sparkling Wine 2019 Rosé, Stonyfields

A vibrant sparkling Rosé, made by the traditional method of secondary fermentation in the bottle. The grapes have been sourced from a small family-run vineyard in Northamptonshire. The 2019 vintage follows the success of its silver medal-winning IEWA predecessor from 2018, making this an exceptional choice for sparkling wine enthusiasts.

07771 763026
stonyfieldwine.co.uk

“Success in this industry isn't just about passion; it's about persistence. Every small step, every long day, every challenge faced head-on brings you closer to your dream.”

Tom Warner, Warner's Distillery



Wild & Furrow Oat Drink, Wild & Furrow

Wild & Furrow's Fresh Oat Drink is a barista-quality smooth and naturally creamy plant-based alternative, made with freshly harvested British oats. This refreshing drink is rich in fibre and nutrients, with a subtle sweetness that makes it ideal for drinking on its own or adding to coffee and recipes. It has been carefully pasteurised at low temperatures to retain the natural nutrients and to enhance its creamy, oaty taste.

07896 929666
wildandfurrow.com



Showcasing Healthy Food produced in Northamptonshire

Sponsored by



This category recognises Northamptonshire producers who have launched a new healthy food product. The focus is on products that are lower in fat, salt and sugars that contribute to a balanced diet.

Classic Cuisine of Northampton Ltd

For two decades Classic Cuisine have been developing and creating best-selling dishes for the foodservice sector. Responding to changes in dietary, allergen and health needs, they have expanded their range, working collaboratively with clients to develop tasty dishes free from wheat, gluten, dairy and unnecessary additives.

01604 644 884
classiccuisine.co.uk

Eat Curious

Based in Horton, Eat Curious is a plant-based food development company. They create sustainable, healthy, and flavourful protein to inspire discovery and tempt everyone to eat more plants. Their Hot Fill Solutions are convenient for foodservice and free from the top 14 major allergens.

Sales@eat-curious.com
eat-curious.com/

Breds Food / Now Roar

Roar is a high protein dessert in the protein snack market. Low in sugar and in saturated fats, this won the Best Snacking Innovation class at the 2020 World Food Innovation Awards.

07727 278036
nowroar.co.uk

Friars Farm

Friars Farm's Red Onion Chutney is a blend of slow-cooked onions and natural ingredients, utilising Stevia instead of sugar.

07763 841550
friars-farm.com

Nattok2

John Fahy produces Natto, a traditional Japanese superfood made from fermented soybeans.

07702 235597
nattok2.co.uk

According to *Mintel*, in 2024, half of under-35s said that they would be pleased to see more nutritional information on menus.



Date for the diary:

14th November 2024 Healthy Food Event at Delapré Abbey.

Contact rachel@themallowscompany.com for more details of this roundtable event.



"My advice to anyone who is considering a career or an involvement in Food & Drink is to be passionate about what you believe in, produce the best you can and most importantly tell as many people about how wonderful your product is. Lastly, enjoy what you do and spread the smile."

Andrew Hollett,

Kettering Park Hotel and the Northamptonshire Hoteliers Forum



Healthy Food and Wellbeing Award (Workplace)

Sponsored by Delapré Abbey Preservation Trust



Aimed at recognising Northamptonshire-based businesses providing health-focused food and wellbeing initiatives for staff. This category emphasises encouraging better workplace wellness and nutrition.

Our Finalists:

Mercedes AMG High Performance Powertrains Ltd

Mercedes AMG High Performance Powertrains prioritises the health and wellbeing of its 1,000 staff through a dedicated on-site restaurant and wellness programs.

The restaurant serves nutritionally focused breakfast, lunch and dinner, emphasising fresh, non-processed ingredients and healthy cooking methods. Menus display detailed nutritional information, calculated with the Nutritics program, and are tailored to meet the specific dietary needs of employees. The company also supports wellbeing through an intranet page featuring nutrition resources, wellness workshops and information on the on-site gym.

Monthly guest speakers, including notable figures like Frank Bruno and Tim Peake, provide additional insights into wellbeing, reinforcing the company's commitment to a healthy, balanced work environment.

01604 799788
mercedes-amg-hpp.com

Northampton General Hospital

Northampton General Hospital NHS Trust prioritises health and wellbeing with its diverse dining options for staff and visitors.

The Eat Street restaurant, centrally located on Hospital Street, offers a wide range of freshly prepared meals, including cooked breakfasts, hot meals, and a variety of healthy options such as salads, low-calorie snacks and seasonal produce from the on-site allotment.

Achieving Red Tractor accreditation, the hospital is committed to sustainable and free-range ingredients, with a focus on local sourcing.

01604 545683
northamptongeneral.nhs.uk

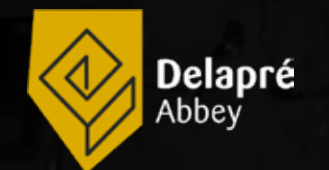
Silverstone Circuits Ltd

The commitment to health and wellbeing extends from the track to the dining table. The Pitstop Café, serving staff, race teams and the public, is dedicated to offering high-quality fresh ingredients.

With a focus on balanced nutrition, the café provides diverse options, including a Full English breakfast with both traditional and plant-based choices, along with a well-stocked salad bar. Menus feature calorie information to assist those wanting to make healthier decisions.

This thoughtful approach ensures that both staff and visitors have access to nourishing meals, supporting overall wellbeing and a healthier lifestyle.

07570 796981
silverstone.co.uk



"Success is built on the shoulders of those who walk with you. Value, respect and uplift every individual who supports and drives the journey toward your organisation's goals, for they are the heartbeat of your mission."

Richard Clinton, Chief Executive,
Delapré Abbey

One Team...

Our second tranche of Awards celebrates the importance of the team to foodservice and catering in order to provide the perfect meal and experience.

Those organisations that succeed usually have a great team around them. We celebrate those this evening, starting with the **Booker Young Chef** and **Whitco Chef of the Year**. Next are the four eatery categories – with more entries than ever before and an incredibly difficult decision to longlist and shortlist.

