



GUIDE 2023



The results are finally in! Discover the Grand Champion, regional winners and 300+ standout, award-winning British producers





Meet Britian's Best

1000+
PRODUCTS
ENTERED

122
GOLD
WINNERS

ONE
GRAND
CHAMPION

The Great British Food Awards 2023 are designed to champion the standout producers from across the UK, and we're celebrating a brilliant selection of foodie heroes this year. Our host of incredible winners should offer tonnes of inspiration for your festive shopping this year – and beyond into the new year too.

So, after months of rigorous shortlisting, testing and tasting, let us reveal the results...

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Great British FOOD

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GODMINSTER

Born in Bruton, Godminster's range of award-winning organic cheddars bring the spirit of Somerset to life. Each Godminster cheddar tells a story of mythical creatures from ancient Wessex, all deeply rooted in both farming and cheesemaking in the West Country. The Black Truffle Howling Hound is no different – its titular hero is based on the mythical black dog that roams the Somerset hillside, acting as a good omen and guide to all those who see it. It's an indulgent and luxurious vegetarian organic cheddar, overflowing with rich and moreish flavours, and a must-have for any good cheeseboard. Explore the Godminster range of cheddars, hampers and gift sets at [godminster.com](https://www.godminster.com)

ORKNEY **GIN COMPANY**

If you're a keen spirit drinker, the Orkney Gin Company needs to be on your radar.

Makers of the Great British Food award-winning Aatta Gin and Orkney Vodka (both inspired by the dancing selkie folk and the wild seas), Scotland's only akvavit (Orkney Akvavit), and gold standard gins including Rhubarb Old Tom, the family-run company prides itself on the heritage behind it. All the delicious spirits are handmade using natural ingredients in the company's distillery on the beautiful Orkney Islands, Scotland. Visit the website for special gifting ideas and hampers, and enjoy free UK shipping on purchases over £25. See more at [orkneygincompany.com/shop](https://www.orkneygincompany.com/shop)





BANNISTERS YORKSHIRE FAMILY FARM

Looking for something different for dinner? Hasselbacks are a baked potato, cut into deliciously crispy slices with soft fluffy middles. Originating in Sweden, this recipe has been brought to Yorkshire and baked with the Bannisters' baking expertise to make more truly fabulous spuds that you can easily enjoy at home.

They're quick to prepare, extremely versatile and can be a bit of fun too! Hasselbacks enable creativity to surface in the kitchen and add a bit of lightheartedness to mid-week cooking – and, even better, in terms of toppings, literally anything goes. Find out more at bannistersfarm.co.uk

DALES TRADITIONAL BUTCHERS

The team at Dales Traditional Butchers have been supplying the finest quality, locally farmed meats to the people of Kirkby Lonsdale and the surrounding areas of Cumbria and the Yorkshire Dales for more than 100 years. With a huge range of beef, lamb, pork, chicken and more, they're the place to go if you're looking for award-winning meats with provenance. As part of their ongoing commitment to provide their customers with the best quality produce and highest levels of customer service, they also keep up to date with all the latest industry practices. Find out more at dalesbutchers.co.uk

DALES *traditional butchers* KIRKBY LONSDALE

At Dales Traditional Butchers, we have been supplying the finest quality, locally farmed meats to the people of Kirkby Lonsdale and the surrounding areas of Cumbria and the Yorkshire Dales for over 100 years.



DALES PANCETTA

Its rich flavour is a pure delight, elevating every dish it graces. Whether crisped to perfection and sprinkled over salads for a burst of savoury goodness or folded into pasta carbonara, this Italian bacon adds depth and decadence to any meal. Its versatility knows no bounds, making it a must-have ingredient in your kitchen.



DALES PORK & CARAMEL SAUSAGES

These sausages are a culinary marvel, cooking up beautifully while maintaining their perfect shape. The blend of flavours is an exquisite balance that tantalizes the taste buds with each bite. A truly enjoyable sausage experience that showcases the essence of quality, locally sourced ingredients.



As part of our ongoing commitment to provide our customers with the best quality produce and highest levels of customer service, we keep up to date with all the latest industry practices and we are proud members of the Q Guild of Butchers, Scottish Craft Butchers, and The Butchers Guild.



dalesbutchers.co.uk

015242 71278 | shop@dalesbutchers.co.uk





FREE FROM FELLOWS

The team at Free From Fellows have extended their line up of the nation's favourite sweets by adding three super fluffy vegan marshmallow lines. The delicious Strawberry and Vanilla Mallows are perfect for BBQing with friends and family, while the Mini Pink & White Vanilla Mallows are ideal for adding to home bakes and hot chocolates. Free From Fellows Mallows have a free-from list which is endless - they don't contain any of the top 14 allergens making them suitable for everyone. These super tasty vegan mallows have also been approved by the Vegan and Vegetarian Societies too. Find out more at freefromfellows.com

KIN VODKA

Inspired by the breathtaking beauty of the English Lake District, Kin Vodka introduced its newest member to its product family earlier this year - the Toffee Lemon Vodka! A perfect blend of the team's beloved caramel flavour with a zesty lemon kick, it's a delicious treat. Along with the original Kin Toffee Vodka and Kin Toffee Apple Vodka they all have an ABV of 20.3%. The team make each batch with meticulous attention to detail, ensuring that all the vodkas and products are of the highest and tastiest quality.

Suitable for vegans and vegetarians, they're also dairy and nut-free too. Find out more at kinvodka.co.uk





COPAS TRADITIONAL TURKEYS

The team at Copas Traditional Turkeys pride themselves in rearing the highest welfare, tastiest turkeys at their farm in Cookham in Berkshire. Growing the birds to full maturity means they have a natural layer of fat that melts through the meat, giving unbelievable flavour with no need to baste the bird. Delivering nationally on December 22nd, they also sell an array of top quality goodies including their gold medal-winning Copas Small Batch Rosemary Gin. Find out more at copasturkeys.co.uk

THE BISKERY

The Biskery was founded in 2016 by Lisa and Saskia and specialises in personalised and branded biscuits. Their signature jam biscuits were awarded both a Great Taste and a Great British Food Award this year.

The judges said: "These hand-crafted biscuits are an absolute delight and a perfect little gift for someone special. The attention to detail in both taste and aesthetics truly makes these biscuits stand out. Whether it's a birthday, anniversary, or corporate event, these treats add an extra touch of love and joy."

Find out more at thebiskery.com





MARTIN THOMAS FAMILY BUTCHERS

Martin Thomas Family Butchers, Pattingham, is an artisan craft butchers based in rural Staffordshire, and their multi-award-winning black pudding recipe was created over 25 years ago. All bacon curing is done traditionally by hand and the meat is naturally air dried until it reaches the optimum dryness for both flavour and texture, giving that slightly saltier traditional taste. The business has achieved a lot of success with its award-winning pork pies including this year's new product and award winner - a breakfast pork pie. Most meat is sourced from Staffordshire and Shropshire farms. Find out more at martinthomasbutchers.com

THE LINCOLN TEA AND COFFEE COMPANY

Founded in 2013, The Lincoln Tea & Coffee Company is proudly celebrating a decade this year. Ten years on and the team are still driven by the same values and pride themselves on being a customer-focused company whose logo stands for quality and passion. They are a family-run business who supply award-winning products and service and stand out for being leaders in sustainability and innovation. Not only have they developed Lincolnshire's very own Lincolnshire Tea, but they also create products for charities such as St Barnabas and were fortunate enough to be contacted by Wrendale Designs to launch a joint collaboration for King Charles Coronation Tea. Find out more at thelincolnteaandcoffeecompany.co.uk





PACKINGTON **FREE RANGE**

Packington Free Range is run by the Mercer family - fourth-generation farmers who believe in farming in a way that promotes regeneration and biodiversity, having a positive influence on the land and the animals. Widely recognised as a pioneer in free-range meat and ethical farming, the company has won 53 Great Taste Awards and countless other accolades for its superior quality and dedication to animal and environmental care. At Christmas you'll find the award-winning free-range cockerel available. This is slow reared for an exceptional taste, always moist and has an unrivalled traditional flavour. It's a great alternative to turkey. Find out more at packingtonfreerange.co.uk

FLAT CAP DRINKS

For something truly special, try Flat Cap's Vanilla and Cherry Rum, which consists of sweet, dark cherries and creamy, silky vanilla pod. Wafts of caramel soften warming notes of pepper beneath and make it a delicious choice. Taking a premium base white rum from the West Indies, post distillation the flavour recipe is added and left to infuse for five to seven days. The company's rums are all distilled in the most traditional and authentic manner, and the stills are all handmade and hand-beaten copper. This choice allows the rum to have the most amount of contact with the copper which in turn creates the best quality product. The ABV for this rum is 40%. Find out more at flatcapdrinks.com





DEERNESS DISTILLERY

Deerness Distillery's multi-award winning spirits and liqueurs are truly unique, carefully crafted from start to finish at their self-built distillery in the beautiful Orkney Islands. Established in 2016 as a spirits distillery to produce gin, vodka, whisky and liqueurs, the company aims to create products for both pleasure and sensory experience. The team are proud that their handcrafted ethos flows throughout the entire process; from the original eye-catching lino cut labels and the creation of the recipes to the distilling, bottling and labelling of the artisan drinks. Taste the spirit of the Orkney Islands this festive period with 10% off, using code SG10 at the checkout. Orders over £50 get free delivery too. Find out more at deernessdistillery.com

RONIB'S KITCHEN

The new Filipino Tamarind Jam from RoniB's Kitchen is a premium jam bursting with sweet and sour notes. It is made with the best quality tamarind and a splash of Tarsier Gin. This product is a combination of Philippine flavours with British jam-making tradition. It gives toast an extra zing and can be served on scones and bagels. It can also be used to glaze savoury dishes such as stuffed mushrooms or bao buns and it works well with strong cheeses such as stilton and gorgonzola. For more information visit ronibkitchen.co.uk





HAWKSHEAD RELISH COMPANY

Hawkshead Relish Company launched its new Slow Cooker Sauce range back in April with two products, Bloody Mary Slow Cooker Sauce and Lemon & Garlic Slow Cooker Sauce. These innovative sauces have been designed to allow the flavours to develop during the slow cooking process, leaving a tasty and easy-to-prepare result. Being both vegetarian and vegan, these two slow cooker sauces are very versatile and can be used with a variety of meats and vegetables to create a new recipe each time. Keep your eyes peeled on this range as two more slow cooker sauces are set to join the collection soon! Find out more at hawksheadrelish.com

COASTLINE BREWERY

“Indulge in a sensory journey with this Coastline Rum infused with citrus peel and beautifully warm spices. Each sip of this wonderfully crafted rum unveils a symphony of flavours that will please your palate. With every note, this rum unveils its complexity.” - Great British Food awards judging panel, Score 15/15
coastlinebrewery.co.uk





DISTILLERS ARMS

Distillers Pickle Sauce and Distillers Raspberry and Apple Sauce are delicious, award-winning condiments made in small batches by chef Gary Stewart at his restaurant in Bushmills, County Antrim. The Pickle Sauce is superb with cheeses, burgers, sandwiches and charcuterie. The flavour is piquant yet sweet with extra depth of character added with a splash of local Black Bush Whiskey. The Raspberry and Apple Sauce goes well with ice-creams, desserts, puddings, scones and in cocktails! It can also add zing to yoghurt and porridge. Irish whiskey and Armagh apples are the common indigenous ingredients. Find out more at distillersarms.com

AMBRY FOODS

Made on a turkey farm in Norfolk, Ambry's bacon is a delicious alternative to pork.

