

Celebrating

Northamptonshire Food and Drink

The Royal & Derngate Theatre Northampton
November 1st 2023

Community

- Artisan Local Drink of the Year
- Artisan Local Product of the Year
- Artisan Local Vegetarian/Vegan Product of the Year
- Local Food Hero
- Community Café of the Year
- Food & Drink College Student of the Year
- Outstanding Contribution to Food and Drink Northamptonshire

Champion

- Weetabix Sustainability Award
- One to Watch
- F&B Achiever of the Year
- Patrons' Awards
- Farming Environment Award
- Healthy Food and Wellbeing Award

Culinary

- Canapé of the Year
- Booker Gastro Pub of the Year
- Restaurant of the Year
- World Cuisine Restaurant of the Year
- Booker Young Chef of the Year
- Whitco Chef of the Year
- Event Venue of the Year



MENU

STARTER

Goat's cheese and beetroot mousse on blini
Sweet potato, leek and feta frittatas
Autumn vegetable tartlet
Red pepper roulade (Vegan)
"Winning College Student Canapé"

STARTER

Hamm Tun Fine Foods Northamptonshire Blue Cheese, Fresh Oyster
Mushrooms Tart, Urban Microgreen Mixed Salad with a New Lodge
Vineyard Chilli Honey dressing

Dovely Bakery Rose Cottage Multi Seed Loaf with butter

MAIN

British braised beef, colcannon mash, half roasted shallot, tenderstem
broccoli, Three Hills Brewery Heidrun Session NEIPA jus

Vegetarian main course

Eat Curious Vegan Wellington, colcannon mash, half roasted shallot,
tenderstem broccoli, Three Hills Brewery Heidrun Session NEIPA jus

DESSERT

Boughton House Honey, and cardamom cake, poached fruits, honey
syrup

Freshly brewed coffee (tea available on request)
Portfolio Events Chocolate brownies

Welcome!

A very, very warm welcome to the 15th Weetabix Northamptonshire Food and Drink Awards. This take-home brochure provides the opportunity for you to follow our proceedings this evening, shout out for your favourites and then re-use when you get home to shop, eat and buy local.

The Awards would not be possible without our category and associate sponsors, all of whom are dedicated to ensuring that this sector thrives, even in challenging times. These Awards are by the sector and for the sector and that matters. Our headline sponsor, Weetabix, is at the heart of this ethos and I'm delighted that we continue to focus on sustainability, with their encouragement. All of our sponsors not only ensure that every finalist business or organisation can attend with two free tickets, but they engage in sharing good practice, our unique mentoring programme and provide appropriate checks and balances for how we deliver the Awards. Thank you.

Hearing the admiration for our finalists from each category judge has been a joy for me this year. The cost of living crisis has been destructive and challenging for many, but we recognise every ounce

of good news and resilience. Local mystery shoppers have found great new places to go in the county and we are always looking for new people to join us, so why not give it a go? A massive thank you to all of our judges and mystery shoppers.

Our media partners have gone above and beyond to share our good news and highlight success. The narrative of local provenance is so important and we appreciate all that you do to promote the Awards, our finalists and the associated Gold award winners. Thank you.

Finally, a special thank you to our Patrons: to Mary and David Laing, Susanna Booth, Tina and Tom Warner and Professor David Foskett. Your wisdom and insight has led me to announce this evening a new Awards Mentoring Scheme. If you wish to take advantage of this please do contact me directly (or leave your business card with one of the team).

This brochure celebrates our amazing finalists from across the sector and I hope that you will use it to plan your regular purchases, eating, dining and visits around the county. Every single business or individual you will read about is a winner and this year, especially so.

Rachel Mallows MBE DL, Awards Director
01933 664437 rachel@themallowscompany.com
www.themallowscompany.com



Welcome!



Once again Weetabix is honoured to be the headline sponsor at the Weetabix Northamptonshire Food and Drink Awards.

We are also proud to sponsor two awards, firstly the 'Weetabix Sustainability Award', which celebrates the diverse Northants businesses who are leading the way for sustainability, and of course we're now in our second year of the 'Farming Environment Award', which showcases our amazing local Growers Group who farm within 50 miles of our Burton Latimer site and provide wheat for Weetabix original and flavours in a sustainable way. We are delighted to again see the vast array of venues, producers, chefs, businesses and organisations here tonight, and we wish you all a lovely evening and the best of luck!

Stuart Branch
Chief People & Digital Officer, Weetabix

Welcome to Royal & Derngate. We are delighted to be hosting the awards again and offer our huge congratulations to all this evening's nominees.

It's been a challenging few months for us as an organisation - we have to thank you the Food & Drink Awards for bearing with us through this time! Our wonderful Derngate auditorium turned 40 this year, and though it's not been quite the anniversary year we'd imagined, it's wonderful to be open again and be able to celebrate with everyone tonight, and enjoy the success stories of Northamptonshire's vibrant food and drink sector. A huge thank you to the teams who've helped bring the Awards to life tonight so brilliantly. Enjoy yourselves, and please visit us again soon!

Jo Gordon, Chief Executive
Northamptonshire Arts Management Trust

Why I Love...

The Northamptonshire Food & Drink scene...

"These Awards of excellence recognise talent, innovation, creativity and leadership, which in turn can generate increased sales and further business potential, especially during difficult times. They often demonstrate the need for change; as to live is to change but to grow is to change often. Never become complacent - always use the opportunities these Awards bring and your business will continue to thrive and develop."

Professor David Foskett, MBE
Chair of the International Hospitality Council
Co-author of Practical Cookery Levels 1, 2 and 3,
Theory of Hospitality and Catering, Food and Beverage Management

Northamptonshire stands out as the most innovative and productive county in the United Kingdom. We boast an impressive array of delectable food and drink options, ranging from cleverly crafted to exceptionally creative offerings. Throughout the judging process, I was truly amazed by the ingenuity and flavours that emanate from Northamptonshire's culinary scene.

The past few years have brought significant challenges to manufacturers, especially in terms of energy and supply costs. I understand the immense difficulties faced in maintaining productivity in such an environment. However, I commend everyone for their efforts in achieving success and finding innovative solutions to sustain crucial developments.

We deeply appreciate the delightful and fresh creations that emerge from locally sourced ingredients. The selection has grown significantly since the early days of the esteemed Northamptonshire Food & Drink Awards. Congratulations to all the finalists and winners tonight, who continually set higher standards and collaborate to advance this essential sector of the United Kingdom's economy all Made in Northamptonshire!

Cllr André González De Savage
Chairman Place & Overview Scrutiny
West Northamptonshire Council

I cannot stress enough the importance of taking part in regional, national and international awards. It is invaluable to benchmark your product, receive constructive feedback and to be rewarded when you are making something excellent. Award schemes play an important part in shining a light on the smallest food & drink makers, organisations that often struggle to make noise amongst the mass produced.

It was a pleasure to be a part of the judging panel this year and to assess innovation, effort and to taste truly great things.

John Farrand, Guild of Fine Food, organisers of Great Taste

Northamptonshire hosts a wealth of quality producers and it is important to continue to develop and nurture new and existing talent within our County allowing the food and drink sector to grow and thrive both locally and throughout the globe.

Events such as these Food and Drink Awards showcase and highlight the amazing talent and produce that we have to offer. I am truly honored to be able to support this thriving sector and will continue to promote Northamptonshire as a County of excellence.