There are over 30 places to eat and drink over these next few pages and your patronage and bookings will be appreciated. Northamptonshire is on the country's food and drink map!

Awards in this Category

Booker Young Chef of the Year

Sponsored by **Booker**

Whitco Chef of the Year

Sponsored by **Whitco**

Community Café of the Year

Sponsored by **Public Health in West Northants Council**

World Cuisine Restaurant of the Year

Sponsored by **British Pepper & Spice**

Booker Gastro Pub of the Year

Sponsored by **Booker**

Restaurant of the Year

Sponsored by **Greedy Gordons**



Booker Young Chef of the Year

Sponsored by **Booker**

This category is open to young chefs between the ages of 16 and 24, who demonstrate talent, creativity and a passion for the culinary arts. It seeks to recognise and celebrate the next generation of culinary professionals making their mark in Northamptonshire.

Our Finalists:

Freddie Duke

June Plum Food, Wellingborough

01933 770300

juneplum.net

Levi Moukam

The Falcon Inn, Fotheringhay

01832 226254

thefalcon-inn.co.uk

Kamil Podgorski

Formerly Whitco, Thrapston now at Woburn Golf Club

01832 735007

whitcoltd.com

Joe Thornton

Nuovo, Northampton

01604 601100

nuovo-restaurant.co.uk

Dylan Warren

The Four Pears, Houghton

01604 926900

thefourpears.com

"We are all individuals, be your true self in everything that you do and remember to treat others how they want to be treated."

*Andrew Payne, Catering
Development Controller, Booker*

**BOOKER
WHOLESALE**





Whitco Chef of the Year

Sponsored by Whitco

“Three things:

1. Don't compromise on your mission and your values.
2. Don't forget to mind the small details....
3. And DO keep an eye out for the opportunities”

Vita Whitaker, CEO, Whitco Bakery and Kitchen Equipment



This category honours the most outstanding chefs in Northamptonshire. It is open to chefs aged 25 or over who live or work in the county, celebrating excellence, creativity and commitment to the culinary arts.

Our Finalists:

Asa Cosgrove

Formerly at The Woolpack Inn, Islip now at The Wheatsheaf, Titchmarsh
thewoolpackinnislip.co.uk / the-wheatsheaf.pub

Hannah Dunne

Ember, Wellingborough
07464 128878
restaurantember.com

Ambroise Dupont

The Falcon, Castle Ashby
01604 436783
thefalcon-castleashby.com

Joe Gould

Fawsley Hall Hotel & Spa, Fawsley
01327 892000
handpickedhotels.co.uk/fawsleyhall

Zak Perrin

The Falcon at Fotheringhay
01832 226254
thefalcon-inn.co.uk



Community Café of the Year

Sponsored by Public Health in West Northamptonshire Council



Open to cafés and tea rooms in Northamptonshire, this category honours establishments that not only serve great food and beverages but are deeply rooted in their local community, providing a hub of social interaction and support.

Our Finalists:

Forge Coffee, Evenley

More than just a café, Forge Coffee is a cornerstone of the local community, providing a welcoming space for residents to meet and connect. It collaborates with nearby businesses like The Red Lion in Culworth and Geoff's Real Artisan Bread, supporting local suppliers while offering a menu of fresh, high-quality products. The café hosts regular events such as coffee mornings, art exhibitions and pop-up shops featuring a variety of local craftspeople and sellers, creating opportunities for local artists and makers to showcase their work.

01280 841798
forgecoffee.co.uk

Happy Mondays Coffee Company, Rushden

Happy Mondays Coffee Company has become a vibrant community hub in Rushden, offering not only exceptional coffee but also a space for locals to gather, share ideas and support one another. The café regularly raises funds for charities and hosts markets and events for local residents to enjoy, fostering an inclusive environment where everyone feels welcome. Its commitment to sourcing ethical beans and supporting sustainable practices further reflects its dedication to both the community and the planet.

01933 394620
happymondayscoffee.co.uk

New Lodge Farm, Bulwick

New Lodge Farm, owned by the Singlehurst family for over 100 years, has transitioned from traditional cattle and sheep farming to a focus on leisure, sustainability and local food. The farm's café is located within beautifully restored stone barns and offers a rural setting where visitors can enjoy meals made with locally sourced ingredients. Alongside the café, the farm shop provides high-quality local produce, supporting the community and promoting sustainability through its locally sourced offerings.

01780 450493
newlodgefarm.com

Saints Coffee, Northampton

More than just a coffee shop, Saints Coffee is a social enterprise that actively supports community initiatives. The café's founders, Ben and Nicola, host community-focused events, including speaker panels on important social topics like intersectionality and neurodiversity. They also run initiatives such as "Coffee in the Community" to reduce loneliness and have plans to support individuals from challenging backgrounds, such as homelessness and addiction recovery, by providing training and employment opportunities.

01604 630013
saintscoffee.co.uk

“At West Northamptonshire Council, we believe that preparing, sharing, and enjoying food is more than just a meal or to nourish our bodies—it's an opportunity to bring people together, foster connection, and build healthy, thriving communities. We're proud to support the Food and Drinks Awards, celebrating those who make this possible every day.”

CLLr Matt Golby, Deputy Leader of West Northamptonshire Council



Whites Kitchen, Earls Barton

Whites Kitchen is a local favourite that prides itself on being a gathering spot for residents. In addition to serving delicious, freshly prepared meals with locally sourced ingredients, this café is committed to bringing people together. It offers a warm, friendly environment where the community can meet, share a meal and support local producers.

whiteskitchenearlsbarton@gmail.com
whitesofearlsbarton.co.uk

Woodford Halse Community Café

This café is at the heart of the village, run by volunteers who are dedicated to creating a welcoming space for residents. With its inclusive ethos, the café offers more than just coffee and cakes; it's a place where people can come together to socialise and support one another. Its volunteer-driven model and focus on fostering connections between community members make it a cherished local hub, vital to the social fabric of Woodford Halse.