It's seasoned with sea salt and dark muscovado sugar, then gently smoked with beechwood chips. It is naturally high-protein and low-fat, with only 33 calories per rasher. The recipe uses free-range British turkey only and the product is packaged with reduced plastic - better for you and better for generations to come. Find out more at ambryfoods.com





MEGGY MOOS

The happy Dorset herd at Meggy Moos are free to graze outside or rest indoors. The team work hard to give their girls the highest standard of welfare as they are strong believers in the idea that healthy contented cows will always produce the most delicious milk with a natural cream line. Nestled in the shadow of Hambledon Hill, on the edge of Dorset's Blackmore Vale, Park Farm has been home to the family behind Meggy Moos, and their happy herd of Holstein cows, for over 30 years. Their whole milk is gently pasteurised but not homogenised to maintain a higher nutritional value and a fuller flavour – loved by baristas and households alike. Find out more at meggymoosdairy.co.uk

AMITY FISH

Amity Fish Company is a seafood supplier based in Peterhead, Aberdeenshire. From its location at the heart of Peterhead Harbour (Europe's largest white fish port), the team work closely with local fishermen and producers to source sustainable, high quality Scottish seafood and deliver this direct to homes and businesses across mainland UK – from shore to door. Led by former skipper Jimmy Buchan, star of BBC documentary series *Trawlermen*, team Amity carefully select seafood that meets their high standards. With almost 50 years' experience in the fishing industry, they ensure the best available catch for their customers, every time. For more information visit amityfish.co.uk





BAKKAFROST SCOTLAND

Experience Hebridean heritage with Bakkafrost Scotland. The Native Hebridean salmon is a truly unique breed, descending from wild salmon of North Uist in the remote Outer Hebrides and raised on the Hebridean Islands and West Coast of Scotland. Bakkafrost Scotland's artisan, small-batch production involves hand-curing fresh Native Hebridean salmon fillets with sea salt before gently smoking and finishing over Scotch whisky cask chippings. Each batch is hand-packed in Stornoway to ensure optimal quality and freshness. Native Hebridean Smoked Scottish Salmon offers a timeless yet delicate smokiness, capturing a unique, fresh taste of the Hebrides. Available for UK delivery or local collection in Stornoway. For more information see shop.scottishsalmon.com

THREE TUNS BREWERY

Built on tradition and nestled in the small market town of Bishop's Castle, Shropshire, this 17th-century brewery holds tradition in the highest regard.

From production to pint, since 1642 Three Tuns Brewery has been brewing the traditional way, crafting each real ale with the finest ingredients to give each its own unique Three Tuns Brewery flavour. This is history you can taste and it's the team's honour to uphold the heritage of what they consider to be one of the birthplaces of beer. For more information visit threetunsbrewery.co.uk





LUSCOMBE DRINKS

The team at Luscombe are passionate about making premium soft drinks. They hand select organic ingredients from trusted growers worldwide and produce their drinks in Devon. Their range of multi-award-winning drinks contain soft Devon water from their own spring and freshly pressed organic fruit. Every step from sourcing, harvesting, juicing, blending and bottling receives their undivided attention. With a Royal Warrant in hand, over 110 Great Taste Award stars from the Guild of Fine Food and an abundance of positive customer reviews, they're confident you'll love them. All of Luscombe's drinks are available to purchase on their website - for more information visit [luscombe.co.uk](https://www.luscombe.co.uk)

BEAR COOL HONEY COMPANY

Bear Cool Honey Company are a Derbyshire-based award-winning family beekeeping company whose passion is their bees. Happy bees create delicious honey and they are thrilled to have won prestigious awards for their wildflower honey and honeycomb. Their extensive range of beeswax products includes candles, beeswax wraps and award-winning lip balms and beeswax polish. To complement their produce they also have a wide range of eco, ethical and sustainable gifts. Their 'Adopt and Sponsor a Beehive' option won Natural Honey Product Store of the Year 2023 in the LuxLife Perfect Gift Awards.

For more information visit [bearcoolhoneycompany.co.uk](https://www.bearcoolhoneycompany.co.uk)



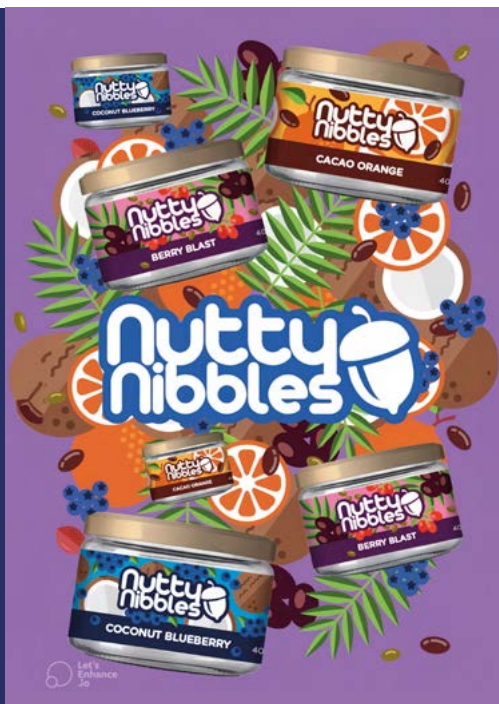


GREY TREES

For genuine multi-award-winning craft beer, make sure you search out Grey Trees' offerings. The team here are now in their 10th year of producing consistent quality beers and the range varies from traditional bitter to hoppy and hazy pales. They pride themselves on using traditional, quality ingredients crafted with a modern twist. Find out more at greytreesbrewery.com

THE NUTTY GROUP

Your favourite snack makers have done it again! The Nutty Group have won not one, but two awards at the Great British Food Awards – one bronze and one silver accolade. The team are thrilled and say the win is one of the best ones they have received for their small business. They would like to thank each and every one of their supporters; from the judges picking them as winners and people purchasing their snacks to their loyal following on social media. The NUT best is yet to come! For more information visit thenuttygroup.co.uk



Great
**BRITISH
FOOD**
AWARDS 2023

GOLD



Isle of Skye

SEA SALT CARAMEL BROWNIES

ARTISANA

Let us introduce you to Artisana, the multi-award-winning gourmet brownie, tablet and hot chocolate producer based in the heart of rural Angus. The team are excited and delighted to have been awarded Gold in the Sweet Bakes Category of the Great British Food Awards 2023. Artisana is a small family business with a passion for creating the finest quality produce, offering a decadent choice of flavours and supporting a range of dietary preferences. Every batch is made with quality Belgian chocolate fused with ingredients sourced from the finest local producers - baked fresh, lovingly packaged and delivered to your door anywhere in the UK. For more information visit artisanabrownies.com

WICKED & WONDERFUL CHOCOLATIER

Wicked & Wonderful Chocolatier handcraft award-winning luxury artisan chocolates in the UK, using only natural ingredients and fine couverture chocolate that delivers exceptional layers of flavour.

Every chocolate is handcrafted and individually decorated before being placed into gorgeous gift boxes.

The majority of the range uses raise trade beans from Northwest Madagascar. Raise Trade is considered to be 'Fairer than Fair Trade'.

As a chocolate gift they are designed with one thing in mind - to make the recipient feel special and to put a huge smile on the lucky person who receives one. For more information visit wickedandwonderful.co.uk





ALFRED ENDERBY

Alfred Enderby has over 100 years of tradition and experience, with the team having carefully refined their cold smoking method, producing beautiful smoked salmon and smoked haddock, that stands the test of time. The company's traditional brick-built smokehouse, with its distinctive ornate iron cowl, is roughly a century old, and gives their artisan smoked fish its unique flavour. In fact, it comes from the layers of tar that have built up within the smokehouse. The team at Alfred Enderby pride themselves on the high quality of skill and craftsmanship that goes into their award-winning truly traditionally smoked fish. For more information visit alfredenderby.co.uk

SUFFOLK SALAMI

The award-winning Little Oinker salami is made on Ian and Sue Whitehead's family farm in the heart of Suffolk. Using RSPCA-approved pork that has been reared on their farm, they have created a delicious snacking salami which is ideal for packed lunches, picnics, hikes or just enjoying with your favourite beverage. Using the finest cuts of pork they add a special blend of salt, spices and garlic before drying in purpose built drying rooms - they are then ready to eat and enjoy. For more information visit suffolksalami.co.uk





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APEAL WÖRLD ACV

The glucose revolution is upon us. Influencers and alternative health gurus are endorsing one of our most prescient revelations — the glucose hack. How the body breaks down glucose is a concern for us all, not just diabetics and those with insulin resistance, and with a regulated diet, we can all benefit from balanced glucose levels. Taking acetic acid, like apple cider vinegar (ACV) before starchy or carb heavy meals can prevent spikes and crashes we all feel but fail to understand. Now Apeal Wörld ACV has hit the market and nailed a great tasting and affordable way to take your daily dose of apple cider vinegar on the go. This drink has all the glucose benefits, taken before meals and helps maintain energy throughout the day. For more visit acvdrink.com

HERITAGE MEATS AT YEW TREE FARM

Heritage Meats is based at Yew Tree Farm Coniston, in the stunning Lake District. Herdwick sheep and Belted Galloway cattle roam freely over Lake District pastures and fells, and the farm specialises in Herdwick hogget, Herdwick mutton and Belted Galloway beef. Yew Tree Farm’s animals live a longer life, roaming the herb rich habitat, slowly gaining extraordinary flavour whilst maintaining the biodiversity of this ancient landscape. Heritage Meats is endorsed by today’s top Michelin Star chefs, is a supplier to *MasterChef*, has been seen on BBC *Countryfile* and works in partnership with The National Trust. They deliver anywhere in Mainland UK. Find out more at yewtree-farm.com



CHARLES MACLEOD

Charles Macleod is a family business that stretches back over seven decades – and their ongoing success has been built on two firmly established principles: top quality meat with excellent customer service and a strong attention to detail.

With the wholesome richness of the island pastures and an environment that very few can surpass, they pride themselves on products that are consistently of the highest order.

Multi-award-winning, the Charles Macleod Stornoway Black Pudding is made with Scottish oatmeal to give a unique texture and the moist deep flavour is a result of high-quality ingredients and fine balance of seasoning. For more information visit charlesmacleod.co.uk



BROCKMANS GIN

Brockmans gin launched in 2008, with their unique recipe Brockmans Core and gained global distribution and multiple awards due to their traditional and non-traditional botanicals. Brockmans gin is now distributed in over 50 countries and gathers a global loyal customer fan base. In May 2023, Brockmans gin launched Orange Kiss and the team looks to continue building on their Properly Improper DNA of being sophisticated but uncomplicated, easy to drink and putting the consumer first. Find out more at brockmansgin.com





THE COO SHED

Set in the rural Ayrshire countryside on South Corton Farm, the Coo Shed has proven to be a very popular destination for many. With its warm and inviting interior, it's the ideal place for people to come and meet up with friends and family and enjoy delicious homemade food and mouth-watering cakes. Fresh farm milk from the grass-fed herd of Corton Coos is available every day from the fabulous and very popular milk vending machine. You can add one of their syrups for an underly delicious milkshake too! For more details visit thecooshed.co.uk

ZEINA'S DELIGHTS

Zeina's Delights create aesthetically appealing desserts in the heart of south-west London. Everything is baked from scratch in small batches but with very big flavours. What sets this award-winning dessert shop apart is its dedication to excellence. Head chef Zeina is committed to using all-natural and raw ingredients, believing they're the key to an exceptional dessert experience while ensuring customers' indulgence comes with no excessive amounts of sugar! Don't miss their signature Chocolate Cake, a bestseller cake filled with velvety, handmade chocolate ganache artfully topped with seasonal fruits. For more information visit zeinas.co.uk





THE DRINKS BAKERY

The Drinks Bakery create award-winning savoury 'drinks biscuits' that are expertly flavour profiled to match great drinks such as craft beer, fine wines, whisky and gin. The company was founded in 2017 by Andy Murray (not that one!) who travelled

Europe in a campervan with his foodie-obsessed family every summer as a child, eating in bars and brasseries and visiting amazing food markets which turned into his inspiration. Andy passionately believes that every great drink deserves a great snack, so created a range of premium snacks that are a more thoughtful alternative to the usual crisps and nuts.

For more information visit
thedrinksbakery.com

BURREN BALSAMICS

At Burren Balsamics, the team are all about handcrafted flavour and relentless innovation. Based in Armagh, Northern Ireland since 2014, the company, led by Bob and Susie, has passionately created over 80 exceptional products, from Infused Balsamic Vinegars to eco-friendly chutneys, always striving for excellence.

