



**Twenty Something London**

Presents

# Riverboat Food Fest

**The Finest Food, Fresh Off the Street**

Featuring Hardcore Eats from 15 of London's Top Street Chefs

Pace-setting, taste-making recommendations website Twenty Something London is collaborating with fifteen of London's most talented, radical street food vendors on a boat – namely Tamesis Dock, the fabulous Vauxhall floating pub – to cook up a three-night food porn feast entitled The Riverboat Food Fest.

## **What's it all about?**

Really, really great food, that's what – a unique fusion of fine dining with the greatest street eating, all aboard a beautifully converted Dutch barge with fantastic views over the Thames, accompanied by hairspray-fuelled 80s and 90s anthems from DJs such as Young & Lost Club and Live & Unamplified.

On each of three nights from Thurs 27<sup>th</sup> to Saturday 29<sup>th</sup> June, the festival will showcase an expertly curated menu of five courses, each exquisite dish created by one of our fifteen gurus of guerrilla cuisine, many of them invented specially for this event. The chefs each day will work as a team to get each dish out as one kitchen. So you can expect a mouth-watering melting pot of ingredients and influences you'll find nowhere else under one roof – or indeed under a roof at all.

## **The Stars of the Show**

Well-known names and newcomers alike, these fifteen food freestylers are reclaiming the real food flame; they are to today's big, bland lunch chains what New Order were to sappy 70s pop – so it's all about the flavour not the frills. This is cooking in the flesh, if not quite in the raw, so you get exactly what the chef creates: no substitutions, no veggie options and not a single well-done steak in sight. In short, casual grazers, flavour-phobics and non-foodies need not apply. That said, this is the antithesis of an expensive 5-course meal – and the entire experience very deliberately comes at a very affordable £25.

## **Supporting Artists**

Our warm-up act for each evening is the magnificent view over the Thames. Then there are fabulous cocktails, such as our Exotic Nights, whiskey infused with a date and cardamom black tea, and our Painkiller, dark rum shaken with coconut cream and tropical juices, all part of our collaboration with fine spirit brands such as Kamm and Sons Ginseng Spirit, Pussers Rum, Averna Amaro, Mandarine Napoléon, Jameson Whiskey, and Casadores Tequila. It's through this collaboration that we're able to augment our creation of an affordable top-class night by serving up very special cocktails at just £5 each. On the soft drink side we're shunning the artificial with all-natural sodas from Danish farm brewery Ebbbletoft, and a bevy of beverages from Good and Proper's special teas to Terrone's terrific micro-roasted Italian coffee.

TSL promise it's going to be a hedonistic evening for your taste buds; a Glastonbury for gourmets!

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Tickets £25 two sittings each night, 7pm & 9:30pm.

For ticket sales visit: [http://billetto.co.uk/en/users/140095/added\\_events](http://billetto.co.uk/en/users/140095/added_events)

<http://www.twentysomethinglondon.com/tsl-present-riverboat-food-fest/>

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**Thursday**  
**27<sup>th</sup> June**

1st - Búntà  
2nd - Rare Str'eat  
3rd - The Orange Buffalo  
4th - Burger Bear  
5th - Mallow and Marsh

5th - Sweet Tooth

**Friday**  
**28<sup>th</sup> June**

1st - Kimchinary  
2nd - Waffle On  
3rd - Bell and Brisket  
4th - Wild Game Co.  
5th - Batch Bakery

**Saturday**  
**29<sup>th</sup> June**

1st - Horn OK Please  
2nd - Mei Mei's Street Cart  
3rd - Turner and Roast  
4th - Tongue 'n Cheeks  
5th - Sweet Tooth Factory

Kimchinary, founded by kimchi-obsessed Swede Hanna in 2013, cooks LA-inspired Korean tacos and other bits and bobs using British rare breeds, plenty of fresh vegetables and lovingly home fermented kimchi.