



Watch, Learn & Enjoy.

SATURDAY 9TH SEPTEMBER

Your compère for the weekend: Steven Lamb



10.30

NIGEL BLOXHAM

Kick-starting the Main Stage line-up is festival regular, Nigel Bloxham - Chef Proprietor of Weymouth-based eatery Billy Winters and the award-winning Crab House Cafe. What Nigel doesn't know about seafood isn't worth knowing! He'll be around both Saturday and Sunday and will look forward to sharing his knowledge and passion with you.



11.30

CSGT MIKE BEATON MBE

AKA the Commando Chef, Mike makes his seafood festival debut this weekend, and is no ordinary guy, a Royal Marine since 1988 helping bring peace to our world, Mike also holds an MBE which he received from HRM Queen Elizabeth II during lockdown. Be prepared to be entertained and inspired as Mike knocks up some incredible dishes using his ration packs!



12.30

RADHIKA MOHANDAS

Chef owner of Dorshi in Bridport - also joins us for the first time! We are thrilled to learn more about 'dumplings and not dumplings!' When Radhika is not on the stage you can find her busy in her brilliant Dorshi restaurant based in Bridport!



13.30

JOHN WRIGHT

John is a Dorset-based naturalist and author who has worked closely with River Cottage for many years. In addition to writing, John Wright leads wild-food forays; in wood and field for mushrooms, and the coast for seaweeds, maritime plants and shellfish. Join him to discover more about rich pickings to be had from the shore.

Our official seafood supplier: From the historic fish market at the heart of the harbourside, Weyfish serves the finest, responsible-sourced, locally-caught fish and seafood, fresh off the boats every day. The quality of Dorset produce is something to be proud of; The Dorset Seafood Festival is the perfect occasion to showcase how good it is.



14.30

DUNCAN LUCAS - Fish Filleting

Ever seen a fish full of wine bubbles? If so you must have been to the Festival before! Duncan Lucas is passionate about fish and has worked in the industry for over 40 years, starting his early career in the family business of trout farming, he is seriously knowledgeable and accomplished in the art of fishmongery and holds many awards – be sure to catch his fish filleting demo!



15.30

SUSY ATKINS - Bride Valley, Furleigh Estate and Langham Wines

Susy Atkins, award winning wine expert for publications such as The Telegraph and Delicious Magazine, will run a wine tasting session for the stage on each day. An ambassador from Bride Valley, Furleigh Estate and Langham Wines will each be invited to join Susy on stage and the seated audience can become wine connoisseurs and taste wines from our three Dorset producers. Which was your favourite? Can you taste notes of lemon posset or brioche in the wines?



16.30

DUNCAN LUCAS - The Fabulous Fish Auction

Don't miss the Fish Auction with Duncan Lucas - take home some local fresh fish, all monies raised in aid of the Fishermen's Mission.





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SUNDAY 10TH SEPTEMBER



11.00

NIGEL BLOXHAM

Festival regular, Nigel Bloxham, returns to the stage for day two of the Festival. As Chef-proprietor of Weymouth-based eatery Billy Winters and the award-winning Crab House Café restaurant, Nigel's knowledge and passion for seafood will entertain and inspire!



12.00

CSGT MIKE BEATON MBE

AKA the Commando Chef, Mike makes his seafood festival debut this weekend, and is no ordinary guy, a Royal Marine since 1988 helping bring peace to our world, Mike also holds an MBE which he received from HRM The Queen during lockdown. Be prepared to be enthralled and educated!



13.00

CATCH - MIKE NAIDOO

Executive Chef at Catch at the Old Fish Market – Catch is one of the few Michelin and Good Food Guide listed restaurants locally. Mike is quite the 'catch' for the town as he worked for many years under Jason Atherton at his flagship restaurant Pollen Street Social in London. Mike's flair for creating exceptional dishes and his passion for incorporating the finest, freshest local and seasonal ingredients has landed him and Catch on many travel and foodie television shows. Customers flock to the restaurant from near and far delighted with the tasting menus that have food miles measured by feet and inches.