They're committed to sourcing sustainable, ethically produced ingredients for their products. This year, they're thrilled to announce that their Wild Garlic Salt & Pepper Mill, Proper Digestive Biscuits and newly released Pickled Tomatoes have all been award Gold by The British Food Awards. Find out more at burrenbalsamics.com

HANDCRAFTED FLAVOUR,
 ENDLESS POSSIBILITIES.

OUR NEW GOLD AWARD-WINNERS



PICKLED TOMATOES

'The Burren Balsamics team have carefully crafted a pickle which is at once rich and revitalising... thoroughly enjoyed the Modern take on an ancient foodie skill.'

HOLLY SHACKLETON, EDITOR IN CHIEF OF GREAT BRITISH FOOD

PROPER DIGESTIVE BISCUITS

'Everyone's favourite in the tasting. This biscuit is truly a Great British Biscuit, showcasing modern artisanal baking.'

RAYMOND BLAND OBE, 2 MICHELIN STARRED CHEF PATRON OF LE MANOIR AUX QUATRE SAIGONS

WILD GARLIC SALT AND PEPPER MILL

'A great tasting seasoning. I tried it on many things, it worked so well with all of them... a new favourite in the kitchen.'

LUCY CHARLES, BUYER AT BODENHURST MARKET



BURREN
 BALSAMICS



www.burrenbalsamics.com





OSBORNE'S

Supplying and producing the best products - from traditional shellfish such as cockles, to their 'At Home' range - is at the heart of Osborne's. Long associated with cockle fishing industry in Leigh-on-Sea, the team are proud of their heritage and the story they continue to write as a family-run business. Their café and fishmongers sit in the heart of Old Leigh where people buy and enjoy their products whilst watching the boats go by. Their newest fishmongers incorporates a Seafood School running courses on fish filleting, sushi making and world cuisines, as well as producing the award-winning 'At Home' range. Find out more at osbornes.fish

HIGHCLERE CASTLE

Looking for the perfect gin for the holidays? This one, straight from the real Downton Abbey is just the ticket. Distilled with botanicals from the juniper-covered hills surrounding the real-life location of the fictional abbey, Highclere Castle Gin is the spirited choice for this holiday season and the liquification of Highclere's commitment to agriculture and uniquely British traditions. The high quality spirit sits in a royal purple bottle bearing the image of a castle that should be familiar to fans of the award-winning TV series Downton Abbey. This year, the team are honoured to be recognised as one of the best from the Great British Food Awards. Priced at £34.99, it's available online at highclerecastlegin.com or waitrosecellar.com

HIGHCLERE CASTLE GIN
THE PERFECT GIN FOR THE HOLIDAYS
 - FROM THE REAL DOWNTON ABBEY -

Highclere Castle Gin is honoured to be recognized as one of the best from the Great British Food Awards. A royal purple bottle bearing the image of a castle that should be familiar to fans of the award-winning TV series Downton Abbey. Distilled with botanicals from the juniper-covered hills surrounding the real-life location of the fictional abbey, Highclere Castle Gin is the spirited choice for this holiday season. Highclere Castle Gin is the liquification of Highclere's commitment to agriculture and to honor its uniquely British traditions.

AVAILABLE ONLINE AND AT SOME OF THE FINEST HOTELS AND COCKTAIL BARS IN LONDON

HIGHCLERECASTLE.CO.UK AMAZON.CO.UK HIGHCLERECASTLEGIN.COM WAITROSECELLAR.COM



Cruikshank's Catering
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VISIT WWW.CRUIKSHANKSCATERING.COM FOR MORE INFORMATION
CONTACT US Email: cruikshankscatering@hotmail.com | Phone: 07484 749608

CRUIKSHANK'S CATERING

When you book with Cruickshank's you get a full catering service. The team use only the best ingredients and everything is handmade. Owner Trevor has been a chef for over 25 years and has won five Salon Culinaire awards, a Great Taste Award 2022 and Prestige Catering Company of the Year in 2022, 2023 and 2024. Cruickshank's event catering can turn your plans into breathtaking reality and make magical things happen. They do it without any fuss, leaving you free to enjoy your special event – whether it's your dream wedding, a birthday to remember, small dinner party, or a corporate function that ticks all the boxes. From creating a menu that tantalises the taste buds to ensuring every little detail is perfect, their talented and experienced team will do everything necessary to make your event one to remember. Find out more at cruikshankscatering.com

CAVANAGH FREE RANGE EGGS

County Fermanagh-based Cavanagh Free Range Eggs are delighted to win two Silver awards in the Great British Food Awards 2023, for their six large and 12 medium eggs, along with the coveted regional winner for Northern Ireland. John and Eileen Hall have been producing the finest free-range eggs for over 20 years, with their first flock of birds arriving at their farm in January 2002.

All Cavanagh eggs are British Lion accredited since 2016. Their eggs are available across Northern Ireland, in Tesco, Asda, Spar, Dunnes Stores and independent retailers. And, exciting news - with a recent business restructure, Cavanagh Free Range Eggs are planning to grow their market share across GB. Find out more at cavanagheggs.co.uk





ROYAL MASH

Royal Mash creates sustainable vodka from the world’s finest potatoes. Hand crafted in bespoke 200 litre copper stills, the Royal Mash Master distiller expertly removes the heads and the tails of the distillation, retaining only the purest part of the heart. Distilled only once, Royal Mash vodka retains the character of the ingredients thereby producing a spirit with both personality and purity, just like its founders and their much-loved mutts Daisy and George. Head over to their website to explore what they do and place your order: royalmash.com

SIMPLY ICE CREAM

Simply Ice Cream are a family run business in the heart of the Kentish countryside. For almost 15 years they have been batch-making their natural, creamy ice cream with local and fresh ingredients. Simply Ice Cream have won numerous awards for their delicious flavours and can be found in over 450 outlets all over Kent. With over 30 flavours available they really do have something for everyone - from classics like Chocolate, Pistachio and Mint Choc Chip to their more seasonal Gingerbread, Pumpkin, Cinnamon and Mince Pie ice cream. Get 10% off until 31st January 2024 using code XMAS10 at simplyicecream.co.uk





IN A STICKY PICKLE

Handmade in the heart of rural South Lincolnshire, In a Sticky Pickle's chutneys combine tradition with creativity. Made in small batches, using all fresh produce, they bring a twist to home favourites - like a generous splash of port in their Caramelised Onion chutney, or combining sweetness with spice in their Nectarine chutney, Silver and Bronze winners respectively in the Great British Food Awards 2023. Food is a passion in the Pickle household - and with a blog full of recipe ideas and ways to experiment in your everyday life, they hope to add a little something special to each meal.

For more information visit
inastickypickle.co.uk

NOOK FARM HONEY

Helen Griggs, the founder of Nook Farm Honey, has been keeping bees and producing Cumbrian Wildflower Honey since 2004. The bees forage in the rural unspoilt countryside of North Cumbria on native flowers such as hawthorn, willow herb and meadowsweet to name a few, producing multi award-winning delicious honey. She sells online, supplies shops in the Lake District and sells at local farmers' markets. Helen is delighted the judges awarded the honey 15/15 and they said it "left them craving for more." For the full range of natural, raw, pure, British honey available visit nookfarmhoney.co.uk





ISLE OF BUTE SMOKEHOUSE

Isle of Bute Smokehouse rebranded in 2021 and have been smoking fish since 1888. To create the subtle smoke that their customers love and come back for, they choose to use cold smoking, which flavours and preserves the fish and other foods they source. The salmon or trout is slowly smoked over wood shavings and sawdust from oak whiskey casks. This process has been on-going for over 100 years in their purpose-built kiln. After dry curing, the specially selected fish are hung on racks to dry and then carefully moved to the original kiln for smoking. The fire is then prepared, lit to a gentle smoulder, providing very little heat but plenty of flavoursome smoke. To achieve this effect, Bute Smokehouse don't use oak chips but finer oak dust, to give significantly better flavour from cooler, more intense smoke. Find out more at

butesmokehouse.com

THE HAPPY COW CHOCOLATE COMPANY

The Happy Cow Chocolate Company has now received a prestigious Great British Food Award for their Handmade Blonde Chocolate. Grace, their founder, is part of a third generation family farming business that was founded over 75 years ago in Cheshire. They're crafting irresistible ethical delights that redefine your chocolate experience, by using home-farmed milk from their very own happy cows. From heavenly honeycomb to mouthwatering chocolate bars, their treats are all about flavour and compassion. Enjoy hand-crafted confections that support brilliant British farmers as well as marvellous cacao producers, using only ethically-sourced, sustainable and high-quality ingredients. For more visit happycowchocolate.com





WAZ'S SAUCE HUT

Run by Warren – aka Waz (pronounced Woz) – Waz's Sauce Hut is a small family-run business that makes award winning, hand crafted artisanal sauces.

Warren loves to be hands on and experimenting with flavour combinations and his sauces are the result of his practical and enthusiastic approach to banishing boring generic flavours, eliminating allergens and additives, and delivering wholesome homemade added food pleasure. The sauces are for all food groups so ignite your taste buds and imagination by trying them out for yourself! For more information visit

www.wazssaucehut.co.uk

MINDFUL MIXOLOGY

Mindful Mixology was created by Danni, who noticed a gap in the market for cocktails made using less sugar and more conscious ingredients. The idea was to create a brand that was inclusive, transparent in its ingredients and made just that little more 'mindfully'. The result is easy-to-pour, award-winning cocktails, made with less sugar and championing independent brands.

They searched high and low for sugar alternatives that can be used in cocktails, that don't alter the flavour over time and that can be bottled. In their quest, they tried many ingredients and hundreds of recipes before settling on their final products. Check them out at

mindfulmixology.co.uk





WINDMILL HILL FRUITS

Anthony and Christine Snell have run an established award-winning soft fruit farm based in South Herefordshire since 1992.

The family farm grows fruit varieties especially for their flavour. To maximise flavour, freshness and nutritional content, the fruit is then chilled, packed and dispatched on-site from their state-of-the-art packhouse facility. They grow sustainably, working with nature and are proud to pack into their branded cardboard punnets. Find their award-winning fruit available at leading UK retailers. For more information visit

ajandcisnell.co.uk

YUMMY CHUMZ

Yummy Chumz was inspired by the diagnosis of the founder's six-year-old with a gluten and dairy intolerance, prompting the inception of this venture to cater to her dietary needs. Since then, Yummy Chumz has continued to flourish. The bakes and desserts are gluten-free, dairy-free, egg-free, refined sugar-free with high plant protein and prebiotic fibre. The team are excited to announce their free-from Lemon Bars have won the Gold accolade from the Great British Food Awards 2023. For more information visit

yummychumz.com





ISLE OF MULL CHEESE AND SPIRIT

Sgriob-ruadh is a small dairy farm, on the west Coast of Scotland. With help from 120 cows, the team produce milk to make cheese and spirits. The cheese is made from raw milk and then matured for more than a year in the cellars. Their unique spirit is then made from the remaining whey. The beautiful island, the grass the cows eat and the water they drink gives a special taste to both cheese and spirits, that can be found nowhere else. Plus, the team generate their electricity from wind and water, and heat from the local forests, meaning they don't waste anything and are proudly sustainable.