07596 233400
Woodford Halse Community Café | Facebook



World Cuisine Restaurant of the Year

Sponsored by **British Pepper & Spice**

This award is open to restaurants offering predominantly international cuisine, such as Southeast Asian, South American, Caribbean, Chinese or Japanese. The category recognises the best in global dining, celebrating restaurants that bring diverse flavours and experiences to Northamptonshire.

Our Finalists:

Alacati Grill, Daventry

This family run restaurant works together to bring you a taste of Turkey. Their authentic Turkish menu has been designed with pride to offer the best cuisine from this West Asian country. Situated in the heart of Daventry they are particularly renowned for their open charcoal grilled meat.

01327 704115
alacatigrill.co.uk

Moghul Rooms, Towcester

The owner's grandfather opened the doors of his very first restaurant in South Wales and his legacy has continued now in Towcester. The restaurant has kept the original feeling and tradition of India with a little modern twist to keep it current.

01327 640333
moghulrooms.co.uk

Saffron Fine Indian Dining, Brackley

At Saffron Fine Indian Dining they pride themselves on using only the freshest ingredients and traditional recipes to create their dishes. From the moment you step into the restaurant you'll be greeted with friendly service and an inviting atmosphere.

01280 709666
saffronbrackley.co.uk

Mexican Fire Garden, Kettering

This popular restaurant and takeaway in Grange Place in Kettering offers home cooked food full of flavour. For a large variety of starters, sides, mains and drinks, serving a genuine Mexican flavour with a warm welcome, this is a place to visit.

01536 514130
mexicanfiregarden.com



"Success is all about pulling together a range of skills to make the perfect food and drink business. It is like a recipe – you need all the right ingredients to make it work. Just don't forget to add your own bit of spice to shine above the rest."

Ian Kelland, Managing Director,
British Pepper & Spice



Sakura Sushi, Northampton

A fusion of sibling skills, one with a French culinary background and another crafting Sushi, Sakura Sushi brings a new dining experience to the Wellingborough Road. A sushi bar with ambience and friendly and attentive staff.

01604 902585
sakura-sushi.co.uk

The Tamarind Restaurant, Northampton

Tamarind's diverse menu offers a delightful journey through the rich and vibrant flavours of India and Nepal. Their chefs meticulously craft each dish with a harmonious blend of authentic spices, fresh ingredients, and culinary expertise.

01604 461447
tamarind-restaurant.com



Booker Gastro Pub of the Year

Sponsored by **Booker**

Aimed at pubs in Northamptonshire that excel not only in their beer and drinks selection but also in offering exceptional food. This category highlights pubs where the culinary experience rivals the quality of their beverages.

Our Finalists:

The Countryman, Staverton

A warm, welcoming atmosphere with an emphasis on locally sourced, seasonal produce. Voted Village Pub of the Year in the Daventry District 2022 & 2023, The Countryman combines rustic charm with modern touches, offering cosy indoor dining by the fire and a delightful outdoor terrace for warmer months. Known for its hearty, contemporary British cuisine, The Countryman offers an experience that strikes a perfect balance between comfort and sophistication, making it a go-to for both casual and special occasions.

01327 311815
thecountrymanstaverton.co.uk

The George, Great Oxendon

A stylish gastro pub known for its modern British menu and welcoming atmosphere. It offers a blend of contemporary dining and classic pub charm, featuring open fires, a beautiful garden terrace and locally sourced seasonal dishes. The George provides an exceptional setting where guests can enjoy fresh, inventive meals in a relaxed yet elegant environment, ideal for those seeking a refined countryside dining experience.

01858 452286
www.thegeorgegreatoxendon.co.uk

The Kings Arms, Polebrook

The Kings Arms offers visitors a warm welcome alongside local beers, guest ales and premium lagers. Located three miles from the historic town of Oundle, this beautifully refurbished pub combines traditional English charm with modern touches. Guests can enjoy expertly crafted gastro style dishes in a welcoming, countryside setting. The Kings Arms excels in creating a serene dining experience where attention to detail meets genuine hospitality.

01832 272363
thekingsarmspolebrook.co.uk

The Plough, Everdon

A traditional country pub offering a warm, inviting atmosphere with a contemporary edge. Known for its seasonal, locally sourced menu and cosy interiors, The Plough also boasts a lovely garden perfect for al fresco dining. Whether for a casual lunch or a special evening, it is an ideal spot to relax and enjoy quality food and drink in a charming rural setting. From the seasonal offerings to the friendly staff, it's a destination that delights locals and visitors alike.

01327 361588
theplougheverdon.co.uk

The Rose & Crown, Yardley Hastings

A charming gastro pub with a focus on locally sourced, seasonal cuisine. This welcoming village pub blends rustic charm with contemporary dining including daily specials, with both Bistro and bar menus available. Combined with the use of local produce where possible and friendly service, the Rose & Crown embodies the essence of country dining, making every meal feel like a special escape into rural Northamptonshire.

01604 696276
roseandcrownbistro.co.uk

The White Horse & Inn, Stoke Albany

A quintessential village pub offering a cozy and inviting atmosphere. Known for its hearty, locally sourced dishes and excellent selection of ales, this recently updated pub combines traditional charm with modern comforts. Enjoy a meal by the roaring fire or relax in the charming garden, making it a perfect spot for a leisurely lunch or a relaxed evening out in the beautiful Northamptonshire countryside.

01858 535268
whitehorsestokealbany.co.uk

"The headwinds have been fully in the face of the hospitality sector this year. It's been tough! However, the enormous passion, eye for detail, resilience, warmth of welcome and superb service offered by the independent sector still wins true.

Across the country I have the pleasure of seeing thriving operators who continue to invest and drive their businesses forward. Despite it all, the great British public still love to eat out and nobody does it better than you do. Tonight, we salute & celebrate the very best that Northamptonshire has to offer. A huge well done!"

