



Porthleven Food Festival Reveals Full Line-Up for 2024

The award-winning community event [Porthleven Food Festival](#) reveals the complete Chef's Theatre [line-up](#) and a host of new additions ahead of the annual free three-day celebration from April 26-28th - presented in partnership with renowned local chef Jude Kereama.

The 2024 Chef's Theatre line-up is the festival's best yet, with a host of new incredible new additions including [Jack Stein](#), joining the bill alongside the likes of:

- [Adam Handling](#) (Michelin-star chef owner of the wildly successful Adam Handling Restaurant Group – which includes the Ugly Butterfly in Carbis Bay)
- [Tom Brown](#) (Michelin-star chef, who's originally from Cornwall, and owner of Cornerstone restaurant in Hackney Wick and the new Pearly Queen, an oyster bar and restaurant in Shoreditch)
- [Paul Foster](#) (Michelin-star chef of Salt restaurant)
- [Ben Palmer](#), 2024's Great British Menu winner, of The Sardine Factory restaurant in Looe.

The festival will also welcome **Chris Eden**, executive chef at Gidleigh Park, **Josh Eggleton**, Michelin Star chef patron of The Pony Restaurant Group, **Andrew Tuck**, of Harbour House in Flushing, **Elly Wentworth**, of The Angel in Dartmouth and Masterchef quarterfinalist and Sabzi Deli founder **Kate Attlee** – plus many more, which can all be viewed via the festival's website.

Porthleven Food Festival's chef patron, Jude Kereama, says: "The 2024 festival line-up is set to be our best yet! We're thrilled to bring such a talented mix of Michelin star and leading chefs from across the country, to demo for us all here in Porthleven. It's going to be a brilliant weekend of celebrations and there is heaps in store from live music, to masterclasses, feast nights and family-friendly entertainment plus lots more. We can't wait to welcome you all back!"

The free foodie event, a must in the culinary calendar, attracts in the region of 35,000 people - who tuck into celebrations in the whole town takeover, with the heart of the activity held around the harbourside.

Known for bringing together top-level culinary talent, the festival celebrates Cornwall's leading food and drink producers and stimulates the local economy – whilst also raising awareness of key issues relating to the environment, food culture and sustainable food production.

New for this year, the festival is offering [Ultimate Gourmet Weekend Tickets \(£85pp\)](#) – which includes guaranteed seating in the Chef’s Theatre all weekend, access to the Friday and Saturday night Evening Sessions with Beans on Toast and the UK Fleetwood Mac, plus premium parking in the centre of Porthleven and a ticket to the exciting new [Comedy Roast](#) (2 course roast lunch, prepared by chef Rupert Cooper of the Philleigh Way Cookery School plus comedy and a quiz from Johnny Cowling plus support).

For all the latest Porthleven Food Festival news and to purchase tickets please visit www.porthlevenfoodfestival.com – or join the conversation online via [Instagram](#) and [Facebook](#).

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For further press information or to arrange interviews, please contact Aimee Rowe-Best.

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Images : <https://www.dropbox.com/scl/fo/fwufjvgc5cm1h0uaatzce/h?rlkey=xt665zgpjjd6tdtwm1jhiizyp&dl=0>

Notes To Editors:

- Porthleven Food Festival is an annual, award-winning, free-to-attend, three-day food festival held in the town of Porthleven in Cornwall.
- For 2024 the festival will be held from April 26-28th and is presented in partnership with esteemed chef Jude Kereama.
- New for 2024 local Porthleven based illustrator [Hand & Palm](#) has created a new visual identity for the festival – including new brand graphics and a logo.
- The not-for-profit event, rooted in the community, aims to support Cornwall’s quality food & drink producers, stimulate the local economy, and help raise awareness and spark conversations about the environment, food culture and sustainable production.
- Porthleven Food Festival is a registered Community Interest Group which helps worthy causes to better support the local Porthleven community.

About Jude Kereama: Acclaimed chef and native New Zealander Jude Kereama worked with top chefs in New Zealand before moving to London and eventually settling in Porthleven.

Jude opened Kota restaurant in 2006, followed by sister restaurant Kota Kai, in 2011.

Kota lists a whole host of accolades which includes a Michelin Bib Gourmand, 3AA Rosettes for culinary excellence and remains a stalwart of the Cornish food scene.

Porthleven provides endless inspiration for Jude who is proud to work with the best local suppliers. Jude’s cooking combines the eclectic flavours of his Māori Chinese -Malay heritage with the seasonal ingredients that are abundant in Cornwall.

Jude has represented the Southwest in four seasons of the Great British Menu and his last appearance saw him reach the final of the competition and to go on to cook at the banquet.