For more information visit
isleofmullcheese.co.uk

NEW FOREST SHORTBREAD

New Forest Shortbread offers a variety of flavoured artisan shortbread made in the heart of the New Forest. The team won two stars in this year's Guild of Fine Food Great Taste Awards for their Rosemary-flavoured New Forest Shortbread, one star for their Earl Grey-flavoured New Forest Shortbread and one star for their All Butter Original New Forest Shortbread in 2022. Each batch is lovingly crafted and sealed in recyclable bags and biodegradable boxes. Every box is adorned with beautiful images of the stunning New Forest. They make perfect doorstep gifts, wedding favours, hamper fillers or thank you gestures. Find out more at **newforestshortbread.co.uk**





CHATSWORTH GIN

For a truly special gin, try Chatsworth Rose Gin. This luxurious award-winning botanical gin is distilled on the Chatsworth Estate. Fresh scented roses from the Chatsworth Garden create a very special small batch gin, and rose petals impart a subtle flavour with an exquisite aroma. It's a clear London style gin with no artificial colourings added. Find out more at peakartisandrinks.com

CARU SPIRITS

Caru is a premium British brandy liqueur, with a sweet aroma of brandied raisins, vanilla and fresh orange. On the palate, velvet cocoa and coffee give way to light spiced prunes with a subtle hint of ginger to close. The first bottles were bottled in November 2022 and the artisanal premium liqueur is sustainably distilled in the UK from English wine and sweetened with local honey. Find out more at caruspirits.co.uk

An advertisement for Caru Premium Brandy Liqueur. At the top, it says "Est. 2022" and "CARU PREMIUM BRANDY LIQUEUR". Below this, there are two award medals: "WORLD WINE AWARDS GOLD" and "2023 BRITISH FOOD AWARDS". The central image shows a tall, cylindrical gift set in a light brown color and a smaller glass bottle of the brandy. The background is a light cream color with a faint circular logo. At the bottom, it says "All you need is Caru..." and the website "www.caruspirits.co.uk". The entire advertisement is framed by a dark red border with a ribbon graphic at the top left.

ALSO P & WALKER

Alsop & Walker is a world-award-winning traditional cheesemaker based in East Sussex, which has just won two Silver medals in the World Cheese Awards and five awards at The Great British Food Awards. The team produce hand-made cheeses using milk from local farms, ensuring high quality and freshness. The cheese range includes Cheesemaker's Special, Lord London, Mayfield, and many more. Each cheese has its own distinctive flavour and texture, reflecting the rich diversity of the Sussex countryside. The team are passionate about preserving the heritage and craftsmanship of cheesemaking, while also innovating new cheeses, and the results are delicious. Find out more at alsopandwalker.co.uk



ALDER TREE

The entire team at Alder Tree are absolutely thrilled to be crowned Grand Champion of the Great British Food Awards 2023. They describe it as a true honour to have their product recognised in this way, and among such stiff competition. They have been making ice creams on their family farm in the heart of Suffolk for over 30 years. They are made by hand, packed full of their own and locally-grown fruit, with only cream and sugar added. They are delighted to showcase the best of British produce using traditional methods and simple, natural ingredients. Find out more at alder-tree.co.uk



WILDERNESS COTTAGES

Located throughout Scotland, Wilderness Cottages offers a unique collection of properties, from small cottages ideal for two through to larger houses for families or for groups of friends. Situated in some of the most spectacular locations in Scotland including the West Coast, the Cairngorm National Park, the Isle of Skye and around the Loch Ness area, they are sure that they will have a property to suit your requirements. Short breaks are also available in selected properties and pets are welcome in selected properties, too.

Find out more at

wildernesscottages.co.uk



ABRAXAS

For beautiful kitchen inspiration, seek out Abraxas Cookshop. This multi-award-winning, independent and family run business is celebrating 27 years of business this year. Created in 1996 by sisters Helen Sparrow and Sarah George, the idea evolved over a coffee at Heart of the Shires Shopping Village. All shoppers can currently enjoy 20% off selected Le Creuset for a limited time.

abraxascookshop.com

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Great
**BRITISH
FOOD**
AWARDS 2023

**GRAND
BRITISH
CHAMPION**



**Shirley Aubrey, food
buying manager at
HARVEY NICHOLS**

"We were thrilled to be asked to select the Grand Champion for the Great British Food Awards 2023 – what an absolute privilege and informative experience. We loved the opportunity to sample so many star products, made with such care and attention by committed producers. With produce ranging from traditional British specialities like smoked salmon pate and thick rashers of air-dried bacon, through to artisan kimchi, pillowy focaccia and light-as-air passion fruit marshmallow, the breadth of products was a literal feast for the senses. Innovations such as free-from lemon slices, a baking mix of tahini blondies, aromatic fennel chutney and Welsh gin with foraged conifer tips, all added to an already

The Gold winners of each category were taste-tested by the esteemed buyers at Harvey Nichols, and the team had the enviable task of deciding which product to crown our ultimate champion. Here's what Shirley Aubrey, the food buying manager, said:



extraordinary line-up of products.

"We were also pleased to see an increase in messaging on packaging which highlighted product sourcing, recyclability (such as the 'think before you throw away' message inside the goat's milk yogurt pot) and energy sources ('our distillery is powered by the wind and Cornish sunshine' on the Cassis). Packaging was even harnessed as an educational tool (including New Forest Shortbread's illustrated cards featuring local flora and fauna) whilst the reverse of some beautiful bottle labels featured brand storytelling which could be read through the glass.

"The product that made us smile most, with its distinctive and intense British flavour, simple ingredients list, local sourcing, and all-round, feel-good

vibrancy, was the Brilliant Blackcurrant Fruit Cream Ice from Alder Tree. The determination of the producers to create the highest quality flavour and texture using just three ingredients, resulted in us selecting it to be this year's Grand Champion. Congratulations to their team for creating a wonderful product, truly worthy of its title.

"The Great British Food Awards and the exemplary products they highlight are a testament to the skills, passion, creativity, and determination of the producers involved. Whilst the highest accolade goes to Alder Tree, it was an absolute pleasure to be immersed in such a wonderful array of products, which made judging all the harder. Well done to all!"

Regional winners 2023

These are the standout producers that came top for provenance for our GBF judges

SCOTLAND

ISLE OF BUTE SMOKEHOUSE

For over a century, this original Isle of Bute Smokehouse has upheld timeless traditions. The team continues to smoke to order, delivering products steeped in quality and provenance. Their commitment to preserving heritage and delivering exceptional flavours stands as a testament to their enduring legacy.



NORTH OF ENGLAND

HAWKSHEAD RELISH COMPANY

The success for Hawkshead is driven by a passion for quality ingredients that enhance flavour. The company started small, but now offers more than 100 handcrafted products, free from nuts, gluten, additives and preservatives, catering to everyone. Its former Lake District café is now a bustling shop, loved by foodies.



MIDLANDS

CROPWELL BISHOP CREAMERY

This remarkable business preserves a culinary legacy through recipes passed down for three generations. The team's dedication to environmental stewardship is evident, as they manage their impact thoughtfully. They honour tradition by employing age-old methods in crafting their exceptional cheeses, a testament to their commitment to heritage.



EAST ANGLIA

OSBORNE & SONS

This cherished East Anglian business boasts a rich heritage spanning generations, and is a true gem in the region. Its legacy shines through its award-winning cockles and an array of delectable delicacies. With a commitment to tradition and excellence, the team continue to delight and serve their community.



WALES

RADNOR HILLS

Since 2018, this Welsh business has achieved an admirable milestone by sending absolutely no waste to landfill. The team's commitment to sustainability extends to using 100 percent recyclable bottles, showcasing an impressive dedication to preserving our planet and setting an eco-friendly example.



SOUTHWEST

BODDINGTON'S BERRIES

From humble beginnings as a market stall, this thriving small business in the soft fruit industry now harvests over 200 tonnes of fruit annually. The team's unwavering commitment to quality and exceptional service speaks volumes, embodying an ethos of dedication and growth that inspires their success.



LONDON & SOUTHEAST

BUSH BARN FARM

This organic, family-run farm, proudly Soil Association-approved, spans 25 acres dedicated to cultivating the finest elderflowers and elderberries. The team's commitment to sustainable, organic farming practices yields exceptional produce while nurturing the land, making them a beacon of eco-conscious agriculture.

Baking & Puddings



SAVOURY BAKES

Judged by Michelin star restaurateur **David Moore**, owner of Pied à Terre

GOLD

Ginsters Chicken and Mushroom

Slice - "This has light, delicate crispy pastry and a very satisfying first bite. A well-seasoned and filled slice - I'd buy this."

Croots Farm Shop Pork Pie

- "An authentic looking pork pie, with beautiful pastry and a lightly spicy pork filling and full flavoured jelly. It's extremely good value with a good shelf life. A touch of class!"

SILVER

- 🕒 Croots Farm Shop Steak & Ale Pie
- 🕒 Jake and Nayns' Chicken Tikka Naanster
- 🕒 Jake and Nayns' Chipotle BBQ Pork Burrito
- 🕒 Jake and Nayns' Mexican Chicken Burrito



BREADS

Judged by food writer and critic **William Sitwell**

GOLD

Baker Tom's Bread,

Sea Salt & Rosemary Focaccia -

"A perfect focaccia; plenty of bounce, good levels of crunch, excellent flavour and nice levels of herbs."

MR T.G Pullin's Bakery Sliced

Sourdough - "This makes excellent toast. It's a nice looking loaf and a good choice for a daily bread."

SILVER

- 🕒 MR T.G Pullin's Bakery Overnight Malted
- 🕒 Nairn's Gluten Free Sourdough Flatbreads
- 🕒 Aldi Specially Selected Stollen Loaf



SWEET BAKES

Judged by pastry chef **Eric Lanlard**, founder of Cake Boy cookery school

GOLD

Artisana Isle of Skye Sea Salt Caramel Brownie

– “I love the presentation of these brownies, and you can taste the high quality of the chocolate used which is not overpowered at all by the sweetness of the caramel. Probably the best brownies I've ever had!”

Aldi Specially Selected Smash Dome Cake

– “What a fun sweet creation – something which could have come out of Willy Wonka’s chocolate factory. The exquisite finish of the chocolate dome is stunning and creates a true centre pieces which will bring a lot of fun to the Christmas table.”



SILVER

- Fat Bottom Welsh Cakes, Lavender & Honey Welsh cakes
- Baker Tom's Bread, Plain Scones
- Fi's Amazing Brownies, Bakewell Tart
- Fi's Amazing Brownies, The Salted Caramel One
- Dukeshill, Luxury Chocolate Brownie
- Tiptree Patisserie, Carrot Cake

- Bramble Foods, Individually wrapped Cherry Bakewell Flapjack
- Bramble Foods, Millionaire's Flapjack Tray Bake
- Aldi Specially Selected Mince Pies
- Aldi Specially Selected Chocolate Centrepiece Cake



HOME BAKING

Judged by Holly **Shackleton**, editor of Speciality Food

GOLD

Freshlay Golden Yolks, Freshlay Golden Yolks – “These eggs are the pinnacle of what great eggs could and should taste like. Top notch, gold standard eggs that will serve as delicious inspiration to all good home cooks.”

Naksha Collections Milk Chocolate Blondies – “As a bit of a brownie and blondie aficionado, I'm delighted that this modern variation of a classic did not disappoint. The tahini and sesame seeds give a unique and delicious twist to this popular bake, making it stand out as extra special.”

SILVER

- Carr's Carrot Cake Mix
- Carr's Luscious Lemon Cake Mix
- Cavanagh Free Range Eggs, 12 Medium Cavanagh Free Range Eggs
- St. Ewe Free Range Eggs, St. Ewe Rich Yolk: Our Opulent Collection
- Marlene & May Baking Co, Triple Belgian Chocolate Cookie Dough



SWEET BISCUITS

Judged by food expert
Robert Gooch

GOLD

New Forest Shortbread

– “These have a lovely buttery taste and homely feel. Great story on the packaging too.”

Biscottilicious, Raspberilicious

Biscotti – “These have an amazing flavour, original look and texture, and gorgeous packaging.”

Island Bakery, Orange Melts – “These biscuits showcase the perfect combination of chocolate and orange and have a lovely crunchy texture. They have superb sustainability credentials too.”

SILVER

- ⊙ Biscottilicious, Rose Biscotti
- ⊙ Damn Good Salted Double Chocolate
- ⊙ Zeina's Delights, Buttery Biscuit with Roasted Almonds
- ⊙ The Biskery, Personalised Jam Biscuits



SAVOURY BISCUITS

Judged by renowned chef
Raymond Blanc

GOLD

Burren Balsamics,

Proper Digestive biscuits – “This biscuit truly is a Great British biscuit, showcasing modern artisanal baking. The crumbly texture, slightly sweet biscuit with a salty finish is a perfect accompaniment to any cheese board or with some pate. Also, it is just as good eaten on its own.”