Cllr Helen Howell,
Deputy Leader & Executive Member for Sport, Leisure, Culture and Tourism,
North Northamptonshire Council

Thank You!!

Sponsors



Associate Sponsors



Media Partners



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Order of Events

6.30pm Welcome Drinks and Canapés at the table (see page 29)

7.00pm Opening Speeches

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Coffee, Tea and Portfolio Events Chocolate Brownies

Community: A shared interest or affinity

Our first tranche of Awards celebrates community in the broadest sense of the word.

It is about bringing together, to be focused on one thing, together. For these 7 awards, we celebrate the food and drink producers who are part of our well established local food web and the organisations that promote them. We celebrate those cafés who bring together their communities or work to support a particular community, whilst also serving great food and drink, and our local college students from Moulton, Northampton and Tresham (Bedford College) who are our newest members of this Northamptonshire food and drink community. This section finishes with recognition for an outstanding contribution to this community.

Featuring

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"Northamptonshire boasts a rich variety of food and drink from talented and dedicated producers and the Northamptonshire Food & Drink Awards puts a deserved spotlight on them all."

Julia Trustram Eve, Head of Marketing at WineGB

Artisan Local Drink of the Year

"J Sweeney Accountants are delighted to be sponsoring the Artisan Local Drink category this year and really enjoyed announcing the winners at the summer event held in Northampton. We love working with hospitality and food and drink businesses on a range of services, so are delighted to be part of the businesses and organisations supporting the sector at this time. Wishing everyone a great evening".

Joseph Skinner, Partner at J Sweeney Accountants



Our Finalists:

Paw Another Barely Organised.

Paw Another is a light, fresh session mead made from local honey in a traditional way, naturally carbonated and a little like a light ale or cider. At 4.5% it is much lighter than a traditional mead and not as sweet.

07894 009711.

www.bearlyorganised.co.uk

100% Blueberry Juice Mee Farmers

Pressed and pasteurised pure blueberry juice, nothing added. This drink is naturally sweet whilst providing all the nutrients and antioxidants associated with eating fresh blueberries. Perfect served hot or cold.

hello@meeblueberries.co.uk

www.meeblueberries.co.uk

Phipps Foundry Mild Phipps NBC

English Duchess hops give this traditional mild a liquorice nose inviting you in to taste sweet caramel and toasted loaf flavours under a creamy head. A recipe from Apprentice Josh Ryan.

01604 946606

www.phipps-nbc.co.uk

Club 80: Navy Strength London Dry Gin

The elegantly smooth and complex taste you experience when you sip Club 80 Navy Strength gin is unlike anything else. That unmistakable breath of juniper giving way to citrus elements of orange and lemon.

01327 636446

www.silverstonedistillery.co.uk

Heidrun Session NEIPA Three Hills Brewing

A mythological goat inspired, tropical, Juicy New England Style India Pale Ale. Fruity, Refreshing, Hazy. Hopped with Citra, Mosaic & El Dorado.

07400 706884

www.threehillsbrewing.com

andrew@threehillsbrewing.com

Oat Drink Wild & Furrow

Wild & Furrow is a fresh, barista quality Oat Drink in glass bottles. Grown and bottled on the family farm. It is carefully pasteurised at a low temperature to retain the natural nutrients and to enhance a creamy, oaty taste.

07896 929666.

www.wildandfurrow.com

Winwick Hall Methode Champenoise Winwick Hall Bruce Green Limited

Using the Traditional method of secondary fermentation, this inspired masterpiece with the fresh acidity of dry English grapes (ice harvested) on French root stick- combines the delicate fruit character that is unique to the vineyards terroir in Northamptonshire.

01788 510415

www.thebrucegreenfoundation.org



Media Partner:

**BBC RADIO
NORTHAMPTON**

Artisan Local Product of the Year

"We are very excited and proud to once again be supporting the Northamptonshire Food and Drink Awards. As a local and family owned farming, milling and baking business, it is fantastic to celebrate success with other like-minded, talented food and drink companies from across our county. Congratulations to all finalists."

Tom Heygate, Director at Heygates Flour and Animal Feed Millers



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Artisan Local Vegetarian/Vegan Product of the Year

"We are thrilled to once again be the proud sponsors of this year's Vegetarian/Vegan awards. It's been an exhilarating journey watching the diverse array of delectable food products flourishing in this category."

John Clarke, Member at Daily Bread Co-operative



Sponsored by



Our Finalists:

Steak Pasty

Duston Village Bakery

Duston Village Bakery has roots dating back since 1925. They've been making this locally sourced Steak Pasty for 11 years. It's a best seller in the bakery.

01604 752247

www.dustonvillagebakery.co.uk

Lemon Curd

Friars Farm

Multi Gold Award winning recipe. Proper traditional lemon curd, full of zing and made in the traditional way. With one whole lemon per jar.

01604 435970

www.friars-farm.com

Shoetown Blue

Hamm Tun Fine Foods

A soft raw Jersey milk cheese, a unique recipe made by hand with milk from a Northamptonshire farm. A creamy, soft, gooey full flavoured blue cheese.

07701 089513

www.hammtunfinefoods.co.uk

New Lodge Vineyard Chilli Honey

Made by the Beekeeper

Local honey made by local bees, overseen by award-winning beekeeper and honey sommelier. Chilli Honey is made by infusing the chillies in the honey for approximately three months. The chillies are home grown.

07734 144147

www.madebythebeekeeper.co.uk

Northampton Cheesecake

F.F Tee Bakery

Puff pastry filled with a mix of sour milk, fruit and contains Lard. A popular recipe in the town dating back 50 years brought to us from this well-loved bakery on Grafton Street.

01604 637792

tees-bakery@hotmail.co.uk

Boughton Estate Homemade Honey

The Boughton Estate

Local honey produced by the resident Estate bees who pollinate the plants within the walled garden and also the many parkland trees. As a site that hosts hundreds of veteran Lime Trees, highly valued lime honey can be sampled seasonally.

01536 482308

www.boughtonhouse.co.uk

Coffee Ice Cream

Your Cool

A creamy, dairy ice cream infused with locally roasted coffee beans, churned in small batches. Freshly made to order from Your Cool, established in 2019.

07901 514583

www.your-cool.co.uk

Our Finalists:

Rose Cottage Multi Seed Loaf

Dovely Bakery

Dovely Bakery's most popular loaf, produced using the traditional 5000 year old sourdough method, baked on hot stones. Made with mainly organic flour, as well as four kinds of toasted, organic seeds. Crusty, wholesome, and high in natural fibre.

07818 452440

Dovelybakery.co.uk

Northamptonshire Blue

Hamm Tun Fine Foods

A semi-soft raw Jersey milk cheese, a unique recipe made by hand with milk from a Northamptonshire farm, a creamy delicately flavoured blue cheese.

07701 089513

www.hammtunfinefoods.co.uk

Strawberry & Rose Cake

Mill House at the Old Stable Yard Tearoom

Out of hundreds of cakes that Mill House makes this is their best seller. Fresh and floral, this strawberry and rose cake is made using fresh English strawberries and rose water that bring out a delicate, elegant sweet taste with a hint of Turkish delight, topped with edible petals and freeze-dried strawberries.