Stuart Hyslop, Managing Director
- Catering & Small Business,
Booker



Althorp Coaching Inn, Great Brington

A beautifully refurbished gastro pub offering a warm, rustic charm with flagstone floors, wooden beams and cozy fires. The relaxed, dog-friendly atmosphere is complemented by elegant outdoor dining in a garden or historic courtyard. Located near the famous Althorp House, this is the perfect spot to enjoy locally sourced dishes and great drinks while unwinding in the heart of the British countryside.

01604 770651
althorpcostinginn.co.uk



Restaurant of the Year

Sponsored by Greedy Gordons

This category is open to Northamptonshire-based restaurants, defined as venues with their own address and front door or situated within a larger venue. Restaurants must offer dinner service and be recognised for their quality, atmosphere, and overall dining experience.

Our Finalists:

Hibiscus Fine Dining, Delapré Abbey, Northampton

A beacon of culinary excellence and recently celebrating its second AA Rosette set in the beautiful Billiard Room at Delapré Abbey. With a focus on seasonality and local produce, the restaurant crafts dishes that blend classic techniques with a modern flair. The elegant setting enhances the experience, making every meal an occasion to remember.

01604 866715
delapreabbey.org

Hopping Hare, Northampton

Committed to sourcing the finest local produce for its guests (and promoting them on their website), this family owned hotel, restaurant and bar is proud of its menu reflecting the best of Northamptonshire. They also offer house-made ice creams and sorbets with unique flavours. Expect quality food and drinks in a welcoming, relaxed atmosphere at the Hopping Hare.

01604 580090
hoppinghare.com

Nuovo, Northampton

A taste of modern Italian dining in Northampton, specialising in cicchetti, small plates inspired by Venetian cuisine. With a focus on sharing, the menu offers a variety of authentic Italian dishes crafted from locally sourced ingredients. The chic and contemporary ambience, combined with attentive service makes Nuovo a popular destination for those looking to enjoy vibrant flavours and a relaxed yet refined dining experience.

01604 601100
nuovo-restaurant.co.uk

Restaurant Ember, Wellingborough

Restaurant Ember in Wellingborough specialises in wood-fired cooking, focusing on modern British cuisine with a seasonal twist. The menu showcases an array of dishes designed to enhance natural flavours, often incorporating locally sourced ingredients. Diners can enjoy a variety of options such as wood-fired steaks, fresh seafood and creative vegetarian offerings, all prepared with an emphasis on quality and sustainability. The combination of rustic cooking techniques and refined presentation ensures a memorable dining experience for both food enthusiasts and casual visitors.

07464 128878
restaurantember.com

The Cedar Restaurant, Fawsley Hall Hotel & Spa

An exquisite dining experience set within the historic and luxurious surroundings of a Tudor manor house. Guests can indulge in fine dining at the Cedar Restaurant, where classic British dishes are crafted using the finest seasonal ingredients, often locally sourced. The elegant dining room provides a refined yet welcoming atmosphere, perfect for special occasions or a relaxing meal.

01327 892000
handpickedhotels.co.uk/fawsleyhall/

The Falcon, Castle Ashby

A sophisticated dining experience in a tranquil countryside setting. Housed within a restored 16th-century coaching inn, the restaurant emphasises farm-to-table dining, with menus inspired by seasonal, locally sourced produce. Led by a passionate culinary team, The Falcon's dishes blend contemporary British cuisine with rustic charm, creating meals that are both inventive and comforting.

01604 698005
thefalcon-castleashby.com

"Hard work always pays off! Never doubt your intuition but longevity is the key and being able to give your ideas the time to work. Surround yourselves with the best people, skilled in the art of their domain. Most of all give yourself a break - you are better than you think you are!"

Richard Gordon, Greedy Gordons



The Flavour Trailer, Brixworth

From Trailer to Flavour HQ you can now experience the bold, flavourful dishes that merge global influences with locally sourced ingredients in their restaurant. Delivering high-quality, creative meals from gourmet burgers and loaded fries to fusion dishes that surprise and satisfy. Their commitment to using fresh, local produce ensures that each dish bursts with authentic flavours and top-notch quality.

01604 372002
theflavourtrailer.com



Lead by Example...

Our final set of Awards really highlights those who are leading by example.

We start with the Outstanding Contribution to Food and Drink in Northamptonshire which will be a surprise to them! We move on to Local Food Hero, a real favourite of our categories, and then to our business categories of One to Watch and F&B Achiever of the Year.

We finish with two categories sponsored by Weetabix. Firstly, at the start of much of our food's journey from farm to fork with our Farming Environment Award. Food and drink manufacturing is the largest manufacturing sector in the UK and is part of the farm to fork chain which is worth £162bn to the UK economy. And we finish with the Sustainability Award – designed to recognise those in the sector who are blazing a trail for sustainable thinking and operations that will help us all, and our planet, in the coming years.

Awards in This Category

Outstanding Contribution to Food and Drink in Northamptonshire
sponsored by **All Things Business**

Local Food Hero

Sponsored by **Howes Percival**

One to Watch

Sponsored by **Whitworth Brothers**

F&B Achiever

Sponsored by **J Sweeney Accountants**

Farming Environment Award

Sponsored by **Weetabix**

Weetabix Sustainability Award

Sponsored by **Weetabix**





Outstanding Contribution to Food and Drink in Northamptonshire

Sponsored by **All Things Business**



This category recognises an individual or individuals who have made an outstanding contribution to the food and drink sector in Northamptonshire. As this is a surprise award, there is not a list of nominees or finalists. Therefore it could be you, so listen closely to the announcements!



"You live this life once. No dress rehearsal here. Treat people how you want to be treated and everything will be fine."

Ben Thomas, All Things Business

"If you really want something, go for it! Ambition and small achievable targets will get you there. Never give up."