The Drinks Bakery, Drinks Biscuits Lancashire Cheese & Spring Onion

– “A great little biscuit packed with flavour – one bite and attractive appearance. Great eaten with a drink, or as part of a cheese board, charcuterie plate or on its own.”



SILVER

- ⊙ Peter's Yard, Oregano
- ⊙ Peter's Yard, Pumpkin and Sunflower Seed Sourdough Crackers

- ⊙ The Drinks Bakery, Drinks Biscuits Mature Cheddar Chilli & Almond
- ⊙ The Drinks Bakery, Drinks Biscuits, Parmesan Toasted Pine Nut & Basil
- ⊙ Biggar Flavour Completely Cheesy Oatcakes



DESSERTS

Judged by pastry chef **Eric Lanlard**, founder of Cake Boy cookery school

GOLD

Lidl, Deluxe Sticky Toffee Pudding

– “This creation is perfect with the right balance of sweetness. The sponge itself is light and becomes deliciously sticky when basted with that beautiful toffee sauce.”

Aldi Specially Selected Cherry Bakewell Sponge Pudding

– “This very moist and moreish sponge pudding has all the flavours of a Bakewell tart on point. It has a strong almond flavour (but not overpowering) and a zingy generous morello cherry compote encased into the sponge, self-basted with a sweet creamy sauce.”



SILVER

- 🕒 Tiptree Patisserie, Chocolate Brownie Cheesecake
- 🕒 Aldi Specially Selected Chocolate

Centrepiece Cake

- 🕒 Dukeshill, Luxury Chocolate Brownie
- 🕒 Tiptree Patisserie, Carrot Cake



READY MEALS

Judged by **James Lynch**, chilled ready meals buying director at Aldi

GOLD

Osborne's Lobster Mac n Cheese

– “The depth of flavour in this sauce really delivers. Pleasingly, the lobster wasn't overpowered in such a rich sauce and really sang in both taste and through the visual. The crumb on top was excellent and added a welcome contrast to the rest of the dish.”

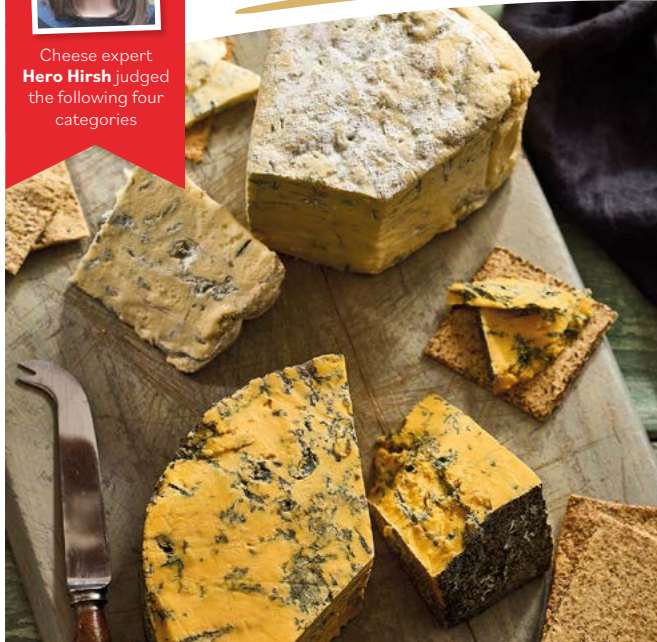
SILVER

- 🕒 Chapman's, Fish & King Prawn Curry
- 🕒 Chapman's, Haddock Bakes
- 🕒 Glorious Game, Green Thai Pheasi
- 🕒 Osborne's Luxury Fish Pie
- 🕒 Fieldfare, Coquilles St Jacques
- 🕒 Fieldfare, Creamy Potato Gratin
- 🕒 The Real Yorkshire Pudding Co Toad in the hole



Cheese expert
Hero Hirsh judged
the following four
categories

Cheese & Dairy



BLUE CHEESE

Judged by cheese expert **Hero Hirsh**

GOLD

Cropwell Bishop Creamery, Beauvale

– *“This soft blue was truly impressive. A gentle blue with a soft and supple paste with notes of walnut. Great balance too – it would be an indulgent addition to any cheeseboard.”*

Shepherds Purse, Harrogate Blue

– *“This vibrant-looking cheese had the perfect balance of salt, savoury and cream. Perfectly matured to a creamy texture and with even blueing delivering a piquancy in every bite. So moreish that I kept going back to it, each time discovering a new layer of complexity.”*

SILVER

- 🕒 **Cropwell Bishop Creamery, Blue Stilton**
- 🕒 **Long Clawson Dairy Ltd, 1912 Artisan Stilton**
- 🕒 **Hartington Creamery, Kings Blue**
- 🕒 **Lidl Deluxe Mature Blue Stilton**

HARD CHEESE

Judged by cheese expert **Hero Hirsh**

GOLD

Sharpham Dairy, Sharpham

Rushmore – *“This unusual mixed milk cheese combines the best of both worlds; butter and creaminess from rich Jersey cows’ milk, with fresh acidity and herbaceous notes from goats’ milk. The delicate edible rind and satisfyingly long finish made this the stand-out cheese of the category.”*

Alsop & Walker, The Idle Hour – *“A fantastic semi-hard cheese. It has some real complexity; lemony citrus notes with a hint of bitter almond and hay, all against a backdrop of melted butter. Would be a perfect savoury and moreish treat for a picnic.”*

SILVER

- 🕒 **Black Cow Deluxe Cheddar Cheese**
- 🕒 **Alsop & Walker, Mayfield**
- 🕒 **Lidl Deluxe Continental Cheese – Vintage Gouda**
- 🕒 **Lidl Deluxe Somerset Cheddar – Extra Mature**
- 🕒 **Lidl Deluxe Regional Cheese – Red Leicester**





SOFT CHEESE

Judged by cheese expert **Hero Hirsh**

GOLD

Alsop & Walker, Sussex Brie – *“This Sussex brie was in absolutely perfect condition. The rind was pleasingly thin and yielding and just about capable of containing the golden, silky, bulging paste. Pleasant vegetal, almost cabbage-like notes and masses of melted butter flavour, this would surely be a crowd-pleaser.”*

The Buffalo Farm, Scottish Buffalo Mozzarella – *“A beautifully shiny and plump mozzarella, it’s hard to believe that this a Scottish cheese! The flavour is gentle, clean, fresh milk and a little lactic sourness. Beautiful texture.”*

SILVER

- 🕒 **Sharpham Dairy, Sharpham Camembert**
- 🕒 **Alsop & Walker, Lord London**
- 🕒 **Appleby Creamery, Eden Valley Brie**

FLAVOUR ADDED CHEESE

Judged by cheese expert **Hero Hirsh**

GOLD

Godminster, Black Truffle Howling Hound Organic Vintage Cheddar

“Beneath the sturdy wax shell, this organic cheddar delivers an instant hit of umami. The delicate flecks of black truffle perfectly complement the punchy cheddar without overwhelming.”

SILVER

- 🕒 **Appleby Creamery, Black Dub Blue**
- 🕒 **Appleby Creamery, Smoked Hootenanny**
- 🕒 **Appleby Creamery, Eden Smokie**



Cheese & Dairy



DAIRY

Judged by **Lucy Charles**, head of operations at Borough Market

GOLD

Meggy Moo's Whole Milk - "This went down a storm with the team here! I really like the whole ethos of the company and it's great to see glass bottles being used, particularly with their farm re-fill scheme. The values and quality of their approach to farming and producing shone through in the final product."

St Helen's Farm Natural Goat's Milk Yogurt - "I really enjoyed trying this. It has quite a unique texture - one I got to really like. I enjoyed it for breakfast mixed with chia seeds, nuts, berries and cinnamon and it also worked well in a cake in place of natural yoghurt." **Trewithen Dairy Cornish Clotted Cream** "This is really delicious! It has the perfect texture - neither too firm, nor runny and a great crust. All in all a sure winner for me!"



SILVER

- 🕒 **Winter Tarn Dairy Farmhouse Salted Butter**
- 🕒 **Cavanagh**
- 🕒 **Free Range Breakfast Eggs**
- 🕒 **Trewithen Dairy Salted Butter**
- 🕒 **The Coo Shed Fresh Whole Milk**
- 🕒 **Lidl Deluxe Cornish Clotted Cream**



ICE-CREAM

Judged by **Holly Shackleton**, editor of Speciality Food

GOLD

Simply Ice Cream, Salted Caramel Ice Cream - "While some caramel ice creams can be sickly sweet and pretty one-dimensional, this is in a realm of its own. The texture is just as good as the flavour too. In fact, it might well be the most decadent-textured ice cream I've ever eaten."

Alder Tree Ice Cream, Blackcurrant Fruit Cream Ice - "Rich and tangy with fruit without being overly sweet, this is the ultimate expression of blackcurrant. The ice cream is reassuringly flecked with small bits of blackcurrant - but this doesn't detract from its smooth texture - and it's perfect served on its own as well as with other ice creams and desserts."

SILVER

- 🕒 **Wholly Gelato, Sea Salted Caramel Gelato**
- 🕒 **Badiani Buontalenti Gelato**
- 🕒 **Badiani Salted Caramel Pinguino**
- 🕒 **Over the Moo Caramel Bites**
- 🕒 **Callestick Farm, White Chocolate & Raspberry Ripple Ice Cream**
- 🕒 **Marshfield Farm Ice Cream, Vanilla Clotted Cream Ice Cream**
- 🕒 **Marshfield Farm Ice Cream, Strawberry & Champagne Sorbet**



Kitchen Staples



COOKING SAUCES/PASTES

Judged by chef **Oliver Marlowe**, the owner/chief director of the Lunar Pub Company

GOLD

The Cornish Fishmonger's Marinière Sauce

"This was the best packet seafood sauce I've tried to date - the base of the sauce lifted the whole thing and allowed the nuanced flavours to rest firmly on their laurels. Epic with crustacea."

Lo & Slo, Screaming Banshee Ghost Chilli & Seaweed Blend

"The cream of the crop, as it were. Despite my mouth still being on fire 30 minutes after trying it - the individual flavour and tang was top notch."



SILVER

- Hawkshead Relish Company, Lemon and Garlic Slow Cooker Sauce
- SHORE The Scottish Seaweed Co., SHORE Chilli Ramen Broth
- The Tomato Stall Isle of Wight Tomatoes Makhani Sauce
- Bay's Kitchen Sundried Tomato Vegan Pesto
- Cruickshank's Caribbean Curry Paste



COOKING KITS

Judged by **Paul Askew**, chef patron at The ArtG School

GOLD

Cut to the Smoke, Korean Spice (Mild) Seasoning kit - *"I was very impressed with the aroma and flavour of this powerful seasoning. The combination of the spice's coconut sugar and smoked salt is a real winner."*

Hot Smoked, BBQ Hot Smoking Kit - *"This is a very impressive kit. For the BBQ enthusiast or the novice, this works so well as a gift, and the quality is spot on."*

Spice Kitchen, Indian Spice Tin with 9 Spices and Silk Sari Wrap - *"The presentation of this product is first class and I love the authentic Sari cloth cover on the tin. The moment you open the tin and the aromas of the spices hit is a true wow moment!"*

SILVER

- Cruickshank's Caribbean Curry Paste
- Naksha Collection Lemak Cili Padi

Kitchen Staples



MARMALADE

Judged by food writer and critic **William Sitwell**

GOLD

Black Mountains

Preserves, Moroccan Marmalade

– “A really original recipe for marmalade – a good use of herbs, which don’t overwhelm the flavour and a decent texture.”

Cakebole Orchard, Oxford

Marmalade – “A really delicious marmalade: it had the perfect balance of bitterness of orange and nicely cut, but measured, slices of peel. Wonderful as a breakfast preserve.”

SILVER

- ⊙ Bubbling Stove, Seville Orange Jelly with Gin
- ⊙ Radnor Preserves, Hand-Cut Radnor Three Fruit Marmalade
- ⊙ Season’s Bounty, Lemon and Norfolk Lavender Marmalade



JAM

Judged by **Scott Goodfellow**, joint MD of Tiptree Jams

GOLD

Cakebole Orchard,

Raspberry Jam – “A vibrant, bright raspberry jam with beautiful set and a fresh berry taste. Strong branding with provenance cues on home grown, locally sourced ingredients.”