07415 132691

www.holdenby.com/visiting/the-old-stableyard-tearoom

Fresh Oyster Mushrooms

Shoots & Spores

Packed with goodness and nutrition, the high quality and versatile oyster mushrooms are a tasty addition to a balanced vegan/vegetarian diet. The urban-grown, Northampton mushrooms are zero cholesterol, low fat, low in sodium, and are a delicious meal.

07355 168994

www.facebook.com/shootsandspores

Carrot, Parsnip & Pecan Cake

Sophisticake

A vegan cake filled with carrots, parsnips, pecans, banana, orange zest and raisins, topped with icing and a hint of orange, baked in small batches.

01604 467865

sophisticake.creations@yahoo.co.uk

Harrington Wild Garlic Butter

The Tollemache Arms

Celebrating Harrington's stunning wild garlic that the Tolly has become so famous for. It has been made and developed by their talented team of chefs who have either been trained or are being trained through local colleges.

01536 711770

www.thetolly.co.uk

Salad Mix

Urban Microgreens.

A mix of microgreens, micro herbs and edible flowers.

07770 861125

www.urbanmicrogreens.co.uk



"Good food is the foundation of genuine happiness."

Auguste Escoffier

Local Food Hero

"Moulton College are exceptionally pleased to be sponsoring the 'Local Food Hero' category. It is incredible to see so many fabulous organisations supporting their local communities and our local producers through a variety of innovative initiatives. I feel both proud and humbled."

Corrie Harris, Principal at Moulton College



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Media Partner:



Our Finalists:

Rick Sharpe, The Roaming Artisan

The Roaming Artisan connects you to your local produce by showcasing it right on your doorstep. They bring communities within Northamptonshire and Leicestershire a pop-up village shop of the finest local produce. Breathing life back into the village high street and helping you #SHOPLOCAL.
www.theroamingartisan.co.uk

Milly Fyfe

As a regular local newspaper columnist, Milly champions local food producers and seasonal produce. Along with a blog, podcast and recipe book, Milly helps people make the connection between locally sourced food and producing easy family meals. This year, Milly was awarded an associateship from the Royal Agricultural Societies for her work; the youngest female to receive this prestigious accolade.
07752 989544
www.millyfyfe.com

Claire Gurney, The Shack Food Project

Claire Gurney has set up the Shack Food Project, helping those in the local community with food, clothes and practical help. The business is three generational, having help from her daughter and granddaughter and they have a pop-up shop in Kettering, run as a not-for-profit organisation.
07722 126031
www.theshackfoodproject.com

Narinder Hammond, Skittles Community Shop

Narinder Hammond is the director of The Skittles community Shop Walgrave. Opened last July with the aim to represent and serve the local community of Walgrave. Narinder set the shop as a community interest company with the commitment to reinvest any profits to support local initiatives.
07572 068561
www.skittleshop.co.uk

"Great food, like all art, enhances and reflects a community's vitality, growth and solidarity. Yet history bears witness that great cuisines spring only from healthy local agriculture."

Rick Bayless (American chef and restaurateur)

Community café of the Year

"We are proud to be supporting this year's community café award and are so delighted to see how the food and drink sector are helping those in their local communities. From first-hand experience, we have seen how these awards support business growth and are confident that the shortlisted cafes will see an uplift in trade."

Suzy Van Rooyen, Chief Executive at The Good Loaf

"A key contributor to our health and wellbeing are the social networks we belong to and the communities we have around us, so we are delighted to be co-sponsoring the Community Café of the Year Award this year, as it really reflects our wish to celebrate those café's who work within and for their communities while providing great food and drink".

Deborah Mbofana, Public Health Principal at West Northamptonshire Council



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Media Partner:



Our Finalists:

Bennett's, Thrapston

Bennetts café, a small independent café based in Thrapston, they pride themselves on making customers feel like part of their "work family". They try their best to support the local community and in return they support Bennetts. With a fantastic team of staff that go above and beyond with their care for their customers.
Thrapston
01832 733070
stephenbennett6670@live.co.uk

Bob's Corby, Corby

Founded in 2020, Bob's specialises in a variety of hand-crafted foods, in both the coffee lounge and takeaway. They also offer Barista-style coffees, locally sourced snacks, drinks and ice creams. Veggie and Vegan options are also available. Supporting local businesses and food producers is something they are very proud of, and that all packaging is either fully compostable or recyclable.
Corby
01536 601070
www.bobsorby.com

Happy Mondays Coffee, Rushden

This independent coffee shop in Rushden opened in August 2021. Born from a love of well-made Barista produced coffee, fresh food and delicious cakes and bakes. All sandwiches, ciabatta, bagels and salads are prepared fresh each day and created using local independent suppliers. The coffee is small batch, 100% fully certified organic, supplied by award winning small batch roasters, The Roastery in Wellingborough.
Rushden
01933 394620
www.happymondayscoffee.co.uk

Lavender Bee Tearoom, Kettering

Nestled in the heart of Kettering, Lavender Bee Tearoom is a charming establishment that offers a delightful culinary experience. The tearoom specializes in classic British cuisine, with a focus on afternoon tea and homemade treats. The ambiance is warm and inviting, with friendly staff and a cozy atmosphere that makes guests feel right at home. The interior design is quaint and rustic, with floral accents and vintage decor that adds to the charm of the place.
Kettering
01536 482312
www.facebook.com/lavenderbeeteam

Polo Pavilion Tea Room, Winwick

All ingredients, ales and ice cream are sourced from local farms, family shops and local businesses within Northamptonshire. The money raised from The Polo Pavilion Tea Room goes to the Bruce Green Foundation, which is based at Winwick Hall. The foundation works with young people, under 21, in the county of Northamptonshire, individuals who face social inequalities as a result of poor access to education, healthcare and mental health support.
Winwick
thepolopavilion@gmail.com
www.thebrucegreenfoundation.org

The Place to Bee, Kingsthorpe

The Place to Bee is part of Northgate School Arts College and The Bee Hive. It offers young adults (aged 19-25) with learning disabilities the opportunities to follow a vocational pathway into customer service and retail. Service-users are mentored by job coaches and a small team of staff.
Kingsthorpe
01604 720505
www.northgateacademy.org.uk/The-Place-To-Bee/

Food & Drink College Student of the Year

"The University of Northampton is delighted to be sponsoring the Food & Drink College Student of the Year award for the first time in 2023. Our remit is to support young people into the sector and this is a great way to do that. Many congratulations to all the finalists."

Ivna Reic, Head of Events, Tourism and Hospitality at the University of Northampton

"The students that study food and drink are the next generation of innovators, operators and the life blood of the ever-changing food and drink scene. Northamptonshire is lucky to have three education centres for our businesses and every year I am impressed with the quality of students that make the finalist stages. Good luck to everyone involved and thank you for being a part of the future of food and drink."

Andrew Hollett, General Manager at Kettering Park Hotel & Spa



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Our Finalists:

Media Partner:



**Chloe Matthews,
Moulton College**

**Alex Munday,
Tresham College (part of the Bedford College Group)**

**Dante Newman,
Tresham College (part of the Bedford College Group)**

**Cohen O'Dell,
Northampton College**

**Cara Payne,
Northampton College**

**Thomas Walshaw,
Moulton College**



Champion:

A person who has surpassed all rivals

The second set of Awards has a focus on our champions, the leaders in the field, in business and in such important areas as sustainability and health & wellbeing. The finalists in this category are incredible – from farmers to producers, from workplaces to eateries. The word 'champion' also means to support or defend a person enthusiastically and this group of finalists is worthy of that. Innovation and adaptability are the two key principles that make these individuals and organisations stand out, regionally and nationally.