Mary Laing, Awards Patron

At the 2023 Awards Dinner we offered mentoring to any of our finalists and put a call out for industry mentors. Here is what some of those who took up the offer of mentoring said:

"After winning Silver Award 2023/24 in the Community café category, which was a complete surprise, an offer came in from the Northamptonshire Food & Drink Awards Team offering mentoring, which I thought was a perfect idea personally. I work alone and only have a team in to provide service, because of this I have no one to talk to regarding the daily challenges of running a business. I was matched with RS from Warners Gin. We would chat on the phone twice a month about all aspects of both our working lives. She understood my challenges and would help me look at things from all angles, even offering potential solutions....what a girl :) I would encourage everyone to take this opportunity as it was a really positive experience for me and such a great idea."

Nita, The Polo Pavilion Tea Room, Winwick Hall

"Mentoring through the food and drink awards programme has been uplifting and rewarding, being supported by an experienced corporate professional who has helped to open doors, present new ideas and grow my business. Thank you so much for the opportunity."

Milly Fyfe, No Fuss Meals for Busy Parents CIC

"I was fortunate enough to receive business mentoring from AB and it was an incredibly valuable experience. With his guidance, I was able to pinpoint the issues that were holding my business back and develop effective strategies to overcome them. Their expertise and insights helped me to focus on the key areas that needed improvement and provided me with the tools and resources to implement positive changes. Thanks to their mentorship, I am more confident in my ability to navigate challenges and achieve success. I highly recommend following up with the mentoring program if you're successful at the food & drink awards."

Gary Bradshaw, Hamm Tun Fine Foods

"Whatever happens tonight, you should be incredibly proud to represent the wonderful range of businesses that we have in the county's food and drink sector. Time and time again you prove that despite very challenging times in the sector, it can and does flourish."

*Jenna Bruce, Director,
Howes Percival*



This category honours organisations in Northamptonshire that contribute to the local food and drink sector by producing, promoting or supplying local products or is involved in local provision to those in need. It seeks to recognise those who are a hero in the accepted sense of the word.

Our Finalists:

Milly Fyfe, No Fuss Meals for Busy Parents

No Fuss Meals for Busy Parents is a platform dedicated to helping families enjoy healthy, locally sourced food with ease. Milly advocates for local farmers and producers, promoting the use of seasonal ingredients in simple, nutritious meals. Through her blog, podcast and community outreach, she shares recipes and tips to make wholesome cooking accessible for all.

hello@millyfyfe.com
nofussmealsforbusyparents.com

Jane Gurney and Debbie Cull, The Farm Kitchen Bakery and School

Run by long-time friends Debbie Cull and Jane Gurney, The Farm Kitchen Bakery and School is a microbakery rooted in a deep passion for authentic, additive-free food. Since their first sourdough training course with Andrew Whitley in 1999, they've been dedicated to baking their own sourdough bread and growing their own vegetables and herbs. Located on their farm in Holcot, this bakery operates in close association with the Farm Shed, offering a range of wholesome baked goods while promoting sustainable practices and traditional baking techniques.

07931 711532
instagram.com/farmkitchenmicrobakers

Steve Reid, Friars Farm

Known for producing a variety of jams, sauces, pickles and chutneys alongside his cheese and charcuterie businesses, Steve champions local ingredients and traditional methods. His passion for artisan food extends beyond his products, as he actively engages with the Made in Northamptonshire community, promoting sustainable food practices and supporting local initiatives. Steve is dedicated to fostering collaborations with other local producers, ensuring that Northamptonshire's vibrant food scene continues to thrive.

07763 841550
friars-farm.com

Katie Steele and Ian Angus, SNVB Community Larders

This community larder partners with local supermarkets, businesses and food surplus providers to distribute affordable food throughout the community. Under Katie's leadership, SNVB's Community Larders have successfully salvaged over 12 tonnes of surplus food from major events like the British Grand Prix, redirecting it to those in need. Katie's dedication to reducing food waste and supporting local communities highlights her exceptional commitment to food security and sustainability.

01327 358264
snvb.org.uk

Jo West, Veggie Patch The Daylight Centre

The Daylight Centre in Wellingborough was established in 1994 and has supported disadvantaged and vulnerable adults particularly rough sleepers, vulnerably housed, those in poverty and those who are socially isolated. Jo is the Allotment Development Worker responsible for the much loved Veggie Patch in Wollaston. She has over 25 years' experience running allotments and working with a diverse range of community groups. The service users of the Daylight Centre grow together to weed out homelessness and harvest community. The produce is used within their café and foodbank and any surplus is sold, with every penny raised reinvested back into the project.

01933 446490
daylightcf.org

Awards Mentoring Scheme

Sponsored by **Howes Percival**

Local Food Hero





One to Watch

Sponsored by Whitworth Bros Ltd



F&B Achiever

Sponsored by J Sweeney Accountants

This category is for food and drink manufacturers or hospitality businesses established less than five years as of January 2024. It recognises businesses with major growth potential, poised to significantly impact the market and raise Northamptonshire's profile regionally or nationally.

Our Finalists:

Althorp Coaching Inn

A quintessential Northamptonshire country pub that has been thoughtfully reimagined following a prolonged closure due to the COVID-19 pandemic. This welcoming pub now serves as a community hub, offering a warm and relaxed environment where both locals and visitors can enjoy fresh, locally sourced produce. With its elegant design, inviting atmosphere, and commitment to quality, The Althorp Coaching Inn provides a perfect setting for dining and socialising in the heart of the British countryside.

01604 770651
althorpcostinginn.co.uk

Bad Butler Hospitality

Bad Butler Hospitality is leading a dynamic wave of innovation in Northamptonshire's food and drink scene. With a portfolio that includes Saints Coffee, Pala Restaurant and Lola's Tapas Bar, they are committed to enriching the local community with fresh, exciting concepts. Their vision extends beyond the county, aiming to establish a nationally recognised brand while developing a consultancy to share their expertise. This ambitious approach highlights their dedication to elevating the hospitality industry and enhancing regional appeal.

