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Mauritius and Thailand

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10 delicious summer eats

FIELD FEASTS

Great food enjoyed in
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THE WORLD IS YOUR

Crab

Meet the man making waves with his sensational new seafood restaurant

THE FORK... AUGUST/SEPTEMBER 2011... £3

Fork loves



The gin and tonic

Bramley and Gage

In perfect time for relaxed summer evenings supping outdoors, Bramley and Gage has introduced the perfectly matched Six O'clock Gin and Six O'clock Tonic. This premium gin has a smooth, subtle juniper flavour with a delicate balance of botanicals including coriander, orange peel and elderflower. With a singular citrus twist the tonic has an exceptional clean taste from natural quinine. No synthetic flavours, sweeteners or preservatives are used in the making of Six O'clock Gin and Six O'clock Tonic, which have been developed to complement each other, allowing G&T drinkers the guarantee of a perfectly balanced gin and tonic. The makers describe it as a moment of 'ginpration'.

It'll set you back £25 for the 70cl gin bottle and £1.20 for a 200ml bottle of tonic, both are available from independent off licenses, delis and farm shops as well as some bars.

➔ www.bramleyandgage.co.uk

The yogurt

Little Melton Yogurt

Stirring up the dairy aisle, Little Melton has launched a fantastic gourmet yogurt range in time for summer. With its thick, creamy texture and fantastic fruit compote toppings this is yogurt that you could happily eat instead of a dessert. It's made from an old family recipe, and contains no artificial flavours or preservatives and is gluten free. As Little Melton has a low fat content,

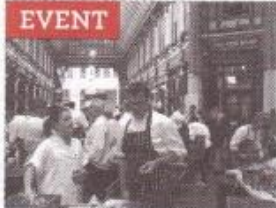
it's also a treat that you can enjoy guilt-free.

Available in six flavours: Passion Fruit, Strawberries and Cream, Blueberry, Pear, Mango and Honeyed, Little Melton Gourmet Yogurt comes in two sizes 150g for £1 and a family size tub of 490g for £2.30. Buy it in Harrods, Wholefoods and other indie retailers.

➔ www.littlemeltonyogurt.co.uk



EVENT



The festival

London Restaurant Festival 2011

Now in its third year, the London Restaurant Festival 2011 (3-17 October) returns to serve up a schedule of extraordinary events to meet everyone's tastes and budgets. Events include the exclusive 'Pop Up In The Sky' restaurant, London's most original gastronomic road trip the Gourmet Odyssey, the annual culinary debate 'Chewing The Fat', the ultimate foodie quiz 'Starter For Ten' as well as continuing its commitment to providing thousands of delicious festival menus across the city. LRF 2011 will also be serving up a host of Side Orders (fringe events) and announcing many other exciting events later in the year.

➔ www.londonrestaurantfestival.com

WIN! A night for two at Stoke Place

Following its recent award of two rosettes, Stoke Place is offering a deluxe tasting experience with accompanying wine flights plus an overnight stay in one of the deluxe suites. Aimed at cosmopolitan guests and food enthusiasts, Stoke Place twists the traditional country house experience and instills it with urban glamour.

The lucky winner and their companion will be greeted with a glass of champagne on arrival. A tasting menu with accompanying wine flights will follow. Head chef, Craig Van Der Meer will serve his witty take on the traditional country house menu which will include interesting versions of traditional fare.

Glamorous and groovy, this 17th century Queen Anne house in Windsor is a winning combination of hip and heritage, mixing classic settings with flamboyant modern design. Aimed at cosmopolitan guests and food enthusiasts, The Garden Room takes the stuffiness out of fine dining, serving up a platter of metropolitan cool in the countryside.

To enter, simply email info@forkmagazine.com with the message title 'Stoke Place'. Good Luck!

Terms and conditions

The winning prize includes a one night stay and a glass of champagne, tasting menu and wine flights for two people. For the avoidance of doubt, the Promoter is NOT RESPONSIBLE for any item, service, cost, damage or matter not expressly stated to be included in the prize, howsoever the same may arise. The stay at the hotel is only applicable between 01 August 2011 and 28 December 2011. The winner and his or her companion must claim

their prize between these dates. Prize is subject to the terms and conditions of participating service providers or any other terms and conditions that may be notified from time to time. Accommodation and all related services are subject to availability and not redeemable on public holidays. The prize is not redeemable for cash or any other form, neither exchangeable nor transferable. Once the prize has been booked no cancellation or amendments can be made, except at the winners own expense, if applicable.

Worth
£500