"The food and drink sector is one of the largest employers in the UK, it drives a huge chunk of our economy, we all need it several times a day and we would die without it. It not only sustains us but is a glue in our lives that brings friends and families together, creates memories, celebrations and national rituals like a Sunday roast or a pint in the pub! Our nation's favourite TV shows are Food and Drink focussed and our social media feeds are dominated by recipes because of our love for it. All of us involved in the sector play a role in bringing this joy to the world, fuelling our obsession, which Northamptonshire does better than anyone."

SO raise a glass, knife, fork or spoon to the sector we all love and would die without...TO FOOD AND DRINK!"

Tom Warner, Warner's Distillery

Featuring

- Weetabix Sustainability Award
- One to Watch
- F&B Achiever of the Year
- Patrons' Award
- Farming Environment Award
- Healthy Food and Wellbeing Award

"Put your head down and work hard. Never wait for things to happen, make them happen for yourself through hard graft and not giving up."
Gordon Ramsay

Weetabix Sustainability Award

"It's in our DNA – that's what we say about sustainability at Weetabix HQ, and we're delighted that every category in the Awards portfolio has a sustainability element, so we know that we're working with people that care as much as we do about the footprint we leave on our planet. We continue to be inspired by the brilliant food and drinks industry in Northamptonshire and are both proud to be part of this extended family and to be celebrating the achievements of our local heroes at the Awards ceremony in November."

John Petre, Supply Chain, Procurement and Technical Director at Weetabix



One to Watch

"Whitworth Bros Ltd are again delighted to be sponsoring the "One to Watch" category for this year's Food and Drink Awards. Every year the finalists raise the bar, and this year has been no exception. Our congratulations go to all the finalists, you are all winners in your own right, and we look forward to meeting you all at the Awards Gala Dinner."

Mike Peters, Managing Director at Whitworth Bros Ltd



Our Finalists:

Blue Skies Holdings Ltd

Multi award winning fruit company that produces fresh-cut fruits, freshly squeezed juices and dairy-free ice-creams for leading retailers around the world. They believe in 'Adding Value at Source', which means they aim to make the finished product in the country or region where the fruit is grown. By doing this, they return more value to the communities that produce the fruit, through employment, skills development and technology transfer, and they can deliver products that are Fresh from Harvest.

www.blueskies.com
01604 881230

Green Machine Refill Ltd

Green Machine Refill Ltd was created in February 2021 as a mobile refill shop covering the area of South Northamptonshire. They aim is to bring zero-waste shopping to more people and encourage them to reduce plastic waste by refilling their own containers rather than throwing empties away and buying new.

www.greenmachinerefill.co.uk
01327 857470

Silverstone Circuits Ltd

The home of British motorsport, is accelerating change to lead the way as a venue by committing to an ambitious ten-year venue and facility investment strategy that will put sustainability at the centre of daily operations and aligns Silverstone's plans with those of F1® and other key partners in the sport. A key part of this journey has been the installation of 2,764 solar panels covering over 5,200 m2 of the Silverstone Wing roof that will generate over 10% of the venue's power in 2023.

www.silverstone.co.uk
07786 676895



Media Partner:



SNVB

SNVB Community Larders were set up in 2021 in response to the effects of the global pandemic. South Northants Volunteer Bureau is a local charity that supports volunteering and social action projects including the Community Larders. Their main ethos being to REDUCE FOOD WASTE. Their aim is to save good quality surplus food and other products from going to landfill.

www.snvb.org.uk
01327 358264

Sol Laug Haven

Sol Haven is a Community Garden which is registered as a Permaculture association Learning And Network Demonstration centre that provides individuals with a safe working environment to learn, grow and blossom to their full potential. Their vision is to create a blueprint for sustainable permaculture care hubs across the UK that are a showcase for rural arts and crafts while providing a sustainable local source of food.

www.slhavens.co.uk
01604 307783

The Farm Shed, Holcot

The Farm Shed is a self-service farm vending machine supplying homegrown farm produce in season, plus other items from local farms and small businesses. Their aim is to celebrate quality, local farm produce in particular and provide a fun and unique experience for visitors.

www.farmshedholcot.co.uk
hello@farmshedholcot.co.uk

Our Finalists:

Butterwick Bakery

Created from the back room of a council estate house in Corby, Butterwick is now a popular bakery chain with 6 stores in Northamptonshire. They pride themselves on the variety, creativity and uniqueness of their baked goods- including doughnuts, cupcakes, brownies and cookies.

07815 548320
www.butterwickbakery.com

Nasty Vegan Ltd

Nasty Vegan is a micro business led by Rob Henson. As a vegan, Rob wanted plant-based supplements that were delicious and high quality yet affordable. None fitted his needs, so he created his own!

07719 323317
www.nastyvegan.co.uk

Restaurant Ember

James Peck owns Ember - a small plate, wood fired restaurant that has just celebrated its 1st birthday. Ember has put dining in Wellingborough on the map, created a market and are challenging other restaurants across the county. James uses local produce and collaborates with local producers on his pop-up evenings.

01933 778088
www.restaurantember.com

Royal Oak; Naseby

The Royal Oak Naseby is a quaint country pub, dating back to 1861. Since taking it over last year, Anna and Seth Perry have worked to transition the pub back to its rightful place at the heart of the community, driven by a passion to create an inclusive, accessible space. Homage to aspects of the pub's history, traditional British cuisine and a refreshing aesthetic, both the décor and menu balance comfort and contemporary.

01604 213011
www.royaloaknaseby.com

Santina's Wood Fired Pizza Co

Santina's mission is to deliver the authentic taste of Naples to the streets of Northamptonshire. Since 2020 they have been popping up across the county from Brixworth to Blakesley and beyond, serving their authentic wood fired pizzas. Using a fusion of fresh local and sourced Italian ingredients, alongside a secret family recipe passed down from generation to generation, they create the unique Santina's taste.

07387 359900
www.santinaspizza.co.uk



Media Partner:



F&B Achiever of the Year

"Howes Percival are proud to be sponsoring and supporting the Northamptonshire Food and Drink Awards and in particular the F&B Achiever award for the sixth successive year. The food, beverage and hospitality sector has continued to show incredible determination in face of the continued challenges presented by the cost of living crisis and its impact on all areas of the supply chain. The calibre of this year's finalists for the F&B Achiever award was incredibly high, demonstrating the resilience of businesses across the sector alongside their personal achievements and promoting the talent we are so lucky to have on our doorstep in Northamptonshire.

Matthew Talbot, Partner at Howes Percival LLP



Sponsored by



Farming Environment Award

"The Farming Environment Award showcases the important work of our Growers Group of farmers, and as this year's harvest comes to an end, it's wonderful to celebrate local farmers doing so much for farming in a sustainable way."

