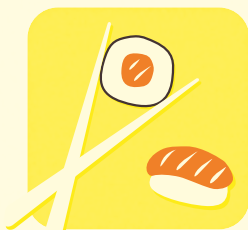




FARNHAM
FOOD FESTIVAL



Farnham
Town Council



Farnham FOOD FESTIVAL 2026



SUN
27
SEPT

10AM
to
4PM



NEW LOCATION
Brightwells
East Street - The Borough +
Bush Hotel Courtyard



Farnham
Farmers' Market
10am - 1.30pm
Central Car Park

Sponsored by:



Farnham Farmers' Market

Held on the fourth Sunday of every month (except December)
in Central Car Park, Victoria Road. From 10am to 1.30pm.



**Farm fresh local produce, sold to you
direct from the Producer**

Fish Meat Honey Bread Bakes Fruit Vegetables
Coffee Craft Eggs Oil Sauces Alcohol Juice

Call: 01252 712667 Email: customer.services@farnham.gov.uk



FREE HOPPA BUS SERVICE

SUNDAY 27 SEPTEMBER 10AM-4.30PM

NORTH FARNHAM - HALE



NORTH FARNHAM - BADSHOT LEA



SOUTH FARNHAM



STALLS

PURPLE

P

Fromufasa
Anicia Kitchen
Bergamia Tea
Churros Ole
East Street Music Stage
La Dolce Vita Farnham
Little Fish
Maame's
Market Event Solutions
Medirek (First Aid)
Misty Moon Cider
Monte Forte Farnham
Olive Branch
Thai Lotusland
The Custom Spirit Co.
The River Test Distillery
Vesuvio
Vine-yl Wines
Yum Street

BLUE

B

Burrito Street
Crêpe Roulette
Greeko Grill
Italian Street Food
Jacc's Coffee
Ladda Thai Cuisine
Mumbai Street Eats
Saigon Street Food
Street Food Spain
Surrey Ices
Teller's Arms
The Cookhouse Street Food
The Crafty Brewer
The Curry Man
The Garden Restaurants
The Giggly Pig Co.
Toilets
Wine That's Fruit

WHITE

W

Authentique Bakery
Berkshire Trout
Bush Hotel Courtyard Music Stage
Bush Hotel Courtyard food and seating
Caribbean Store
Crêpe Britain
Farnham Family Butchers
Jamie's Coffee
Longdog Brewery
Mighty Spice
Mud Pies
New Forest Shortbread
Novus BH Magister
Pyala Kebab Roll
Robert's Dorset
Surrey Ices
Tavola Di Famiglia Farnham



YELLOW

Y

52North Drinks
Bite Me Street Food
Dorset Artisan Cheese
German Sausage Grill
Happy Dumpling
Himalaya Vajra
Mr and Mrs Olive
Nilly's Turkish Kitchen

ORANGE

O

Barcelona Spirit Brands
Big Ginger Sauce Co.
Cakehole
Candover Brook
Chock Shop
DedBest Distillery
Drury and Alldis
Flo and Frankies Fudge
KLF Ceramics
Lallapolosa Baking Co.
New Forest Tea Co.
Pine Nut Path
RoniB's Kitchen
Snug Cookies
The Cold Pressed Oil Co.

RED

R

Beaky Blinders
Canadeer
English Spirit Distillery
Farnham Lions
Folly Hill Honey
Juthan Chocolate
La Patisserie Macaron
Laithwaites Wine Farnham
Mummy Makes Fudge
Swedish Baking Studio
The Chilli Project
The Coffee Can Co.
The Fabulous Catch Co.
The Hedgehogs Farnham
The Little Pet Biscuit Co.
The Noble Bee
The Surrey Copper Distillery
Yum Yum Sweets

GREEN

G

Alison McGregor Ceramics
Bakhtar Fresh Food
Bush Hotel, Farnham (Gold Sponsors)
By Anna
Cheese Louise
Cookery Demonstration Stage
Deelicious Chilli Jam
Distillers Of Surrey
Farnham Craft Town
Farnham Town Council
Fudge and Fun
Hells' Bakery
Just Flat Whites
Kidd Rapinet (Gold Sponsors)
La Cena
Mercanti di Calabria
Rough Stuff Oak
Rum and Reggae Serious Rum
Silent Pool Gin
The Homemade Brownie Co.
The Podgy Pieman
Two & One Olive Oil

All event information was correct at the time of going to print
but please be aware that last minute changes may occur, and
we apologise for any inconvenience this may cause.





Leaflet design by: talbot.graphics

STAGE TIMES



COOKERY DEMONSTRATION STAGE

- | | | | |
|--------------------|---|--------------------|--|
| 10.00-10.45 | Ben Harris
Some say the carbonara was invented because of homesick British soldiers asking for bacon and eggs in the war... Ben isn't sure, but he'll show you how to make one properly! | 13.00-13.45 | Ben Harris vs Eva Humphries
One of our volunteers will make up a classic surprise bag of ingredients from the local traders for a ready steady cook style challenge - so get those red tomatoes & green peppers ready and let's see who comes up with the most interesting dish on the day - voted for by you, the audience! |
| 11.00-11.45 | Eva Humphries
Join clinical nutritionist Eva Humphries for a hands-on crab pasta demo, building real cooking skills while exploring flavour pairings. Discover why British crab, mostly exported abroad, deserves a place on our plates: sustainable, delicious, and criminally underrated. Learn to cook it simply, confidently, and well. | 14.00-14.45 | Thai Lotusland
Authentic Thai Green Papaya Salad (Som Tum), known for its bold balance of sour, sweet, salty and fiery spicy flavours. |
| 12.00-12.45 | Ben Piette - Maison Restaurant
Ben Piette of Maison will be sharing how to make spiced plum and brioche 'tarte tatin', with Cointreau and vanilla clotted cream and toasted almonds. | 15.00-15.45 | Adam Fisher - The Third Monkey
Executive Head Chef Adam Fisher will be cooking up sticky beef and bone marrow gougères with pickled foraged mushrooms and truffle custard. |



BUSH HOTEL COURTYARD MUSIC STAGE

- | | |
|--------------------|----------------------|
| 11.00-12.30 | Jim Cozens |
| 12.45-14.15 | Haaris Sings |
| 14.30-16:00 | Joe Jenkinson |



EAST STREET MUSIC STAGE

- | | |
|--------------------|---------------------------|
| 10.00-11.30 | Elayna Martin |
| 11.45-12.30 | William Laborde |
| 12.45-14.15 | The Cherry Pickers |
| 14.30-16:00 | The Gentlemen |