07305 057817
badbutler.co.uk

The Farm Kitchen Bakery and School

Run by long-time friends Debbie Cull and Jane Gurney, The Farm Kitchen Bakery and School is a microbakery rooted in a deep passion for authentic, additive-free food. Since their first sourdough training course with Andrew Whitley in 1999, they've been dedicated to baking their own sourdough bread and growing their own vegetables and herbs. Located on their farm in Holcot, this bakery operates in close association with the Farm Shed, offering a range of wholesome baked goods while promoting sustainable practices and traditional baking techniques.

07931 711532
instagram.com/
farmkitchenmicrobakers

Northampton Cheese Company

The Northampton Cheese Company is celebrated for its exceptional award-winning artisan cheeses, crafted in small batches in the heart of Northamptonshire. Their dedication to quality has earned them accolades at prestigious events, including gold, silver, and bronze awards at the British Cheese Awards 2024, International Cheese & Dairy Awards 2023, Global Cheese Awards 2023 and the Farm Shop & Deli Show 2023. Notably, they are the first Northampton-based cheesemaker to achieve silverware at the renowned Melton Mowbray Cheese Awards, solidifying their reputation as a 'One to Watch'.

07763 841550
northamptoncheesecompany.co.uk

"Key ingredients to help your business grow - know your product better than anyone else, know your customers and have a burning desire to succeed."

Mike Peters, Managing Director,
Whitworth Bros Ltd



Vaha Lounge

Located in the heart of Northampton, Vaha Lounge offers an immersive dining experience that beautifully blends the rich traditions of Turkish and Middle Eastern cuisine with innovative twists. The menu showcases a harmonious fusion of traditional dishes reimagined with modern flair. The restaurant's ambiance is complemented by an impressive bar featuring a diverse 47-cocktail menu, from refreshing fruit-infused drinks to bold, botanical blends. Vaha Lounge is not just a restaurant but a destination where culinary excellence, creative mixology, and a relaxed atmosphere come together to create memorable experiences.

01604 815053
vahalounge.co.uk



"The food and drink industry moves faster than many others. Have passion and ride the ups and downs with sound advice from your business and trusted advisors."

Joseph Skinner, Director,
J Sweeney Accountants



Luke Bavester, The Olde Red Lion and The Sheaf Inn - "Service is everything"

Luke has demonstrated exceptional resilience and leadership in the food and beverage industry. His journey began with The Sheaf, which opened one and a half years before the first lockdown. Despite the pandemic's challenges, Luke kept his business afloat by delivering fruit and vegetable boxes to locals at no cost and running a successful takeaway service. Post-pandemic, he has opened The Olde Red Lion in Kissingbury, which has been well-received, showing impressive financial growth and positive feedback. His ability to lead, inspire his team, and create memorable dining experiences highlights why he is a deserving nominee for the F&B Achiever award.

01788 511693
thesheafinn.co.uk



This award celebrates individuals who have made significant contributions to the food and beverage sector. It can honour those at any career stage, whether for introducing innovative ideas or for achieving sustained excellence over time, showcasing leadership and impact in the industry.

Our Finalists:

Laurence Conisbee, Wharf Distillery - "Spend money in the right areas, like great branding"

Laurence Conisbee, founder of Wharf Distillery, has turned his passion for craft spirits into a thriving Northamptonshire business. Committed to artisanal methods, Laurence produces an impressive range of spirits, from gin to apple brandy, each made with locally sourced ingredients. His dedication to sustainability and craftsmanship has made Wharf Distillery a respected name in the world of independent distilling. Laurence's continuous innovation and his contribution to the local food and drink scene make him a standout contender for this award.

01327 368866
wharfdistillery.co.uk

John Evans, Towcester Mill Brewery "Believe in what you are serving"

The director of Towcester Mill Brewery, John Evans, has brought traditional brewing methods together with innovative approaches to create high-quality craft beers. His passion for brewing has helped make Towcester Mill Brewery a staple of the local community, known for its quality brews. Under John's leadership, the brewery continues to grow, supporting local suppliers and delivering a unique and authentic brewing experience to Northamptonshire.

01327 437060
towcestermillbrewery.co.uk

John Lashley, Brooklyn Brownie Company - "Be a sponge - there is a community out there than can help"

The founders of Brooklyn Brownie, John (Main Dude) along with his son Leo (Lil' Dude) have made a significant contribution to the local food scene with their bold and indulgent brownies. Known for his innovative approach, John has developed Brooklyn Brownie into a recognisable brand which is celebrated for its rich brownies and unique flavours. John's passion and commitment to quality have helped the business thrive, making him a standout figure in the county's food and drink community.

01604 372309
brooklynbrownieco.com

Phil Saxby, Saxby's Cider - "Passion will get you through"

Phil, the chief cidemaker at Saxby's Cider, began making cider in 2011. He tried out his first batch of cider on a home-made press using apples from neighbouring gardens, and the rest (along with a new orchard) is history! Saxby's ethos is to produce high-quality authentic cider using fruit from English trees, combining both traditional and modern techniques that can be enjoyed by a wide target audience. They have an impressive array of on-farm events and fly the Northamptonshire flag across the country with their mobile bar.

01933 353666
saxbyscider.co.uk



Farming Environment Award

Sponsored by Weetabix

This award recognises protocol growers who have supplied Weetabix within the last two years and have taken meaningful steps to reduce the environmental impact of wheat growing. Entries will be judged on measurable actions toward reducing carbon footprint, promoting wildlife, or practicing regenerative agriculture.

Our Finalists:

Stuart Tabernor and Duncan Farrington, Farrington & Son, Bottom Farm

A fourth-generation family, Farrington & Son Farms are pioneers in sustainable farming, committed to regenerative agriculture and environmental preservation. The farm is a LEAF Demonstration Farm and LEAF Marque accredited producer and stopped ploughing in 1998, practicing minimum and zero tillage to establish crops. Around 6,000 trees and over 8km of hedges have been planted to date, along with extensive wildlife habitats being created, improved and maintained around the farm. There is a network of over 8km of well-maintained public rights of way welcoming people to enjoy the countryside. It became certified carbon neutral in 2020 and was the UK case study in a Horizon 2020 project 'AgricaptureCO2' to assess soil carbon sequestration measurement.