14.00

MARK WOODHOUSE - BADGER TASTING

Mark Woodhouse, Director of festival sponsor, Hall & Woodhouse, will be hosting fun and informative Badger Beer and cheese pairing tutorials. Beers featured will include Golden Champion, Fursty Ferret, Outland West Coast IPA and Blandford Fly.



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Not to be missed, the Fabulous Fish Auction with Duncan Lucas - take home some local fresh fish, all monies raised in aid of the Fishermen's Mission.

Your compère:

STEVEN LAMB

Steven returns as compère for the Festival. He is a curing and smoking expert, teacher, presenter, culinary consultant and award-winning author. After a background in media, Steven's food career began nearly 20 years ago when he joined Hugh Fearnley-Whittingstall's River Cottage team, regularly appearing in the TV series and being instrumental in establishing the internationally acclaimed cookery school on the Devon / Dorset border. It is here that his knowledge of food was fine-tuned and his passion for curing and smoking and other artisan culinary methods was nurtured.



BAY STAGE

SEAFOOD COOKING DEMOS

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SATURDAY 9TH SEPTEMBER

Your compère for the weekend: Richard 'Gus' Caslake



11.00

GUS CASLAKE & DUNCAN LUCAS

Southwest Regional Manager of SEAFISH, Gus is King of the The Bay Stage! Gus has been in the seafood industry for nearly 40 years and knows pretty much everything there is to know about seafood. The Festival team relies on him heavily to lead us with the latest sustainability news and responsibly sourced fishing info.



12.00

BADGER BEERS - Mark Woodhouse, Beer and Cheese Tutorial

Mark Woodhouse, Director of festival sponsor, Hall & Woodhouse, will be hosting fun and informative Badger Beer and cheese pairing tutorials. Beers featured will include Golden Champion, Fursty Ferret, Outland West Coast IPA and Blandford Fly.



13.00

DEAN LAWRENCE

A chance to hear from the team at the Fishermen's Mission about the invaluable support they offer fishing families across the UK. This is a cooking demo also, and we will be putting their team on the spot with some fresh local fish to cook!





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Your compère for the weekend: Richard 'Gus' Caslake



14.00

ASHLEY PERRY

Ashley is no stranger to showcasing his cooking skills, as the Catering Skills Lead and Avenue Restaurant manager from Weymouth College. Ashley will be showing you how to prepare and cook delicious local mackerel!



15.30

NIGEL BLOXHAM

Chef-proprietor of Billy Winters and the award-winning Crab House Café, Nigel will be preparing and cooking some wonderful fish and shellfish caught just yards from our shores, showcasing the variety of local seafood on offer that is not commonly seen on our plates.



16.30

ANGUS COWAN

A great British business, Sea Sisters was born during lockdown, alongside Angus's partner Charlotte. Sea Sisters became the first people to can fish in England since the 1940s! Find out about their incredible seafood cans, the flavours they pack and the originality of the offering, all from their new home just down the road in Bridport. Angus will be showing you some delicious dishes he can create using his incredible cans!



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Duncan Lucas will be demonstrating his lightning knife skills!



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13.30

IAN HEWITT

We normally find Ian back stage supporting our chefs and prepping seafood, but for today he is stepping up to showcase his incredible cooking skills. Ian's background is very much in food from fine private dining, to making a splash catering for the Olympic Sailing team. These days Ian shares his passion for cooking by teaching food tech to the next generation. For his demo, Ian will be preparing a local catch dish for you, he'll share some top tips for you to be able to follow at home!



14.30

WEYMOUTH COLLEGE STUDENTS

Meet some of the level 3 catering students from Weymouth College who will be cooking up a catch of the day dish for you to enjoy!



15.30

CHARLIE JEFFREYS

Hailing from Dorset, Charlie is a finalist of Masterchef the professionals! Currently working in London's Alain Ducasse at the Dorchester. Charlie is a keen supporter of all things fish and looks forward to showcasing a special dish using Portland Crab!