



NEWS



INFORMATION

Stroud Brewery set to host the first ever 'Flavour Voyage' with chef and presenter Tim Maddams and River Cottage's very own Steven Lamb!

Organic beer producer Stroud Brewery are teaming up with chef & presenter Tim Maddams and River Cottage legend Steven Lamb, as they take guests on a culinary seasonal 'Flavour Voyage' on Wednesday 24th July.

This not to be missed event will pair a four course menu of delicious organic produce with six of Stroud's organic beers, exploring pale ales with luscious floral aromas, through to the rich, sweet stout flavours of Schwarzwälder.

Food fans will recognise Tim from the River Cottage series, where he regularly appeared alongside Hugh Fearnley-Whittingstall. Since then, he's become a private chef, author, cookery school teacher and presenter.

Steven Lamb, River Cottage's Curing & Smoking expert, teacher and author commented "We are spoilt for choice when it comes to the abundance of amazing produce grown and raised across the South West. We are super excited to give guests the chance to pair some of our favourite ingredients with delicious Stroud beers. We want to create excitement, interest and engagement with Stroud brewery and their growing audience. It will certainly be an enjoyable, organic and immersive experience created to add integrity and value to quality, locally sourced produce."

"don't panic, it's organic"

Date: 24th July 2019

Venue: Stroud Brewery

Time: 7:30pm

Tickets are £35.00 per head and include a fun and informative food voyage with Tim & Steve through a four course menu paired with Stroud beers, welcome drink and nibbles.

All dietary requirements can be met with notice

To book tickets please book via the Stroud Brewery website [INSERT LINK]