Peter Chandley, Head of Quality and Food Safety at Weetabix



Sponsored by



Joe Buckley
The Tollemache Arms, Harrington

Joe has been in the industry since the age of 14 completing work experience at Rushden & Diamonds where he fell in love with the industry. Setting up The Perfect Country Pub Company in 2015 when The Tollemache Arms opened its doors, Joe has gone on to become an ambassador for the hospitality industry, working closely with local schools, completing cooking workshops, demos and pop-up restaurants with the school kids and still working with local colleges to promote hospitality as a great career for the next generation. One of his most proud achievements in the last twelve months is BII Licensee of the year – 2023.

01536 711770
www.thetolly.co.uk

Our Finalists:

Glenn Newman
The Granary, Fawsley, Daventry and The Waterside Café at Northampton Active, Northampton

It all started with Glenn from an early age. He always wanted to be a chef at school but sadly didn't get the grades to go to catering college so then started on his careers journey. He always remembers how good the food was at his own wedding delivered by the late chef Ian Oakenfall at the French Partridge and he taught Glenn a lot. He was one of their first wedding chefs and Glenn often chipped in to help. It has always been a passion to deliver food that people talked about during an event. Between the businesses we employ around forty full and part-time members of staff investing in them to deliver the best every time and with a smile!

01327 361730
www.granary-weddings.com /
northamptonactive.com/watersidecafe

Steve Reid
Northampton Cheese Co., Northampton
Charcuterie Co., and Friars Farm, Northampton

When Steve started Friars Farm Chutneys in 2013 little did he know how successful it would become and would lead to starting up two new food businesses two years ago. Steve has strived to make whatever they do a success and over the years Friars Farm has won many awards. They have also created new and exciting products for others, one being the infamous Northamptonshire Sauce and with only 3 ingredients created a sauce that has sold tens of thousands of bottles since 2020.

07763 841550
www.northamptoncheesecompany.co.uk

Jo & Nigel Wagstaff
Houghton Hams

Following redundancy, Nigel with the support of his wife, Jo, took a 'leap of faith' and started the family business living in Great Houghton at the time, aptly named Houghton Hams. With Nigel's experience in both farming and butchery, and the acquisition of their secret recipe 'the Wagstaff complete cure' they produced their artisan hams and gammons operating in a small unit in the village. Through constant reinvestment and organic growth, they are now located on an industrial estate at the village boundary with state-of-the-art machinery. The business works seven days a week, from a premises 10 times the size of that initial unit in 1983. Still manufacturing with that same 'secret recipe' and 'heart' and employing around 100 employees, from all over the world, now celebrating 40 years in 2023.

01604 644247
www.houghtonhams.co.uk

Eddie and James White
Whites of Earls Barton

Established by Philip White in the 1940's, the business was set up in a greenhouse behind the family home in West Street, Earls Barton. With Philip's hard work it soon developed into a successful local business selling fruit and vegetables to local people and businesses. When Philip's son Michael was old enough, he only had one ambition: to follow in his father's footsteps. He took over the business and in the early 1980's moved to Clay Lane in Earls Barton where polythene tunnels were built and the company growth continued. Today, the business is run by Michael's sons, James and Edward, who took over 2008, with a vision to create a destination for local people, they plan to keep it growing so that they can hand it on to the next generation of the White.

01604 812173
www.whitesofearlsbarton.co.uk

Media Partner:



Our Finalists:

J.E Atkinson & Son

The Atkinson family have been farming in Lincolnshire for eight generations, today farming over 7000 acres. About five years ago the family realised that working with nature and understanding our soils was the only sustainable path. With the help of specialist consultants, the team started their journey in regenerative farming. The introduction of Owl Towers to provide nesting sites for Barn Owls, Little Owls and Kestrels has attracted a host of new bird watching friends. Five years in and crop yields are every bit as good as they were using traditional techniques, but with a seriously reduced carbon footprint, a better bank balance, and all within a thriving natural environment.

Haconby
01778 570790
www.atkinsonfarming.co.uk

Courteenhall Farms

Courteenhall Estate is set in 2,000 acres of historic farm and parkland in South Northamptonshire. It has been owned and managed by the Wake family since 1672 and has been farmed constantly throughout that time. The farm was traditionally arable with a rotation of wheat and rapeseed but over the last few years it has been strategically changed to a wider rotation and is now being farmed in new and innovative ways. Dr Johnny Wake is Managing Partner of Courteenhall and is on a mission to secure a sustainable future today and for generations to follow, and for the Estate to be carbon neutral by 2030, if not sooner.

Courteenhall
01604 659222
www.courteenhall.co.uk

JA Knight & Son Ltd

J A Knight & Son Farmers Ltd is a successful family run business based near Walgrave, Northamptonshire. Since taking over the farm, Matt has transformed the way the land is farmed using both modern technology to reduce chemical and fertiliser additions as well as changing land use to encourage wildlife and biodiversity. The farm has planted 8 acres of woodland as well as enabling the creation of a 'nature corridor' from the farm to Pitsford Reservoir.

Walgrave
01604 781630
www.jaknightfarms.co.uk

Stetchworth Estate Farms

Stetchworth Estate is a 1600 hectare privately owned estate located to the South of Newmarket, on the Suffolk Cambridgeshire border. Of the 1600 hectares approximately 1250 are cropped, 150 are committed to a mid-tier environmental scheme and the balance is woodland. The rotation is made up of cereals, oilseeds, pulses and root crops with cover crops grown for winter grazing. As well as farming the Estate also operates a diverse residential and commercial property portfolio.

Newmarket
01638 662444
www.stetchworthestate.co.uk

White House Farm, Bozeat

Will Green is a second generation farmer, farming 219 acres in Bozeat with his sister Barbara Robinson. The family are committed to conservation, starting with Will's father who planted lots of trees and continuing with Will planting hedgerows, installing wildlife boxes and restoring traditional wild flower meadows and ponds. At the same time, they use modern technologies to significantly reduce nitrogen fertiliser addition.

Bozeat
01933 663212

Wold Farm, Burton Latimer

Two years ago, Jim Beatty took over the family farm in Burton Latimer, just one mile away from the Weetabix factory, to carry on his family's 175 year farming legacy in Northamptonshire. Since taking over Jim has been dedicated to modernising the farm's operations while simultaneously enhancing its environmental impact without compromising productivity. To achieve this Jim has made significant changes to farming practices by transitioning from a conventional system to a regenerative minimum tillage approach. The farm already has a wind farm consisting of 13 wind turbines, producing renewable energy for the local area and has recently installed solar panels to power the farmyard, further reducing reliance on non-renewable energy sources and minimising the farm's carbon footprint.

Burton Latimer
07947 965215
www.JBBT.co.uk

Media Partner:



"You know, farming looks mighty easy when your plough is a pencil, and you're a thousand miles from the corn field."

Dwight D. Eisenhower

Healthy Food and Wellbeing Award

“In recent years, the importance of well-being has grown in our communities, workplaces, and homes. It is important that we celebrate and acknowledge those who are actively working to improve the health and well-being of all. Delapr  Abbey is proud to sponsor the Healthy Food and Wellbeing category this year, and to help shine a spotlight on the incredible work being done in this essential field.”

