

JAKE'S ARTISAN FOODS

jakesartisanfoods.co.uk

The logo for Jake's Artisan Foods features the word "Jake's" in a large, elegant, red cursive script. Below it, the words "artisan foods" are written in a smaller, red, sans-serif font, with a thin red horizontal line separating the two parts.

Jake's Artisan Foods has done nothing less than transform the English pork pie into luxurious charcuterie worthy of any drinks partnering: as a canapé with an English sparkling white, lunch with a peppery red, or while watching sport with your favourite ale or cider. They're even fabulous for lazing in the sun with a cold Fino or Amontillado. Crammed with succulent pieces of free-range pork in a classic hot-water crust, each one is proudly crafted by hand in Nursted, East Hampshire. Bon app!

[f facebook.com/jakesartisanfoods](https://www.facebook.com/jakesartisanfoods)
[t twitter.com/jake_hampshire](https://twitter.com/jake_hampshire)

PAXTON & WHITFIELD

paxtonandwhitfield.co.uk



For over 200 years, Paxton & Whitfield has pursued a passion for cheese, fine food and wine. We pride ourselves on sourcing and maturing exceptional cheeses while maintaining the timeless values of quality and service in all we do, and are excited to be able to share this heritage with customers this weekend. We will be offering a range of cheese and cheese platters, which will perfectly accompany the outstanding wines that will also be on offer.

[f facebook.com/PaxtonandWhitfield](https://www.facebook.com/PaxtonandWhitfield)

THE REAL OLIVE COMPANY

therealolivecompany.co.uk



Since our beginnings in Bristol's St Nicholas Market in 1998 a lot has changed, but our values have remained the same; to source and supply the best quality olives and Mediterranean foods. Our olives remain the same delicious fruits the ancients knew, growing in the old unhurried way in the same Mediterranean groves. Using time honoured methods we prepare them at our accredited production site in Bristol, then package them with the greatest care to ensure that they reach you in perfect condition. We're proud to call our olives 'real food for real people'!

[f facebook.com/TheRealOliveCompany](https://www.facebook.com/TheRealOliveCompany)
[t twitter.com/RealOlive](https://twitter.com/RealOlive)

SOMERSET CHARCUTERIE

somersetcharcuterie.com



Somerset Charcuterie believes in embracing traditional Italian and Spanish methods combined with some of the fantastic flavours and rich food culture of the West Country. Mixing the old with the new, and continental with British, their salami, chorizo and cured meat deliver bold, robust flavours that will excite and intrigue.

-  facebook.com/somersetcharcuterie
-  twitter.com/somcharcuterie
-  [@somcharcuterie](https://www.instagram.com/somcharcuterie)

DONALD RUSSELL

donaldrussell.com



Donald Russell is Scotland's finest butcher, driven by a passion for quality and flavour. We have proudly held the Royal Warrant for over 30 years, and are the choice of many of the world's leading chefs and restaurants. We have long been renowned for the quality of our grass-fed, UK beef and lamb, and now offer a complete range of premium meat and more. All our meat passes through our stringent selection process before we mature it to perfection and hand cut it to the highest specification.

-  facebook.com/donaldrussellbutchers
-  twitter.com/gourmetbutcher

GORVETT & STONE HANDMADE CHOCOLATES

gorvettandstone.com



Gorvett & Stone are based in Henley-on-Thames, where they have a shop. Their products are also available online and in selected food stores/delicatessens including Fortnum & Mason. All the chocolates are handmade in a kitchen at the rear of the shop using the finest ingredients. Visit the stand to chat to the chocolatiers and most importantly to try award-winning Milk Chocolate Truffles with Sea Salt, handmade Cinder Toffee, made using honey from local bees and the hugely popular Exploding Chocolate Frogs with popping candy.

-  facebook.com/Gorvett-Stone