Season’s Bounty, Sour Black Cherry

Jam with Kirsch – “This showed a great balance of sweet and tart flavours with a tipsy kick. Plenty of delicious fruit and even better – cherry skins.”

SILVER

- ⊙ Bevsbeenbaking, Raspberry & Pear Jam
- ⊙ Boddington’s Berries, The Chilli Jam
- ⊙ RoniB’s Kitchen, Filipino Tamarind Jam
- ⊙ Radnor Preserves, Strawberry & Champagne Preserve



HONEY

Judged by chef **Oliver Marlowe**, the owner chef director of the Lunar Pub Company

GOLD

Bear Cool Honey Company, Bear Cool Honey – “What a honey! This had a real caramel overtone and could happily find itself at home on a crumpet.”

Nook Farm Honey, Cumbrian

Wildflower Honey – “This was mellow, well balanced and not too floral.”

SILVER

- ⊙ Annabel’s Deliciously British Yorkshire Blossom Honey
- ⊙ Bermondsey Street Bees, East India Dock Honey
- ⊙ Bermondsey Street Bees, Exmoor Wildflower Honey
- ⊙ Bermondsey Street Bees, Custom House Honey
- ⊙ Bermondsey Street Bees, Royal Albert Dock Honey
- ⊙ Lidl Deluxe, Manuka Honey MGO 100



CHUTNEY

Judged by **David Joseph**, owner of Panzer’s Delicatessen

GOLD

Sharpham Dairy, Caramelised Fig & Sharpham Pinot Noir Chutney – “On opening this jar, the nose is most pleasant, with no flavour dominating. The taste is balanced and the consistency pleasant on the tongue. I was able to distinguish the various ingredients as they hit my taste buds, without any overwhelming the other.”

Stokoe House 1611, Fennel & Apple Chutney – “This chutney had a good nose, and the flavours I was expecting came out clearly, without being overwhelmed by the vinegar. The fennel hit me immediately, followed by the apple and onion, with a pleasing and long lasting the length of fennel. Overall, a great tasting product, with excellent simple ingredients, executed extremely well.”

Dukeshill, Boxing Day Chutney – “The aroma on opening the jar was of a festive chutney and I was taken immediately into a Christmas mindset. The vinegar scent came through, but was quickly passed by the other ingredients, all of which were excellent. I will certainly be adding Boxing Day chutney to my pantry and bringing it out throughout the year, to remind me of the festive month.”

SILVER

- ⊙ Bramble Foods, Caramelised Onion Chutney
- ⊙ Bramble Foods, Poppadom Chutney
- ⊙ Radnor Preserves, Roasted Nectarine Chutney
- ⊙ In A Sticky Pickle, Caramelised Onion Chutney with Port

Kitchen Staples



PICKLES

Judged by **Holly Shackleton**, editor of Speciality Food

GOLD

Original Kimchi by JJ PARK – *“Having sampled both handmade and industrially-made kimchi in my time (and noted a clear difference in quality) I was delighted to taste a distinct handmade flavour in this kimchi.”*

Burren Balsamics, Pickled Sun Blush Tomatoes – *“Here the Burren Balsamics team has carefully crafted a pickle which is at once rich and revitalising, which means that it can stand up to all sorts of cheeses, meats and other dishes, without adding an uncomfortable level of acidity or sweetness that would overpower the partner it’s designed to enhance.”*



SILVER

- ⊙ Pickled Organic Wild Garlic by JJ PARK
- ⊙ Tickles Pickles, Napa Cabbage Kimchi
- ⊙ Distillers Pickle Sauce
- ⊙ SRSLY Low Carb Sweet Pickle
- ⊙ Bubbling Stove Traditional Pickled Gooseberries



VINEGARS, OILS & DRESSINGS

Judged by **Tom De Keyser**, head chef at Hand & Flowers

GOLD

Borderfields Gold Fragrant Garlic Infused Cold Pressed Rapeseed Oil

– *“This is nicely balanced with a punchy, well-rounded flavour. It’s not too bitter nor too flat (each end of the scale) which can often be the case with garlic oils.”*

The Slow Vinegar Company, Elderflower Wine Vinegar *“This elderflower vinegar was deliciously sharp and fruity, perfect to be used as a dressing or to cut through the sweetness or richness of a dessert.”*

SILVER

- ⊙ Little Bobby Jebb Foods, The Original Chicken Oil
- ⊙ Borderfields Gold Chilli Infused Cold Pressed Rapeseed Oil
- ⊙ Burren Balsamics, Very Berry Balsamic
- ⊙ Eden Yard Rapeseed Oil



CONDIMENTS & SPREADS

Judged by **Lucy Charles**, head of operations at Borough Market

GOLD

Osborne's Smoked Chilli Salt - *"This was just the right level of smokiness for me - and delicious on chips! It's really well balanced so will lend itself to lots of dishes."*

Burren Balsamics, Wild Garlic and Peppermill - *"This had lovely packaging and presentation as well as being a great tasting seasoning. It's definitely a new favourite in the kitchen."*

Korean Spice (Mild) Seasoning kit

SILVER

- Raman Spice & Flour Mills UK, Tandoori Mix
- Raman Spice & Flour Mills UK, Chettinad Masala
- Yummtella Hazelnut Spread
- CRAIC Foods, Corndale Farm Nduja Ketchup
- Trodden Black, Sea Buckthorn and Habanero Dead Hot Sauce
- Cut to the Smoke, Bourbon Smoked Salt
- Crawfords Rock, Whiskey Smoked Seaweed Seasoning with Rosemary and Garlic
- Yorkshire Sea Salt Co. Pure Natural Mineral Rich Sea Salt
- Claudia's Kitchen, Jerk & Sweet Chilli
- Allan's Chilli Products, Garlic Chilli Jelly
- Lo & Slo, Sweet & Smoky BBQ Sauce
- Cornish Sea Salt Company, Cornish Sea Salt Flakes
- Lo & Slo, Sweet & Spicy Chilli Mop Sauce



Speciality Diet



FREE-FROM

Judged by Michelin star restaurateur **David Moore**, owner of Pied à Terre

GOLD

Yummy Chumz, Free From Range Lemon Bars Shortbread

– “Totally delicious and an all-round pleaser – the melting filling contrast with the crisp chunky pastry gives great mouth feel. Truly remarkable!”

Sweet FA Gluten Free, Peanut Butter Cookies

– “This biscuit is excellent – very crisp, very short, very delicious.” Nasty Vegan, *Chocolate Super Shake* “Full flavoured and fully recyclable makes a healthy combination.”



SILVER

- ⊙ Free From Fellows Mini Pink & White Vanilla Vegan Mallows
- ⊙ Yummy Chumz, Indian Alphonso Mango Sorbet
- ⊙ Nairn’s Gluten Free Sourdough Flatbreads
- ⊙ Nairn’s Gluten Free Crunchy Oat Bar – Belgian Chocolate Chunk
- ⊙ Pure Heavenly, Silk Chocolate Gift Box
- ⊙ NOSHY Artisan Truffle Bud – Chocolate Noisette
- ⊙ Fetcha Chocolates, Dark Chocolate Gingers
- ⊙ Empress Beers, Empress GF British Lager



VEGAN

Judged by **Sherlina Permaloo**, TV chef and Masterchef winner

GOLD

Julienne Bruno, Burrella – “An innovative product which clearly fills a gap in the vegan market. It is versatile and can be seasoned up and used in vegan pasta dishes for a distinct creamy light mozzarella flavour.”

Vegan Crazy, My Vegan Dulce de Leche (The Blondie)

– “A sweet sticky salty caramel, rich and decadent with a slight coconut hint, which is the perfect vegan alternative to dulce de leche. It is a beautiful product made by someone who clearly understands the complex caramel notes usually found in a traditional dulce de leche.”

SILVER

- ⊙ Bay’s Kitchen Sundried Tomato Vegan Pesto
- ⊙ THIS Isn’t Streaky Bacon Plant-Based Rashers
- ⊙ The Real Yorkshire Pudding Co Vegan Toad in the hole
- ⊙ Just Love Food Company, Vanilla Celebration Cake
- ⊙ Quality & Excellence, Vegan Mushroom Stroganoff Pie
- ⊙ Nasty Vegan, Chocolate Super Shake
- ⊙ Fetcha Chocolates, Shop Favourites Collection
- ⊙ Aldi Specially Selected Emmental & Asparagus Parcels

Snacks & confectionery



SAVOURY SNACKS

Judged by chef, presenter and best-selling author **Miguel Barclay**

GOLD

Buck 'n' Bird, Salami Crisps – *“Wow! This snack blew me away. Delicately crunchy and packed full of that salty salami flavour.*

This is an adult snack that will elevate the experience of a cold glass of white wine in a way that traditional snacks just fall short.”

Dukeshill, Cumberland Scotch Eggs – *“A luxury scotch egg. Cooked to absolute perfection with a gorgeous gooey egg yolk centre, which is of primary importance if you want to be the very best. The breadcrumb coating was a lovely golden colour, which takes tremendous skill when also having to cook the sausage. They nailed it.”*

SILVER

- ⊙ Two Farmers Salt and Cider Vinegar Hand-Cooked Crisps
- ⊙ Keelham Food Hall Homemade Sausage Roll
- ⊙ St. Marcus Fine Foods, Original Beef Biltong
- ⊙ Suffolk Salami, Little Oinker Snacking Salami
- ⊙ Popcorn Kitchen's Cherry Bakewell Popcorn

Snacks & confectionery



SWEETS

Judged by **Holly Shackleton**, editor of Speciality Food

GOLD

Marsden's Confectionery, Salted Caramel Fudge - "Perfectly crumbly and buttery, with an intense hit of salt which meant that it was impossible to indulge in just one cube, this is precisely what good fudge should taste like."

Sugarcane Studio, Passionfruit Marshmallow - "Cloud-like and perfectly-sized for a sugary confection (although so tasty it's impossible to eat just one), the tang of the passionfruit sings and brings a vibrant new level to its comforting softness."

SILVER

- Cruickshank's, Surrey Hills Fudge Madagascar Vanilla
- Popcorn Kitchen's Cherry Bakewell Popcorn
- Orcadian Fudge Co, Orcadian Tablet
- Such Sweet Wotnots, Peanut Brittle
- Such Sweet Wotnots, Bailey's Strawberry Cream Fudge
- Sugarcane Studio, Macaron Assorted Box



CHOCOLATE

Judged by renowned pastry chef **Graham Hornigold**

GOLD

Wicked & Wonderful Chocolatier, Sea Salt Dark Chocolate Truffles - "Velvety smooth, soft and omptious. Nuggets of ganache and not too bitter. Balanced and pleasing."

SILVER

- The Happy Cow Chocolate Company, Handmade Blonde Chocolate
- Montezuma's Chocolates, Hibiscus Chocolate Truffle
- The Nutty Group, Cacao Brownie Nutty Nibbles
- Yvette's Chocolates, Dark & Milk Salted Caramel Truffles

Meat & Fish



BACON

Judged by **Holly Shackleton**, editor of Speciality Food

GOLD

Ambry, Free Range Turkey Bacon

– “The muscovado sweetness and natural smoke make this a delicious bacon.”

Martin Thomas Butchers, Dry Salted Air Dried Rind Off Back Bacon

– “A great bacon is a must-have in any kitchen, and this one is an instant classic.”



SILVER

- ⦿ Puddledub, Smoked Middle Bacon
- ⦿ Welbeck Farm Shop, Free Range Own Cured Back Bacon

- ⦿ Welbeck Farm Shop, Free Range Own Cured Smoked Back Bacon
- ⦿ Welbeck Farm Shop, Free Range Own Cured Middle Bacon

- ⦿ Welbeck Farm Shop, Free Range Awn Ale Cured Middle Bacon
- ⦿ Welbeck Farm Shop, Free Range Own Cured Smoked Streaky Bacon



SAUSAGES

Judged by chef **Paul Askew**, chef patron at The ArtG School in Liverpool

GOLD

Dukeshill, Traditional Pork

Chipolatas – “The flavour of these sausages immediately caught my attention!”