Richard Clinton, Chief Executive at Delapr  Abbey Preservation Trust



Sponsored by



Delapr  Abbey



Our Finalists:

PRODUCERS

Organic Wheatgrass Juice, Britt Superfoods
Organic Wheatgrass Juice is 100% pure and is high in nutrients. Grown organically in the countryside, it is harvested and juices are flash-freezed to preserve optimal nutritional value.
0800 2289 450
www.brittsuperfoods.co.uk

Bresaola, Northampton Charcuterie Company
Founded by Steve who is also the founder of Friars Farm and the Northampton Cheese Co, the Northampton Charcuterie Company makes all their products using local Northamptonshire sourced free-range pork and all recipes have been created and perfected in their purpose built unit in the heart of Northampton.
07763 841550
www.northamptoncharcuterie.com

Chocolate Super Shake, Nasty Vegan
Nasty Vegan produce a range of vegan Super Shakes which can be mixed with water or plant-based milk to create delicious drinks. Available in three flavours – strawberry cheesecake, chocolate and vanilla – a tasty and convenient way for vegans to get a healthy dose of nutrients.
07719 323317
www.nastyvegan.co.uk

Explosion Granola, Salma Soulful, Mango
Salma Shah is the creator of vegan, refined sugar free, gluten free, artisan granola. Made with love. As the main sponsor of the first local women’s wellness walk project which started three years ago.
07456 610864
www.feelloved.uk

Carrot Cookies, The Loving Chef
Natasha aka ‘The Loving Chef’ is a Michelin trained, vegan chef, providing healing, nourishing food to Northamptonshire. Based at Sol Haven C.I.C in Moulton, Natasha offers a community farm, and eco therapy for the less advantaged and vulnerable who volunteer on a weekly basis.
01604 307783
www.thelovingchef.co.uk

WORKPLACES

Silverstone Circuits Ltd
The Jimmy Brown centre offers staff and customers the best food made from fresh ingredients. A wide range of plant-based meals and a daily salad bar is also available.
0844 3728 200
www.silverstone.co.uk

Sol Laug Haven
Sol Haven is a sanctuary where dedicated individuals, both employees and volunteers, come together to make a difference in the lives of those grappling with mental health challenges and personal traumas. Their staff are committed to supporting others and also encouraged to embark on their own path to personal healing: encouraged to immerse themselves in the therapeutic world of food cultivation, nurturing various food plants and cultivating their own life skills, learning the art of planting, harvesting, and cooking, all while gaining a profound education in the nutritional aspects of food ingredients.
01604 307783
www.slhavens.co.uk

Weatherbys
Employees work a flexi pattern and the canteen caters for a wide range of dietary requirements. Daily offerings of street food and traditional fayre, salad bar (no mayo or dressings), Deli bar with approximately 35 fillings, Sold by the Inch, Daily bread/sandwich option and hydration station. Staff have a choice of vegetarian or salad bar options which are cheaper than the main meal, free fruit Wednesdays, free coffee everyday (kickstart coffee) and only fruit sold at the till point. TNS Catering use in season fruit and vegetables - menus are constructed on a weekly basis - and all main meals are accompanied with salad of the day to persuade customers to forego chips/potatoes.
01933 440077
www.weatherbys.co.uk

“You learn a lot about someone when you share a meal together.”

Anthony Bourdain

Culinary:
A developed skill or art of cooking.

Our final tranche of categories celebrates the skill, passion and flair involved in preparing, cooking and serving food. This year across a wider range of venues with the new Event Venue of the Year category, which celebrates great food at great venues where 100 plus covers can be catered for. Please do visit them all.

Featuring

- Canap  of the Year
- Booker Gastro Pub of the Year
- Restaurant of the Year
- World Cuisine Restaurant of the Year
- Booker Young Chef of the Year
- Whitco Chef of the Year
- Event Venue of the Year

“The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people, and warms the heart.”

Samuel Chamberlain (1829 - 1908)

Booker Gastro Pub of the Year

"We are thrilled to be sponsoring the Booker Gastro Pub of the Year category, showcasing what is best about the county and the brilliant venues we have within Northamptonshire."

Nathan Portess, Catering Development Controller at Booker



Sponsored by



Restaurant of the Year

"Greedy Gordons have gained much through winning our local Northamptonshire Food and Drink Awards. We know that it brings customers to us and that is why we are so proud to sponsor and to reintroduce the Restaurant Category this year. This logo is worth using to show that you are worth visiting."

Richard Gordon and Sonya Harvey, Greedy Gordons



Sponsored by



Our Finalists:

The Kings Arms, Polebrook

The Kings Arms at Polebrook is a 17th Century village pub and Free House at the heart of the community of Polebrook and 3 miles from the historic town of Oundle. Offering a warm welcome, local beers, guest ales and premium lagers they also offer relaxed gastro style food in a relaxed and informal setting. Eat in the bar area or in the dining room, green room or nooks.

01832 272363

www.thekingsarmspolebrook.co.uk

The Old Talbot, Potterspury

A traditional British Pub, carvery and restaurant that brings everything you would expect from a quality local including cold beer, cask ales, fair trade coffee and a large selection of wines to suit all tastes. Renowned for delicious food with an emphasis on great ingredients with local charm and warm friendly hospitality.

01908 348265

www.oldtalbot.co.uk

The Rose & Crown, Yardley Hastings

The Rose & Crown is a traditional Pub in the picturesque village of Yardley Hastings. It is a family run pub, and captures all the qualities of what a classic English country pub should be. They offer a Bistro Menu, which includes all of the classics, as well as monthly changing specials. Sandwiches and additional snacks are offered at lunch times, sourcing many of the ingredients and products from local suppliers.

01604 696276

www.roaseandcrownbistro.co.uk

The Sheaf Inn, West Haddon

As a pub that has been standing for well over 500 years The Sheaf has been at the heart of the village for quite some time. For the last 60 years The Sheaf has been known as an eatery of note.

01788 511693

www.thesheafinn.co.uk

The Tollemache Arms, Harrington

A 17th century Quintessentially British Pub, the philosophy on food is very simple. Source the best quality ingredients and treat them with respect. They believe there is no better place than being at the dinner table with family, the table must be packed with food, everyone digging in and helping themselves. The menu is varied offering a fantastic range of meals that everyone can enjoy with all tastes catered for.

01536 711770

www.thetolly.co.uk

Media Partner:



Our Finalists:

The Hopping Hare, Northampton

When the George family bought The Hopping Hare in 2006 their aim was to create an escape from the hustle and bustle of everyday life, somewhere just a bit different. A place to dine, stay or meet up and relax with friends, family or colleagues. They set the standards on service, value for money, atmosphere and personality. No detail has been overlooked in creating a hotel, restaurant and bar in Northampton with an individual blend of 21st-century chic.

01604 580090

www.hoppinghare.com

Karmana, Northampton

Northampton's first Vegan 100% plant-based cuisine and juice bar serving a variety of globally inspired healthy plant-based dishes. A haven where all palates unite, inviting vegans, vegetarians, and meat eaters to indulge in culinary bliss together!

01604 409999

www.karmana.co.uk

Marseille, Northampton

Based on their love story, Aix-en-Provence... it's their owner's favourite destination and the place they get inspiration from. With an appealing decor, delicious food and excellent wine, Marseille is the perfect place to relax, discover and enjoy tastes from all around the world.

01604 633222

www.cafemarseille.co.uk

Murrays at Whittlebury Park, Towcester

Discover fine dining with a difference Boasting 3 AA Rosettes and an intimate, relaxing atmosphere, award-winning Murrays provides the perfect setting for their Head Chef to introduce you to his Modern British Menu.

