



MEDIA INFORMATION

27 May 2016

Details revealed for Cornish beach banquets

Carlyon Beach, on the south coast of Cornwall, will be collaborating with local and national chefs to deliver two beach banquets this summer, prepared and served right on the water's edge.

The first banquet, taking place from 5pm on Saturday 9 July, will be created by Glynn Wellington, head chef at The Globe restaurant in Fowey. Wellington, whose restaurant was included in The Michelin Guide in its first year of trading, will be serving a three course menu consisting of seared mackerel fillet in focaccia, a Cornish Black hog roast and 'the ultimate cream tea' - a scone topped with vanilla and strawberry compote, clotted cream and a saffron hokey pokey.

Glynn Wellington comments: "We like to put a little twist on food, and a banquet on a beach provides us with a great opportunity to do just this. The hog will be roasted slowly, with all food prepared fresh on the beach, so we are planning to spend most of the day at Carlyon, ready for service in the early evening.

"I spent many evenings at Carlyon when the Coliseum was open, with friends that are now suppliers for my restaurant in Fowey. I'm looking forward to getting back down there for a reunion and a great night of food in an amazing setting."

Tickets for the 9 July banquet are available from the Cornish Riviera Box Office - bit.ly/CarlyonBanquet, priced at £25 for adults and £13.50 for children.

On 6 August, the second banquet will be developed by Matt Chatfield of The Cornwall Project - an organisation that works closely with Cornish farmers, growers and fishermen to help them share the best produce in Cornwall with the rest of the country.

The Cornwall Project supplies a large number of top London restaurants, including The Ledbury, Alyn Williams at the Westbury, Kitchen Table, Lyle's, Smoking Goat, BAO, Kitty Fisher's and Som Saa, and Chatfield will be inviting a selection of chefs to Cornwall to work on the beach banquet.

Matt Chatfield comments: "This banquet is really The Cornwall Project coming home. We spend a great deal of time promoting Cornish produce around the UK, so it is exciting to be coming back to the county with some of London's most talented chefs. All the restaurants we supply are very grateful for what Cornwall has given them, and this is their way of showing their appreciation. We'll visit our suppliers in Cornwall to pick up fresh produce, and then head to the beach to prepare the banquet. We'll be cooking everything on wood, so it is sure to be a special evening." Further details will be announced in the lead up to the event.



Local street food trader The Shellfish Pig will also be using the space at the beach to celebrate its second anniversary with a feast night on 13 August. The menu will include free range Primrose Herd pork and fresh sustainable Cornish shellfish, with Sharp's Brewery supplying its 'secret bar'.

Tickets for all three events will be available from the Cornish Riviera Box Office. Carlyon Beach will continue to host outdoor events throughout the summer months, including theatre performances from Rogue and Miracle Theatre companies, pop-up food traders, sporting events and more.

Full details of the upcoming events can be found on the Carlyon Beach Facebook page. [facebook.com/CarlyonBeaches/events](https://www.facebook.com/CarlyonBeaches/events).

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Notes to Editors.

Carlyon Beach is a £250 million redevelopment project on the south coast of Cornwall.

It was once home to the iconic Cornwall Coliseum, which in its heyday played host to world famous bands and artists including Paul McCartney, Tina Turner, The Who, Bon Jovi and Simple Minds among others.

The investment will result in a stunning new beachside resort and residential community with 511 homes, restaurants, bars, cafes and shops plus spa and leisure facilities, all open to the public.

Images

High resolution images of Carlyon Beach can be downloaded from our online image library [here](#).

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