01933 622809
lovebritishfood.co.uk/farm-visits/frw-farrington-and-son

Johnny Wake, Courteenhall Estate

Courteenhall Farms is set on 1,800 acres of historic farm and parkland in South Northamptonshire. It has been owned and managed by the Wake family since 1672 and exemplifies a commitment to sustainable agriculture and environmental stewardship. Johnny is on a mission to achieve carbon neutrality by 2030, with ongoing efforts to reduce its carbon footprint and enhance biodiversity. Courteenhall integrates modern farming practices with conservation initiatives, including planting cover crops and maintaining wildlife habitats. Johnny believes that the farming industry has an important role to play in mitigating climate change with nature-based solutions, such as more sustainable soil and water management, increased biodiversity and greater energy efficiency.

01604 659222
courteenhall.co.uk

Will Green, White House Farm

Founded in 1959 when Will's grandmother purchased the 128-acre White House Farm, this family-run enterprise has evolved significantly over the decades. Initially a dairy and arable farm, the focus shifted to arable farming in the mid-1960s, adapting to changing agricultural trends. Today, White House Farm spans 87 hectares, including 70 hectares of arable land, grassland, conservation areas, and woodland. With a rich history and commitment to sustainable farming, George Green Ltd continues to innovate while preserving its agricultural heritage.

01933 663212

Jim Beaty, Wold Farm

At 24-years-old, Jim proudly carries on his family's 175-year farming legacy in Northamptonshire. Since taking over Wold Farm three years ago, Jim has modernised operations, shifting to a regenerative minimum tillage approach that reduces fuel use and promotes sustainability. Enrolled in a stewardship scheme, Wold Farm also produces renewable energy through 13 wind turbines and recently added solar panels. Looking to the future, Jim is exploring hydroponics and aquaponics to enable year-round fruit and vegetable production using onsite renewable energy. Combining sustainable practices, renewable energy, and forward-thinking techniques, Jim ensures Wold Farm honours its history while adapting for future generations.

07947 7965215
jbbt.co.uk

"Listen to your customers. We take great pride in understanding their needs and preferences and are dedicated to ensuring that each and every one feels heard, valued, and satisfied with their Weetabix experience. Weetabix is a staple on almost 10 million breakfast tables across the country, and we never forget what a privilege that is."

Sally West, Corporate Comms and Consumer Service Manager,

Weetabix



"Sustainability isn't just a business goal—it's our shared responsibility and collaboration is key. Through our Growers Group, we work closely with local farmers to source wheat sustainably and this collaboration not only supports our commitment to quality but also strengthens our connection to the communities that help make Weetabix what it is today."

Colm O'Dwyer, Managing Director,

Weetabix



Blue Skies

Founded in 1997, Blue Skies is a multi-award-winning fruit company renowned for its fresh-cut fruits, freshly squeezed juices and dairy-free ice creams. Headquartered near Northampton, Blue Skies operates production facilities across Ghana, Egypt, South Africa, Brazil, Senegal, Ivory Coast, the UK and recently Benin. The company's philosophy, "Adding Value at Source," emphasises producing goods in the region where the fruit is grown. This approach not only provides fresh, high-quality products but also benefits local communities by creating jobs, advancing skills and transferring technology. The founder, Anthony Pile, envisioned a supply chain that delivers fruit salads fresh from harvest in as little as 36 hours, setting a new standard in fruit freshness and quality. Blue Skies is driven by a culture of innovation and collaboration, continuously striving to make the impossible possible. This commitment ensures they continue to deliver exceptional fruit products with unmatched freshness.

01604 881230
blueskies.com



Weetabix Sustainability Award

Sponsored by Weetabix

Inspired by Weetabix's "Change For Better" framework, this category celebrates individuals, businesses or organisations making significant contributions to sustainability. It highlights efforts related to sustainable ingredients, packaging waste reduction, operational efficiency or health & wellbeing, serving as an inspiration to the industry.

Our Finalists:

Incredible Bakery Company

Co-founded by Valeria Mizuno-Turner and James Turner, The Incredible Bakery Company is a gluten-free and vegan bakery inspired by their son Leon's journey with multiple food allergies. Their focus on inclusivity and quality has garnered a loyal customer base and numerous accolades. Their products are crafted to be free from gluten and animal products without compromising on taste, making them enjoyable for everyone. The bakery's sustainable ingredient choices, including rice flour, gram flour, rapeseed oil, yeast, salt, and water, reflect their commitment to creating delicious, inclusive and eco-friendly baked goods.

01832 272070
incrediblebakerycompany.co.uk

Jute Coffee

Craig Bosworth founded Jute Coffee in 2018 with a vision to combine high-quality, ethically sourced coffee with a strong commitment to environmental sustainability. Based in the Northamptonshire countryside, Jute Coffee is dedicated to minimising its environmental impact throughout every stage of its operations. The company sources premium, 100% Arabica coffee beans from small cooperatives worldwide, supporting farmers with fair income and access to community resources such as education and water projects. Jute Coffee is pioneering in its approach to sustainability, being the first UK coffee supplier to deliver beans in reusable tubs designed to last 25 years, reducing the need for single-use coffee bags and significantly cutting down on waste. At the core of Jute Coffee's mission is a zero-waste ethos, striving to reuse and recycle packaging whenever possible and ensuring that their coffee supply chain operates with minimal environmental impact.

07444 942108
jute.coffee // dashflavour.com

SNVB Community Larders

The South Northants Volunteer Bureau (SNVB) runs the Community Larders, which began in 2021 to address food insecurity during the pandemic. Since then, they have partnered with local supermarkets, businesses and surplus food providers to distribute affordable food and reduce waste. By saving quality surplus food from landfill, SNVB supports the environment while helping those in need. When there's excess, it's shared with other community projects in the area.