Alder Carr Farm, Classic Sausage

– “This is a balanced and a moreish product for sure, with integrity and quality.”

SILVER

- ⦿ Edwards, The Welsh Butcher Honey & Mustard Pork Sausages
- ⦿ Aldi Specially Selected Scottish Pork Sausages - Arran Mustard & Honey
- ⦿ Wegnalls Farm Butchery Traditional Pork Sausage
- ⦿ Dales Traditional Butchers, Pork and Caramel Sausage
- ⦿ Lidl Deluxe, West Country Cheddar & Oak Smoked Bacon Pork Sausages
- ⦿ Lidl Deluxe, Honey & Mustard Pork Sausages



Third Generation Butcher **Gerard King**, owner of Salter & King butchers judged the following four categories



POULTRY

Judged by **Gerard King**

GOLD

Packington Free Range Whole Chicken - *"This was a delicious chicken. There was a good flavour, the legs had good texture, and the bones were well developed and were worth using later for stock."*

Frenchbeer Farm, Super Small Whole Turkey - *"I really enjoyed this small turkey. It cooked well, and the skin*

crisped had a really good flavour, with the meat having a pretty subtle, but a nice gamey, turkey flavour."

Lidl Birchwood, Roast in Bag Garlic & Herb Chicken - *"This had good cooking instructions that actually worked! The chicken retained a good chicken flavour, with the marinade working to enhance this. A delicious chicken easy to cook and perfect for a busy family."*

SILVER

- 🕒 Copas Traditional Turkeys, Whole Free Range Bronze Turkey
- 🕒 Morton's Farm, Free Range Bronze Turkey
- 🕒 Lidl Deluxe, Herb Fed Free Range Whole Chicken
- 🕒 Lidl Deluxe, Corn Fed Free Range Whole Chicken
- 🕒 Aldi Specially Selected Free Range Whole Chicken



PORK

Judged by **Gerard King**

GOLD

Dukeshill, Muscovado Gammon Roasting Joint (roast in the bag) - *"This was an excellent little joint. It had a good quality marinade that worked well with the joint and didn't overpower the flavour of the gammon, which was cured well, as you'd expect."*

Eastbrook Farm Organic Meats, Pork Belly Joints - *"This was a pretty good belly joint, with good fat to meat ratios, which made for a good flavour. Cooked long and slow, the soft but not mushy texture after the long cook was satisfying."*

SILVER

- 🕒 Packington Free Range Whole Loin of Pork
- 🕒 Isle of Man Meats, Antibiotic-free Shoulder of Manx Pork
- 🕒 Isle of Man Meats, Belly Pork
- 🕒 Welbeck Farm Shop, Free Range Own Cured Bacon Chops

LAMB

Judged by **Gerard King**

GOLD

Heritage Meats, Leg of Herdwick

Hogget - "This was delicious. It had a lovely texture and fat content, which made for a good strong (but not too strong) flavour."

SILVER

- ⊖ Shh'annu Leg of Lamb
- ⊖ Isle of Man Meats, Shoulder of Manx Prime Lamb
- ⊖ Isle of Man Meats, Rack of Prime Manx Lamb

BEEF

Judged by **Gerard King**

GOLD

Isle of Man Meats, Ribeye Steak

- "We cooked this steak in an outdoor wood fired pizza oven, to medium rare, with minimum seasoning. Good flavour and tender."



Lidl Deluxe, Tomahawk Steak 30 Day

Matured - "This was a really nice steak. I used the bone to turn the steak while cooking, and it was tender with a good fat content, which made for good flavour."

Lidl Deluxe, T Bone Steak 30 Day

Matured - "This was a great steak with good flavour, rich and creamy. Fat content was pretty good too."

SILVER

- ⊖ Lidl Deluxe, Dry Aged Aberdeen Angus Beef Ribeye 36 day matured
- ⊖ Lidl Deluxe, Dry Aged Beef Fillet Steak 30 day matured
- ⊖ Lidl Deluxe, Dry Aged Aberdeen Angus Beef Sirloin 30 day matured
- ⊖ Isle of Man Meats, Wing Rib of Manx Beef
- ⊖ Eastbrook Farm Organic Meats, Frozen Beef Steak





CHARCUTERIE

Judged by London chef **Sally Abé**, who has previously won the title of 'Female Chef of the Year'

GOLD

Suffolk Salami, Little Oinker

Snacking Salami - *"With its balanced seasoning and spice and satisfying texture, this really stood out."*

Dukeshill, Cumberland Scotch Eggs

- *"This is a prime example of one of Britain's best loved snacks."*

Spring Lane Farm Shop, Homemade Haslet

- *"I love how this celebrates the rich heritage of old-school recipes."*

SILVER

- 🕒 St. Marcus Fine Foods, Original Beef Biltong with Fat
- 🕒 Dales Traditional Butchers, Pancetta
- 🕒 Suffolk Salami, Coppa



BURGER

Judged by chef **Paul Askew**, chef patron at The ArtG School in Liverpool

GOLD

Edwards, The Welsh Butcher Pork & Cracked Black Pepper Burgers

- *"The texture of this burger was lovely and I felt that the meat to fat ratio was perfect, proven by the minimal shrinkage after cooking. It wasn't greasy or fatty in any way - just delicious, moist pork flavour with just enough cracked black pepper to make it stand out."*

SILVER

- 🕒 Spring Lane Farm Shop Gourmet Beef Steak Burger
- 🕒 Herb Fed Chicken & Herb Burger



Head chef at MARA
Kevin Barber
 judged the next
 two categories

SMOKED FISH AND SEAFOOD

Judged by **Kevin Barber**

GOLD

Isle of Bute Smokehouse Oak

Smoked Salmon - *"The flavour of this was incredible, and such a great creamy and buttery texture, with the flavour of smoke and fish really staying long on the pallet."*

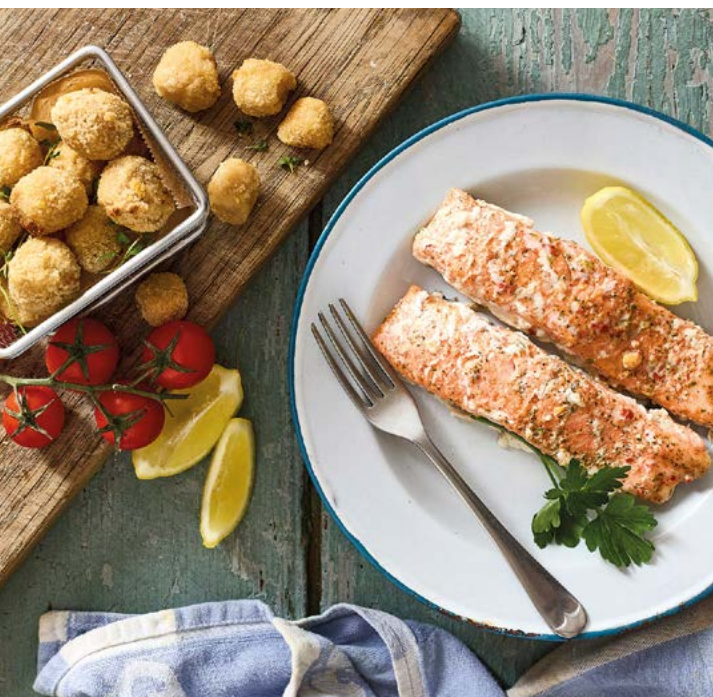
Lambton & Jackson, Smoked Salmon

Pate - *"The flavour of this is fantastic - it's well-seasoned and lingers on the pallet. Overall a lovely pate and I can't find fault."*



SILVER

- ⊙ Osborne's Hot Smoked Salmon
- ⊙ Osborne's Smoked Salmon Pate
- ⊙ Alfred Enderby Traditional Smoked Salmon
- ⊙ The Pished Fish, Dark and Stormy Smoked Salmon
- ⊙ Lambton & Jackson, Maldon Deep Smoked Salmon
- ⊙ The Scottish Salmon Company Native Hebridean Smoked Scottish Salmon
- ⊙ Charlie's Smokehouse Handmade Trout Pate
- ⊙ Charlie's Smokehouse Cold Smoked Salmon



FRESH FISH & SEAFOOD

Judged by chef **Kevin Barber**

GOLD

Amity Fish Company Panko Crumb

Queenie Scallops - *"These were delicious, nice and plump once cooked and exactly the taste that i would expect. Really enjoyable bites."*

Aldi Infused Salmon Fillets - Chilli,

Ginger & Lime - *"As far as flavour goes, this is exactly what it says, a hint of chilli but not too spicy, and the ginger and the lime comes through."*

SILVER

- ⊙ Amity Fish Company Scottish Jumbo Scampi
- ⊙ Osborne's Leigh-on-Sea Cockles
- ⊙ Osborne's IQF Cockles

Best of British



BRITISH SPECIALITY

Judged by renowned chef
Michel Roux Jr

GOLD

**St. Ewe Free Range Rich
Yolk Eggs** - "I love using
these eggs to make pasta,
the bright rich orange yolk
not only adds colour but
also depth of flavour. They
are also unbelievably good
as a breakfast treat."

**Windmill Hill Fruits,
British Premium**

Strawberries - "Wow, just
wonderful - ripe, sweet,
fragrant jewels. Beyond
delicious!"

**Martin Thomas Butchers,
Traditional Black Pudding**

- "Perfectly spiced with a
depth of flavour that works
perfectly with a traditional
breakfast plate or for a bit
of luxury, a delicate sweet
scallop. I loved the coarse
cut but melting, lip-
smacking fat."

SILVER

- Little Bobby Jebb
Foods, The Original
Chicken Crackling
Crumb
- The Yorkshire Pasta
Company No. 3
Conchiglie Rigate
- The Yorkshire Pasta
Company No. 4
Tortiglioni
- Charles Macleod
Stornoway Black
Pudding
- The Yorkshire Pasta
Company No. 5 Mezze
Maniche Rigate



Soft Drinks



COFFEE

Judged by food and drink expert **Robert Hunninger**, owner of Humdingers Catering

GOLD

West Berkshire Roastery,

Signature Gold - "I particularly enjoyed West Berkshire Roastery's Signature Gold blend as the flavour was strong with the chocolaty notes but not overwhelmingly sweet."

Small Batch Coffee Roasters,

Goldstone Espresso - "This is super smooth, delivering a medium bodied coffee that is tasty, sweet with notes of berry and full of flavour. I cannot exaggerate enough how smooth this coffee is - absolutely delicious!"

Pennington's Tea & Coffee, Lakeland Blend

- "I thoroughly enjoyed this option with the strong flavour coming out during the brewing process. It is full-bodied with strong chocolate undertone and an excellent choice for those that enjoy a chocolaty nutty flavour."



SILVER

- ⊙ Rinaldo's Speciality Coffee & Fine Teas, CASA Espresso Blend
- ⊙ Iron and Fire Speciality Decaf
- ⊙ Iron and Fire Brazilian Samba
- ⊙ Lost Sheep Coffee, The Filter One
- ⊙ Lost Sheep Coffee, Get To The Hopper
- ⊙ Raw Bean, Definitely Decaf Perfect Pods
- ⊙ Raw Bean, Breakfast Blend Ground



NON-ALCOHOLIC

Judged by **Laura Willoughby**, founder of Club Soda

GOLD

Mavrik Cuban Mojito - "This bursts with lime, mint and rum smells and flavours. Nice toasted sugar notes give this mojito an authentic feel. Dress with mint and serve with ice and this drink hits all the right Cuban notes!"

L.A. Brewery Citrus Hops - "The acidic notes from the fermentation balance well with the lime and hops, creating an adult drink that is a perfect alternative to a beer. Perfect for tap rooms, bottle shops and places that pride themselves on quality craft drinks."

Real Drinks, Peony Blush Sparkling Tea - "Subtle berry notes give way to a soft, rounded, almost buttery flavour on the tongue with this drink, and the slight acidic notes from the fermentation make this perfect to go with food. It is also a very sippable drink, with natural speedbumps that slow you down."