01327 857857

www.whittleburyhall.co.uk

Tap and Kitchen, Oundle

Tap and Kitchen is a waterside restaurant and bar at Oundle Wharf, Northamptonshire. Unfussy, honest dishes comprise simply cooked ingredients sourced locally, where possible. Always prepped and cooked passionately, with attention to details that matter. They make pretty much everything themselves from pasta to puddings through to chutneys and sauces and even homemade bacon, sausages and cured meats.

01832 275069

www.tapandkitchen.com

The Palmichael Restaurant, Burton Latimer

The Palmichael offers an elegant, stylish and inviting atmosphere which is the perfect place to meet with friends, work colleagues and family celebrations, offering stylish authentic Italian cuisine with a modern twist and smart presentation.

01536 723641

www.thepalmichael.co.uk

"The chaos of the kitchen is almost peaceful. When I am in the middle of a service, I am so focused. There is nothing else on my mind apart from the food in front of me"

Michel Roux Junior

Media Partner:



World Cuisine Restaurant of the Year

"British Pepper & Spice are delighted to be sponsoring this category again, and are proud to be the longest serving awards sponsor. This year we have seen a magnificent level of entries and nominations, and some excellent finalists with cuisine from around the world. The success of Northamptonshire's world cuisine restaurants is both in their popularity and the exquisitely balanced spice and flavour combinations where innovation and imagination are matched with quality and consistency. Many congratulations to all the finalists and have a great evening"

Ian Kelland, Managing Director at British Pepper & Spice



Sponsored by



Media Partner:



Booker Young Chef of the Year

"Booker are once again delighted to be sponsoring the Booker Young Chef of the Year category, showcasing the fantastic Young Chef's we have within the county."

Nathan Portess, Catering Development Controller at Booker



Sponsored by



Media Partner:



Our Finalists:

June Plum, Wellingborough

What sets this restaurant apart is their commitment to quality and tradition while adding their original, modern flair. The skilled chefs meticulously craft each dish with love, using locally sourced ingredients where possible to capture the essence of Jamaican cuisine. They go the extra mile by making their own signature sauces, pickles, and seasonings, all of which are available for purchase in their online store as well as in-store. Take a piece of their flavours home with you and infuse your own cooking with the irresistible taste of Jamaica.

Wellingborough
01933 770300
www.juneplum.net

Little India, Earls Barton

Little India is situated at the heart of the picturesque village of Earls Barton. The current building was created from two former cottages with a thatched roof, built in 1738. The menu caters for all different tastes, with a vast combination of different flavours and levels of spice. From traditional dishes of Indian cuisine to the chef's signature dishes, on the menu there is something for everyone!

Earls Barton
01604 811761
www.littleindiaeb.co.uk

Marmaris, Northampton

Marmaris BBQ is a family-owned business – best known for offering quality traditional Authentic Turkish cuisine. They are determined to give to you a memorable meal every time you walk through their door with their newly decorated atmosphere. They use the freshest quality ingredients which are prepared with skill and diligence, cooked in house by their hand-selected well trained and experienced Turkish chefs.

Northampton
01604 259090
www.marmarisbbq.com

Mexican Fire Garden, Kettering

A family friendly restaurant and takeaway which specialises in a large variety of starters, on the side, main courses and drinks. Their speciality main course menu, they have Mexican Fire Garden jambalaya (a rice dish with onions, peppers, tender chicken, sundried sucuk, white fish, prawns, melted cheese and jalapenos).

Kettering
01536 514130
www.mexcianfiregarden.com

Voujon, Long Buckby

The word "voujon" is from the ancient Bangla language and means "invitation to dine". Voujon is a family owned chain of restaurants offering excellent Indian and Bangladeshi food. Voujon Restaurant offers a unique dining experience serving innovative Indian cuisine in a stylish and contemporary setting, brining a combination of elegance and sophistication to the Indian restaurant.

01327 843571
www.voujon.co.uk

Our Finalists:

Thomas Giles
The Falcon Hotel, Castle Ashby
01604 698005
www.thefalcon-castleashby.com

Levi Moukam
The Falcon Inn, Fotheringhay
01832 226254
www.thefalcon-inn.co.uk

Harvey Tapp
The Snooty Fox, Lowick
01832 730777
www.thesnootyfoxlowick.co.uk

Jade Walter
Rushton Hall Hotel and Spa, Rushton
01536 713001
www.rushtonhall.com

"I would love to see queues at the lovely restaurants, gastro pubs and cafes we have in our county rather than see the queues at the fast-food chains. Come on Northamptonshire, let's get behind our own venues providing excellent cuisine in the county! Yes, we are a county of wheat and we can start the day with a Weetabix, but there's more to us than burger buns."

Mary Laing, Patron of the Weetabix Northamptonshire Food and Drink Awards



Whitco Chef of the Year

"It's all about the Chef." Whitco is proud to sponsor this category once again and will continue its support next year and beyond that. The category reflects the company's dedication to the "Chef" the hospitality sector and its commitment to designing and building kitchens and restaurants that support the ever-increasing demands placed upon chefs, their kitchen brigade, and their businesses today.

From Care, Education, MoD, MoJ to fine dining, restaurants, pubs, café's and more, Whitco's team, it's products and services help our Chef's serve restaurant quality food, consistently in any environment. "Le Sante du Chef! To those talented chefs, dedicated and passionate about cooking wonderful food for us all".

Vita Whitaker, CEO at Whitco Catering & Bakery Equipment Limited



Sponsored by



Event Venue of the Year

"The Hilton Garden Inn hotel at Silverstone is delighted to be able to introduce the Event Venue of the Year category to the Awards, celebrating those places who serve great food for over 100 covers. We have been impressed with the range of entries and are pleased to see venues from across the county as finalists. Well done to everyone."

David Hughes, General Manager at Hilton Garden Inn



Sponsored by



Media Partner:



Our Finalists:

Laszlo Bodnarjuk
The Palmichael, Burton Latimer
01536 723641
www.thepalmichael.co.uk

Reece Coles
Hops and Chops, Northampton
01604 751460
www.hops-and-chops.co.uk

Peter Czarnocki
Gourmand Pierre, Northampton
077049 98001
www.gourmandpierre.com

Zak Perrin
The Falcon, Fotheringhay
01832 226254
www.thefalcon-inn.co.uk

Adam Phillips
The Falcon, Castle Ashby
01604 698005
www.thefalcon-castleashby.com

Daniel Webster
Webster Event Catering, Brackley
07876 747437
www.websters-events.co.uk



"This is my invariable advice to people: learn how to cook, try new recipes, learn from your mistakes, be fearless, and above all have fun."

