

For immediate release

London's First Slow Food Market at Southbank Centre

11am – 8pm, Thursday 20 – Sunday 23 December

Southbank Centre Square, Outside the Royal Festival Hall

Southbank Centre is delighted to host the inaugural Slow Food Market in London, brought to you by Slow Food UK. From Thursday 20 to Sunday 23 December, the Christmas market, outside the Royal Festival Hall on Southbank Centre Square, will feature more than 25 stalls offering outstanding fresh and preserved foods, as well as sustainably produced craft products - both local and countrywide.

The Slow Food Movement believes that the food we eat should taste good; that it should be produced in a clean way that does not harm the environment, animal welfare or our health; and that food producers should receive fair compensation for their work.

A perfect opportunity to purchase unusual gifts for the food lover in your life!

Stall Holders Include:

- Mark Gilchrist of Game for Everything with game pies, air-dried pintail, confit of teal, smoked widgeon, potted grouse, teal liver pâté, poached rabbit and venison suet pudding
- Patchwork Pâtés with their Christmas range, including Stilton and Guinness, Corn Fed Turkey Liver, Wild Turkey Bourbon & Blueberry, and after-dinner chocolate terrines
- Sillfield Farm presenting a specially prepared rare-breed pork and Somerset Cider Brandy stuffing and sausages
- Montgomery Cheddar and Stichelton Blue Cheese from Neal's Yard Dairy!
- Twickenham and Thames Valley apiary products with honey and beeswax candles
- Bespoke natural Christmas Decorations by Hanne Lindberg
- Perry Court bio-dynamic vegetables
- Sheepdrove Organic Farm Heritage Turkeys
- Sarah Moore's meticulously sourced Traiteur dishes incorporating biodynamic vegetables; flourless Christmas puddings and exquisite vegan sweetmeats.
- Tom Oliver's Three Counties and Blakeney Red perries and Bottle-conditioned Sparkling Perry

- Somerset Cider Brandy Company with their oak-barrel matured English cider brandies and aperitifs, and a range of gift items including the coveted John Leach ceramic flask
- Farmstead's hand-made, small production French cheeses, directly sourced and matured in custom-built rooms
- Huehuetenango coffee
- Specially imported Slow Food Presidium spices including vanilla, cardamom and saffron
- Specially imported Vietri hand-painted ceramics and other exclusive Slow Food-commissioned kitchen and tableware
- Cyrus Todiwala MBE from Café Spice Namaste (and London Food Links) who will be providing his traditional and classical pickles and chutneys from ethically and predominantly locally sourced ingredients.
- Canteen, Good Food Guide /LONDON RESTAURANT OF THE YEAR 2007 and Observer Food Monthly /BEST UK RESTAURANT 2007, will be hosting a stall selling spit roast pork served with apple sauce and hot spicy cider
- Southbank Centre restaurant Ping Pong will be selling their flowering teas, jasmine tea buds that are hand tied with flowers that 'bloom' when immersed in water

For further PRESS information, please contact Sarah Davies or Gillian Fox in Southbank Centre press office, on 020 7921 0887/0631 or email sarah.davies@southbankcentre.co.uk / gilly.fox@southbankcentre.co.uk

Notes to Editors:

Southbank Centre manages the Royal Festival Hall, The Hayward, Queen Elizabeth Hall and Purcell Room, as well as the Saison Poetry Library, the Arts Council Collection and Hayward Touring Exhibitions on behalf of Arts Council England. It attracts more than 3 million visits annually. The Royal Festival Hall reopened in June 2007 following the £115 million refurbishment of the Hall and redevelopment of the surrounding area and facilities.

Slow Food

Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world.

For further information on Slow Food please contact Silvija Davidson on silvija@slowfoodlondon.com
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