

## **SLOW FOOD CHESTNUT SEASON COOKING CLASS**

**SUNDAY 4 MAY, 10am**

**Celebrate the chestnut season! A unique Slow Food event- *Tweenhills Chestnuts* and *Le Tres Bon* will be teaming up to offer a wonderful day . Featuring a chestnut cooking class conducted by French Chef Christophe Gregoire, followed by a two-course lunch and capped off by a visit to the farm to learn about chestnut culture and harvesting.**

## **HOSKINSTOWN CHESTNUT ROAST**

**SUNDAY 11 MAY, 10am-3pm**

Hoskinstown War Memorial Hall

***Tweenhills Chestnuts* has been the major sponsor of the Hoskinstown Chestnut Roast since 2011. This event gives everyone the opportunity to taste hot roasted chestnuts along with other chestnut goodies. Experience cooking demonstrations with chestnuts, wood-turning demonstrations using chestnut, of course, and enjoy other gourmet food stalls. Local produce is also available for sale. All funds go towards the upkeep of the Hoskinstown War Memorial Hall.**

## **CHESTNUT & WINE DINNERS**

**Friday 9 May, 7pm & Friday 16 May, 7pm**

**Award-winning local Master Chef Christophe Gregoire from *Le Très Bon* French restaurant is once again hosting a special dinner to celebrate chestnut season, showcasing superb local produce from *Tweenhills Chestnuts* and premium local wines from *Domaine Rogha Crois*.**

**Following the success of last year's sold-out event, 2 dinners will be held this year on Fri 9 May and Fri 16 May, commencing at 7pm. Each evening will feature a different menu of inventive chestnut-inspired dishes and matching wines.**

**Please join us for one of these wonderful evenings of fine food and wine!**

**4 courses & wine \$90 pp. Bookings essential**

**Menu 9 May- details [Le Tres Bon Chestnut & Wine Dinner 9 May 2014](#)**

**Menu 16 May- details [Le Tres Bon Chestnut & Wine Dinner 16 May](#)**