

Press Release

The Great Nordic Feast: London's first celebration of Nordic cuisine across the regions 20 – 22 October 2017



Wednesday 26th July 2017: This autumn, the vivid and soothing flavours of Nordic cuisine will take over London's Southbank Centre as eight Nordic destinations come together to serve up the tastiest treats from the lands of the midnight sun, for all food lovers to enjoy.

Taking place from 20 – 22 October, The Great Nordic Feast aims to introduce the best tastes and culinary talents from Denmark, Sweden, Finland, Norway and Iceland as well as the more unknown Nordic countries of the Faroe Islands, Greenland and Åland to London foodies, through inspiring artisan breakfasts and dinners, hosted by a collaboration of renowned chefs. The autumn feasts will be infused with Nordic flora, talks and music and cooked using traditional Nordic techniques, inside Scandinavian style tipi tents on Southbank Centre's Festival Terrace.

Gastronomic experts from across the Nordic regions and the UK will combine their talents to serve up a creative Nordic eating experience for food lovers. The award-winning line-up will include:

- Niklas Ekstedt, the man behind the innovative cooking with fire concept in Sweden.
- Titti Qvarnström, the first female head chef in Sweden with a Michelin star.
- Helena Puolakka, Finnish-born executive head chef of London's Aster Nordic-inspired café and deli.
- Ylfa Helgadóttir, chef de cuisine and owner of Kopar Restaurant in Iceland.
- Groundbreaking Norwegian chef Heidi Bjerkan.
- Danish food stylist, Mette Hellbaek.
- Sam Clarke, chef-patron of the Moro Restaurant in London.
- Stockholm based pastry chef and baker Sebastian Boudet.
- UK baker and winner of The Great British Bake-Off 2010, Edd Kimber.

All these famous names will appear over the weekend of festivities allowing guests to get up close and personal with these culinary idols as they talk, bake or cook for them.

Fia Gulliksson, Chef, Project Manager and Creative Director of The Great Nordic Feast, said the event is a chance for food lovers to experience the wonder and diversity of Nordic gastronomy and discover the top places to visit in the year ahead.

“While each Nordic country is unique, we share some similarities in our national cuisines and way of life. Our fresh, clean produce and deeply rooted values of equality, openness, trust and compassion are what sets us apart from the rest of the world, and a key part of our happiness and wellbeing. As well as showcasing our diversity, The Great Nordic Feast will provide a rare glimpse into our wonderful region, its traditions, identity and people to demonstrate that every day, unique and exceptional food experiences are being served up in remarkable locations. It will also bring light to our wholesome and sustainable approach to cooking and the genius of some of the world’s most exciting chefs and bakers.

“And there is something for everyone – passionate foodies, families, kids and anyone wanting to experience a taste of the Nordics.”

Southbank Centre's Head of Festival Programme, Tamsin Ace, said: "In our Nordic extravaganza of a year we've transported the very best of Nordic culture to UK audiences and explored in-depth what we, too, can learn from our Nordic neighbours. This weekend of festivities is an opportunity to indulge all our senses in the wide-ranging delicacies of Nordic cuisine, in a traditional, fun-filled atmosphere. This is a really unique autumnal experience not to be missed!"

The Great Nordic Feast will make its UK debut as part of *Nordic Matters*, Southbank Centre’s year-long exploration of arts and culture from across the Nordic regions.

Programme highlights include:

- Nordic Artisan Breakfast – Savour a wondrous spread of traditional Nordic artisan food prepared using regional techniques and served as a smorgasbord. This Scandinavian start to the day will be hosted by Lena Flaten, founder and chef of Flammas Skafferi restaurant in Sweden, accompanied by guest chefs and bakers including Niklas Ekstedt, Sebastian Boudet and other Nordic leading lights of the culinary world.
- Nordic Feast – Not just a meal - a cultural bonanza, this feast is infused with Nordic flora, ideas, music and identity, and will see leading chefs from across the Nordic regions and the UK cook up a creative Nordic eating experience. The feast will feature an array of dishes based on Nordic ingredients, created by Titti Qvarnstrom, Helena Puolakka, Sam Clarke, Selin Kiazim, Kim Woodward, Ylfa Helgadóttir, Kerri Moss, Mette Hellbaek and Heidi Bjerkan. A month prior to the event, all UK chefs will visit one Nordic destination with the representing Nordic chef, to be inspired and collect ideas.

More information will be announced in the coming months.

Tickets are on sale now. Prices start from £19 per adult and £10 per child. For more information or to purchase tickets go to: www.southbankcentre.co.uk. Join the conversation using hashtag #Nordicfeast.

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Notes to Editors:

The Great Nordic Feast

The Great Nordic Feast is a new three day event celebrating Nordic gastronomy and promoting travel to all eight destinations in the Nordic region. Forming part of Southbank Centre’s Nordic Matters

festival programme, the project has been created in collaboration with Visit Denmark, Visit Sweden, Innovation Norway, Visit Finland, Visit Iceland, Visit Faroe Islands, Visit Greenland and Åland.

www.nordicfeast.co.uk

Nordic Matters

Nordic Matters is a year-long programme of Nordic art and culture in 2017 at London's Southbank Centre, featuring music, dance, theatre, visual arts, participation, talks and debates, and gastronomy. Chosen from a number of international applicants, Southbank Centre is the sole recipient of a grant from The Nordic Council of Ministers for a new festival celebrating the very best of Nordic art and culture throughout 2017 – one of the biggest cultural-political partnerships of its kind. A particular emphasis will be placed on the idea of play fostering curiosity and creativity, for people of all ages but especially children and young people. Moving beyond popular perceptions of 'Nordic Noir' the programme is designed to embed Nordic culture and artists in Southbank Centre's year-long artistic offer and offer a platform to some of the more 'hidden voices' from Greenland, Åland and the Faroe Islands. www.southbankcentre.co.uk/nordicmatters

Southbank Centre

Southbank Centre is the UK's largest arts centre, occupying a 17 acre site that sits in the midst of London's most vibrant cultural quarter on the South Bank of the Thames. The site has an extraordinary creative and architectural history stretching back to the 1951 Festival of Britain. Southbank Centre is home to the Royal Festival Hall, Queen Elizabeth Hall, Purcell Room and Hayward Gallery as well as The Poetry Library and the Arts Council Collection. For further information please visit www.southbankcentre.co.uk. Southbank Centre is carrying out vital refurbishment work on Hayward Gallery, Queen Elizabeth Hall and Purcell Room to make the arts venues fit for future generations. Further information here: southbankcentre.co.uk/letthelightin

For further press information on Nordic Feast and press images, contact:

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