SILVER

- ⊙ Ticket Alcohol-free Saffron-infused Pale Ale
- ⊙ Mavrik Espresso Martini
- ⊙ Jackson Roze, Ginger Wine - Extra Strength



TEA

Judged by food and drink expert **Robert Hunningher**, owner of Humdingers Catering

GOLD

D'Amazonia Sleep Tea

"This was a delicious and sleep-inducing experience from brewing to finishing my cup!"

Dorset Tea, Sandy Beaches blend

"Having tasted a lot of English breakfast tea in my time I was expecting a lot from this blend to stand out but it came out on top and is officially (in my opinion) a very good English breakfast tea!"

Two Spoons Darjeeling First Flush

"I loved tasting this tea. The flavour is fruity with a light, fresh aroma – generally just a great tea option that I will be looking to buy again."



SILVER

- ⊙ The Lincoln Tea and Coffee Company, Lincolnshire Tea Bags
- ⊙ The Lincoln Tea and Coffee Company, Pai Mu Tan White Tea & Mango Tipi Bags
- ⊙ Babingtons Blends, Karha Chai
- ⊙ Kaytea Organic Ice Tea Mango Yuzu



MIXERS

Judged by drinks expert and TV personality **Oly Smith**

GOLD

Stratford Soda Citrus

Rum Mixer – *"A soda especially made for rum, this tropical mixer is really interesting. With lovely aromas similar to mint and lemongrass and layered with flavours of coconut and pineapple, I found it refreshing and vibrant for a delicious summer aperitif. Just add rum!"*

Double Dutch Drinks, Ginger Beer

– *"The roaring ginger character of this ginger beer is fabulous. It's crying out to be poured into a long rum drink. A pronounced aroma of ginger and a lasting tang on the palate gives this mixer high intensity and a great deal of oomph! Bravo!"*

Gusto Organic Real Cola – *"Fairtrade, responsibly-sourced and thoughtful in its ingredients, this cola is an impressively considered blend. With an attractive orangey hue and appealing spice and sweetness, it feels like something of a treat. A great project with tasty provenance too."*

SILVER

- ⊙ Stratford Sodas Tropical Rum Mixer
- ⊙ Brecon Carreg Classic Tonic Water
- ⊙ Brecon Carreg Light Tonic Water
- ⊙ Brecon Carreg Grapefruit Tonic Water
- ⊙ Double Dutch Drinks, Pink Grapefruit Soda
- ⊙ Double Dutch Drinks, Cucumber & Watermelon Mixer
- ⊙ Luscombe Drinks, Lime Crush



SOFT DRINKS

Judged by **Laura Willoughby**, founder of Club Soda

GOLD

Gusto Organic Real Cola – “This is what cola should taste like. No clawing sweetness and instead a natural-tasting refreshing cola drink. It would make a great mixer, be a staple in any venue focusing on craft and ethical ingredients, and be perfect for bottle shops.”

INTUNE Drinks, Ginger & Lime CBD Drink – “Really lovely modern branding and a perfect mixer format. Chilli gives the drink an extra kick, and overall, the balance of flavours is excellent and perfectly masks the bitterness of the CBD.”

L.A Brewery Ginger – “Citrus and ginger burst from this kombucha, giving it a great kick. The acidic notes from the fermentation give it a sippable quality and make it a great drink to accompany food or for an evening occasion. Refreshing and good for you.”

SILVER

- 🕒 Tame & Wild Rhubarb, Elderberry & Rose
- 🕒 Kaytea Organic Ice Tea Mango Yuzu
- 🕒 Heartsease Farm Apple & Pear
- 🕒 Heartsease Farm Apple & Rhubarb
- 🕒 Love Struck, Detox-Zing
- 🕒 Luscombe Drinks, Lime Crush
- 🕒 Luscombe Drinks, Elderflower Bubbly
- 🕒 Bush Barn Farm, Elderberry & Lemon Cordial
- 🕒 Owlet Apple & Aronia Juice
- 🕒 INTUNE Drinks, Pomegranate and Ginger CBD Drink
- 🕒 Apeal World Organic ACV drink



Alcoholic Drinks



CLASSIC GIN

Judged by Michelin-starred chef **Adam Handling**

GOLD

Copas Small Batch Rosemary Gin

– “Copas is a well-rounded blend of botanicals that shows through the finishing product. It would be perfect in a negroni, garnished with rosemary.”

Orkney Gin Company, Aatta Gin

– “Aatta is rich and smooth and very well-balanced. It’s juniper-heavy, so would make a nice crisp dry martini or would be perfect in just a classic gin and tonic.”

Dyfi Distillery Pollination Gin

– “Dyfi Distillery Pollination has a wonderful aroma for a classic and versatile gin. It definitely showcases an incredible combination of botanicals.”



SILVER

- 🕒 Highclere Castle Gin
- 🕒 Lenzie Gin
- 🕒 Exeter Gin Ivaar The Boneless
- 🕒 Silverstone Distillery, Club 80 Navy Strength Gin
- 🕒 Shorty’s Gins, United We Stand Gin
- 🕒 Tiger Gin



VODKA

Judged by the ‘King of Cocktails’ and TV personality **Merlin Griffiths**

GOLD

Orkney Gin Company, Orkney Vodka

– “From the elegant and stylish bottle, redolent of quality, through to the clean and crisp liquid inside, Orkney Vodka excels. Fresh lemon zest, pink grapefruit and juniper-esque fragrance lead the nose. A silky-smooth mouthfeel delivers liquorice sweetness and pink peppercorn spice. Is it fair to call a vodka satisfying? I think in this case, yes, it is.”

Royal Mash Vintage Vodka 2020

– “As one would want from a potato vodka, Royal Mash is creamy and silky with a full and powerful texture. This is very nice, with soft cream soda flavours and a touch of dark fruit encouraged by the copper pot still. A nice bit of distilling.”

Deerness Distillery, Into the Wild Vodka

– “An excellent well-rounded vodka. Lightly zesty, smooth and with hints of cinnamon and white pepper, the spirit is fulsome and oily on the palate. The finish has a lightly salted feel similar to samphire, with a savoury edge.”

SILVER

- 🕒 58 and Co., Triple Distilled Vodka





FLAVOURED GIN

Judged by Michelin star restaurateur **David Moore**, owner of Pied à Terre

GOLD

Highclere Castle Barrel Aged Gin - "A labour of love, an extremely high quality product with matching price point. Rich, rounded (from the oak) and complex - a special occasion tippie."

58 and Co., Apple & Hibiscus Gin - "Lovely botanicals, with a light blush coming from the hibiscus, subtle floral notes and elegant balance."

Peak Ales, Chatsworth Small Batch Rose Pink Gin - "Floral notes abound in this gin, tussling with juniper, lemon and herbal scents, it dances on the palette."



SILVER

- ⦿ Brockmans Orange Kiss
- ⦿ Secret Garden Distillery, Pinot Noir Gin
- ⦿ Aldi Toradh Scottish Gin - Seville Orange

- ⦿ Kings Hill Rhubarb and Raspberry Gin
- ⦿ Atlantic Distillery, Ring of Fire Chilli Gin

- ⦿ Atlantic Distillery, Gooseberry & Elderflower Gin
- ⦿ Thunderflower, Elder Bay Blush



WINE

Judged by drinks expert and TV personality **Oilly Smith**

GOLD

Terlingham Vineyard, Bacchus - "I'm a big fan of Bacchus and the 2022 release has a lovely scented elderflower fragrance and lots of brisk citrus deftness on the palate. It's very persistent and delightfully scented, precise refreshment."

Gusbourne, Blanc de Blancs 2018 - "One of the most delicious English sparkling wines I've tasted in recent times."

Ridgeview, Fitzrovia Rose - "This fizz has impressive vibrancy, summer fruit edge and piercing, deft precision. For a rosé that's soaring with zing, this is the one to pour for uplifting English excellence."

SILVER

- ⦿ Terlingham Vineyard, Pinot Noir & Rondo Rosé 2022
- ⦿ Bolney Wine Estate, South Downs Vintage Release 2013
- ⦿ Bolney Wine Estate, Pinot Noir 2022

Alcoholic Drinks



OTHER SPIRITS

Judged by **David Josephs**, owner of Panzer's Delicatessen

GOLD

Kocktail, Amaretto Sour -

"Aesthetically pleasing shaped bottle and label, this is a good festive cocktail that matches its name."

Kocktail, Candy Cane Martini - *"This tastes fresh on the mouth and gives an authentic candy cane experience without the artificial flavours that many examples do have."*

SILVER

- ⊙ **Bottle Bar and Shop, Gingerbread Espresso Martini**
- ⊙ **Isle of Mull Spirit, Cheesemakers Strength**
- ⊙ **Isle of Mull Spirit, Sgriob-ruadh**
- ⊙ **Isle of Mull Spirit, Coo J'N**



LIQUEURS

Judged by **Andy Maxwell**, spirits buying director at Aldi

GOLD

Caru Brandy Liqueur - *"This is well balanced with sugar and alcohol. The alcohol lingers and is warming."*

Atlantic Distillery, Cornish Cassis - *"This has a nice heritage and provenance, with notes of dried oranges, jammy red fruits, vanilla, cloves and cinnamon."*

Deerness Distillery, Orcadian Moon Coffee Liqueur - *"This has great balance on the pallet, rounded sweetness and great length. Flavours are carried through from the varied nose. Light bodied but with an extremely long finish."*

SILVER

- ⊙ **Black Mountain Roast, Los Cafeteros - Cold Brew Coffee Liqueur**
- ⊙ **Hogg Norton Fruit Liqueurs, Passion Fruit Liqueur**
- ⊙ **Raisthorpe Manor's Sloe Gin**
- ⊙ **The Dundee Gin Co, Sticky Toffee Pudding Gin Liqueur**
- ⊙ **Atlantic Distillery, Triple Sec**
- ⊙ **White Heron Drinks, British Cassis**



RUM

Judged by the 'King of Cocktails' and TV personality **Merlin Griffiths**

GOLD

The Dundee Gin Co, Spiced Marmalade Rum

“What a very enjoyable rum. The quintessentially British flavour of marmalade, augmented with exotic spices, lend a familiar feel to a tropical spirit. I feel like a very grown-up bear who’s moved on from sandwiches now.”

North Point Spiced Rum - “A medley of rich spices with complex cardamom and chocolate covers the tongue without being overwhelming. This is a spiced rum that works best on the rocks, with an orange twist; beautiful with ginger ale and lime; superb with fresh pressed cloudy apple juice. An accomplished spiced rum perfect for rum lovers.”

SILVER

- Coastline Golden Spiced Rum
- Drapers England, Smoked Oak and Vanilla Spiced Rum



BEER & LAGER

Judged by beer expert **Jacob Liddle**, who runs Jiddler’s Tipple

GOLD

Three Tuns Brewery, Stout - “This is an exceptionally well balanced and enjoyable beer. It’s well balanced, moreish and despite its dark malty character and rich flavours it’s not overbearing or cloying. Perfect to be enjoyed on its own or (ideally) on cask accompanied by a pie and chips in the pub!”

Three Tuns Brewery, XXX - “Overall, a delicious, balanced and well made beer with clear British routes, very deserving of an award.”

Shepherd Neame, Spitfire Amber Ale

– “A classic old style amber ale well executed. Refreshing and ultimately very enjoyable.”

SILVER

- Hepworth Brewery, Sussex Premium Lager
- Shepherd Neame, Whitstable Bay Blonde Lager
- Jiddler’s Tipple, Summer Chug Hazy Apricot IPA
- Signature Brew, Studio Lager
- Empress IPA



CIDER

Judged by renowned chef **Raymond Blanc**

GOLD

Dunkertons Cider, Organic Vintage Cider - *This has a very nice balance of flavours creating a traditional tasting cider. The little processes like the 12-month maturation using freshly picked apples all come together to make this a well put together cider.*

SILVER

- ⊙ Halletts Real Cider
- ⊙ Kentish Pip, High Diver
- ⊙ Dukeshill, Traditional Apple Cider