Julia Child

Our Finalists:

Furtho Manor Farm

Furtho Manor Farm offers a rural wedding venue with the use of a barn to hold your wedding reception. They are licenced by West Northamptonshire County Council to hold both marriage and civil ceremonies. The views from the barn include a 15th Century Dovecote, St Bartholomew's Church and a lake
01908 542139
www.furthomanorfarm.co.uk

Kelmarsh Hall and Gardens

Nestled in rural Northamptonshire, Kelmarsh Hall is an elegant country house surrounded by award winning historic gardens known for their relaxed charm and overflowing borders. With delicate interiors, welcoming ambiance and sweeping countryside vistas, Kelmarsh is a unique venue to host a special event, including corporate team building days, lectures, seminars and meetings. The extensive grounds also offer space for large scale events.
01604 686543
www.kelmarsh.com

Kettering Park Hotel and Spa

Located on the edge of Kettering with easy access to the wider Northamptonshire countryside, Kettering Park Hotel & Spa is ideal for exploring the region, or simply relaxing in the spa and enjoying the AA Rosette restaurant with friends and family. They are proud to create British seasonal dishes using the finest ingredients. The combination of stylish surroundings, 21st-century technology, their unique Garden Room and dedicated events team ensure that they deliver everything you need for a successful and stress-free celebration.
01536 416666
www.ketteringparkhotel.co.uk

Rushton Hall Hotel and Spa

Rushton Hall is a stunning Grade I Listed 4 red star Hotel situated in the Northamptonshire countryside, boasting exquisite interiors, intricate ceilings, high and beautiful windows, crystal chandeliers and stunning stone floors. They pride themselves on only hosting one wedding a day and in doing so are able to handle every detail with the utmost care, ensuring that you experience a wedding day that is uniquely yours with a luxury hotel wedding venue where you can make yourself at home.
01536 713001
www.rushtonhall.com

Silverstone Circuits Ltd

The Silverstone Wing offers you the very latest in Conference and Event Facilities. Situated in the heart of the world famous Grand Prix Circuit at Silverstone, this venue combines the glamour and heritage of the home of British Motor Racing, with stunning design and a uniquely flexible space set in over 600 acres of land. From light bites to street food, BBQs or private dining, their award-winning chefs will create a bespoke menu for any occasion using locally sourced produce from Northamptonshire's finest artisan producers.
Silverstone Circuits Ltd
07786 676895
www.silverstone.co.uk

The Granary at Fawsley

The Granary at Fawsley is a warm and welcoming exclusive-use barn wedding venue, set in a peaceful valley within acres of rolling Northamptonshire countryside. A collection of Grade II listed barns, the venue offers stunning views of the surrounding landscape. They are a family-run business with an experienced, passionate team: flexible, friendly and they LOVE what they do!
01327 361730
www.granary-weddings.com



Canapé of The Year

Sponsored by Portfolio Events

A new category which we hope will continue in the years to come. This award has been designed with Portfolio Events, our awards caterers, based in Kettering. With more than 20 years' experience they were looking for a new canapé to add to their range. Lucky winners will have made their creation for the 500 guests attending the Dinner this evening. The winner will also have their design added amongst the 'House canapé' offer for Portfolio Events catering for 25,000 people a year. This is a prize money can't buy!

PORTFOLIO
— EVENTS CATERING —

Outstanding Contribution to Food and Drink Northamptonshire

Sponsored by All Things Business

"The food & drink sector is a vital part of our local economy, employing over 50,000 and home to many national and international brands. All Things Business is delighted to continue our support for these prestigious Awards and congratulates all finalists."

Ben Thomas,
Managing Director, GIANT and All Things Business

This category recognises an individual or couple 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!

Patrons' Award

"The winners and finalists in these awards really tick every box in terms of innovation, passion and quality- and it's all on our doorstep"

Susanna Booth, Awards Patron and Food Journalist

We are very proud of our Weetabix Northamptonshire Food and Drink Patrons: Susanna Booth, Professor David Foskett, Mary and David Laing, Tom and Tina Warner. The Patrons' Award acknowledges particular dedication, hard work and success – celebrating the unsung heroes or the unknown success stories right on our doorstep.

Our 2023/24 Trophies

This year we are delighted to represent the local Northamptonshire food and drink sector as the engine room of our economy with our handmade, individualised trophies made by Scrapwork Boutique. Based in Northampton, John Thomson makes bespoke art out of motorbike and car parts and what others might determine as scrap. The pallet wood has been sanded and waxed with beeswax. In a former life John used to repair gear boxes, so they are made by a specialist! These beautifully crafted trophies are really distinctive and we hope will take pride of place for our Gold award winners.

If you are interested in talking to John to commission other work please contact him on johnthomson257@hotmail.com or find him on facebook or etsy.



Our Raffle...

Thank you for participating in our Raffle this evening to raise funds for two great Northamptonshire charities. This year the money will be split between The Faraway Children's Charity and Northamptonshire Community Foundation. Thank you to all who have donated such amazing prizes.

The Faraway Children's Charity helps children and young people to thrive and smile through a range of targeted interventions from Christmas presents for those who would not receive anything to access to toiletries, games and clothing. It is a low cost – no cost charity model with almost 100% of donations received by FCC directly distributed to Northamptonshire children and young people. farawaychildrenscharity.com

The Northamptonshire Community Foundation supports local, grassroots organisations to deliver much needed services from foodbanks to rural needs, supporting community charities at the front line. To give directly please look at their JustGiving page or their website (ncf.uk.com).

Thank you

Welcome drinks

- **2016 Huguet de Can Feixes Corpinnat Brut Nature:** Courtesy of Adrian Pryce DL and his Catalan wife Margarita Huguet, we bring you the 2016 Huguet de Can Feixes Corpinnat Brut Nature. A great sparkling wine to start a sparkling evening.
- **Warner's Distillery Gin:** Warner's Distillery Gin: You can't get any more local than our Patrons, saving the world from mediocre gin.
- **Mee Farmers:** Beautiful Blueberry Juice with sparkling water; blueberries grown in Northamptonshire.
- **Britt's Superfoods:** An organic wheatgrass juice, mixed with apple juice, grown in the countryside

Drinks at your Table

Phipps Foundry Mild – English Duchess hops give this traditional mild a liquorice nose inviting you in to taste sweet caramel and toasted loaf flavours under a creamy head.

La Serre Chardonnay – Light, refreshing and zippy, perfect to be drunk on its own at the start of the meal. A great accompaniment to the oyster mushroom tart, this chardonnay has had some oak integrations thus displaying undertones of Vanilla and some welcome creaminess which will be balanced by the butter of the tart. The ripe peach and pear on the palate will work beautifully with the hint of sweetness and spice in the dressing.

Santa Rita Gran Hacienda Shiraz – This wine is known for its rich and spicy aroma with notes of black cherry, coffee, and chocolate. Beef requires a heavier robust wine to balance the dish and act as a counterpoint to the fullness of the meat. The wine's spice and acidity will play against the jus, while plush tannins hold their own against the mouth-coating richness of the beef.

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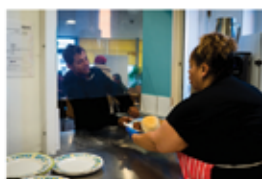
We're the leading independent grant-makers in Northamptonshire. Last year, we awarded over £2.5 million in grants to organisations supporting our county's most in-need residents.

In partnership with the University of Northampton's Institute of Social Innovation and Impact, we've published the **Northamptonshire Hidden Needs Report**.

We know that there is much to celebrate about Northamptonshire and its residents, but we also know there are persistent and emerging concerns around poverty and disadvantage.

The Northamptonshire Hidden Needs Report highlights urgent and priority needs across the county.

Read the report: www.ncf.uk.com/hidden-needs



Hidden Needs case study:
The Hope Centre



Hidden Needs case study:
African Youth Arise



Hidden Needs case study:
Community Court Yard



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Image Credit: Canoe2, River Nene.

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For more information and to join visit
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