07949 442257
snvb.org.uk

Waterloo Cottage Farm

Waterloo Cottage is a 125 acre nature-friendly farm, award winning farm shop, butchery and community garden. It all began in 2010 with 5 acres, a farm house and two pigs called Fleur and Ruth. From there, was born Angus' dream of rearing well cared for animals, producing healthy meat, whilst also enhancing the natural environment. Angus now employs regenerative grazing methods, alongside agroforestry, to produce pasture fed beef, lamb and hogget and free range pork. This type of agro-ecological farming has been shown to sequester carbon and support the recovery of nature. This farm to fork enterprise then sells the meat at the farm shop (and online) along with other local food and drink.

07976 263311
waterloocottagefarm.co.uk

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HELP US TACKLE FOOD POVERTY ACROSS NORTHAMPTONSHIRE

In January 2024, the Food Foundation estimated that 15% of UK households are experiencing food insecurity.

The foundation, in response to an increase in food poverty in our county, launched the Family Food Aid appeal.

Your support will enable us to distribute much-needed grants to local charities working to eradicate food poverty.

Together, we can make a meaningful difference.



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Northamptonshire
Community Foundation
Giving back to our county

enquiries@ncf.uk.com



Family Food Aid

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THE NORTHAMPTONSHIRE
**HOTELIERS
FORUM**



Contact **Andrew Hollett** for more information:
andrewhollett@ketteringparkhotel.co.uk

Chester House Estate: a community-centred gem in Northamptonshire

Chester House Estate is more than just a historical site; it's a vibrant community hub where food, education and local partnerships come together to create an unforgettable experience. Located in the heart of Northamptonshire, this 17th-century Grade II listed building is a thriving space dedicated to supporting its local community, promoting sustainability and fostering education.

The Estate's café, The Farmhouse, has become a staple for both locals and visitors alike, offering a diverse and carefully curated menu. Following valuable visitor feedback, a new menu was launched in June, with an emphasis on locally sourced ingredients. Chester House Estate has partnered with Northamptonshire businesses, such as Abs Bakes from Rushden and Adams Apple in Raunds, to ensure the food not only tastes amazing but also supports local businesses. Dog lovers are welcome too – the Estate is completely dog-friendly, with special meals designed just for furry companions!

The Chester House Estate team is constantly evolving and innovating their food offerings, including themed events like fish and chip nights, comedy evenings and burger nights. Thanks to new partnerships with local suppliers such as Ely & Sons Butchers in Earls Barton, these events have become popular additions to their regular calendar, attracting diverse crowds. The Farmhouse also caters for major events, having served 300 guests at this year's Northants Life Awards, further showcasing their flexibility and creativity despite working from compact kitchen spaces.

The Estate is home to the Creating Tomorrow College that offers an incredible opportunity for students with special educational needs, with over 40 currently enrolled. They're not just studying; many working in The Farmhouse and other Estate professional operations, gaining hands-on experience that prepares them for the workplace. One standout example is Zec, a student who has grown through two years of work experience and is now completing a full-time internship with aspirations to become a full-time chef. This focus on education aligns with Chester House's broader mission - investing profits from the café directly into community and education programmes.

With 70% of the Estate's income coming from its food and beverage operations, the Farmhouse's success directly supports the Estate's ability to give back to the community. Whether it's through educational initiatives or local food aid campaigns, including support of the Northamptonshire Community Foundation's Family Food Aid Appeal, Chester House Estate is committed to making a difference. Volunteers also play a crucial role, from helping in the Farmhouse to maintaining the Estate's grounds and gardens.

Chester House Estate offers much more than food and drink. Their latest attraction, a river taxi on the River Nene, will soon offer afternoon tea as guests float along the scenic waterway. Events like Christmas ice skating, Santa's Grotto and themed murder mystery nights continue to draw crowds, making Chester House Estate an unmissable destination year-round.

As Chester House Estate celebrates its third anniversary in October, it remains focused on diversifying its offerings and forming new partnerships with Northamptonshire organisations, ensuring the Estate continues to thrive for years to come. If you are interested in collaborating with them or supplying food and drink, please fill out the Contact Us form on www.chesterhouseestate.org.



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Discover
Northamptonshire
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Food & drink Family days out Find an adventure



Visit our website:
www.discover-northamptonshire.co.uk
#wherenext?



Find us next to Cineworld at Rushden Lakes

North Northants
Sustainable
Food Network

IF YOU ARE BASED IN
NORTH NORTHANTS
PLEASE HELP US WITH
OUR SUSTAINABLE FOOD
NETWORK RESEARCH.

NNSUSTAINABLEFOODNETWORK.CO.UK

If you are based in West Northants please see
Sustainable Food Place - goodfoodwnorthants.org

STRONGER TOGETHER

West Northants Sustainable Food Place
WORKING TOGETHER TO IMPROVE LOCAL FOOD



Faraway Children's Charity

Helping children and young people to survive, thrive and smile in Northamptonshire

W: farawaychildrenscharity.com

E: info@farawaychildrenscharity.com

Donations via PayPal: donations@farawaychildrenscharity.com



Registered Charity Number: 1137170



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Join the Northamptonshire Tourism Business Network



With the wonderful support of our many partners and sponsors we focus on connecting, supporting and promoting the tourism sector, and attracting following and footfall to the county's towns, communities and tourism businesses.

For more information and to join visit northamptonshiresurprise.com/partners or contact Kate on info@northamptonshiresurprise.com

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Find out more by emailing our Development Manager Chris Smith at businessclub@royalandderngate.co.uk

"Looking after your people is critical. We believe in creating an environment where everyone can thrive, feel valued, and contribute their best work and that by nurturing local talent and fostering a supportive, inclusive culture, we not only drive our business forward but also help strengthen the community we proudly call home."

Stuart Branch, Chief People & Digital Officer, Weetabix



Contact Us...

Email us: awards@northamptonshirefoodanddrink.co.uk

Visit our website: www.northamptonshirefoodanddrink.co.uk

Find us on social media and join in the conversation! Be sure to use the official hashtag **#WNFAD**



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