

PRESS RELEASE
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ALFRESCO FOOD FESTIVALS AT SWINTON PARK 2010

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Swinton Park, the luxury castle hotel in the Yorkshire Dales, has announced its dates for the 2010 Spring and Autumn Alfresco Food Festivals. These are to be held on 31st May and 12th September.

The Alfresco Food Festival concept was launched in 2009, with two highly successful events that ran in the 200 acres of parkland that surrounds the hotel. The concept of the event is to make the connection between the countryside and food real. By serving the food in an alfresco style in a beautiful 18th century landscape, visitors can appreciate the freshness and quality of the produce and the important role that the Yorkshire countryside plays in it. The restored four acre walled garden plays a central role, showcasing the extensive range of produce that the hotel grows for its restaurant and cookery school kitchens.

Visitors follow a culinary trail through the grounds, enjoying tasting dishes served at alfresco kitchens en route, with the Full Moon Café in the woodland and an artisan craft area. Guided tours on Edible Wild Food (by Chris Bax of Taste the Wild) and Walled Garden Produce (by garden designer Susan Cunliffe-Lister) are given en route. There is also a Gourmet Retail Marquee, Real Ale Bar, demonstrations from chefs and local food producers, and children's activities such as falconry displays and pony rides.

Local artists, youth groups and schools are also taking part in a Tree Dressing Competition, the theme being The Green Shoots of Spring. The winning entry is selected by visitors, who are asked to vote for their choice of winner at the end of the culinary trail.

Entry costs £10 per person, and includes a tasting meal, the culinary trail and all tours and demonstrations. Outdoor clothing recommended.

[ENDS]

Notes for the Editor :

1. Swinton Park is a 30 bedroom luxury hotel with 4 Red Stars and 3 Rosettes for quality of food. It is owned by the Cunliffe-Lister family, who opened it as a hotel in 2001.
2. The hotel has a cookery school, with day, evening and residential courses running all year. The residential courses are run by the TV Celebrity chef, Rosemary Shrager.
3. The gardens, including the four acre walled garden, have been extensively restored in recent years. The walled garden now grows over 60 varieties of seasonal herbs, fruit and produce. The hotel is committed to keeping food miles to an absolute minimum, with the majority of all other produce sourced by the hotel coming from the surrounding 20,000 acre estate and Yorkshire countryside.
4. The hotel has a carbon neutral woodchip boiler, eco-laundry and many other environmental measures in place – winning awards for its green policies.

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