

## foodie file.



### The perfect smoke

Looking for the finest smoked salmon for the holidays? Uig Lodge, which supplies restaurants such as Michelin-starred One Balmoral in Edinburgh, creates delicate oak-smoked salmon from fish reared in the North Atlantic. Hand-smoked for two days, each fish is individually treated using a traditional recipe. Smoked Salmon Side, £38 including P&P (01851 672396; uiglodge.co.uk).



### Well-preserved

Victorian Dundee was known as the city of jam, jute and journalism, for its marmalade, sail cloth and DC Thomson, publisher of *The Beano* and *The Dandy*. The jute is long gone, DC Thomson is thriving but what of the marmalade? Mackays is the only firm in the city still making it, and its marmalades include light Dundee, dark Vintage Dundee and sharp Seville. Mackays Dundee Orange Marmalade costs from £1.09 for 340g, from Tesco and Sainsbury's.

## Dates for your diary

# 3

3-6 DECEMBER

**Lincoln Christmas Market, Cathedral Quarter, Lincoln**

Taking its cue from the traditional German markets,

Lincoln Christmas Market will be infused with the scent of mulled wine, spices and candles, but with a firm focus on local Lincolnshire food and drink.

Entry to the market is free (christmasmarket.lincoln.gov.uk).

# 4

4-6 DECEMBER

**Taste of Christmas, Excel London, Royal Victoria Dock, London**

Back again for three full days of indulgent eating, drinking and shopping, Taste of Christmas brings together London's most highly acclaimed restaurants. Try out the chefs' most on-trend dishes and, if you're a beer lover, don't miss the Boutique Beer

Market, with tutored tastings. Also look out for Taste Chocolate, featuring the UK's most exciting young chocolatiers. Tickets are now on sale at [tasteofchristmas.com](http://tasteofchristmas.com). Tickets in advance cost from £19, or from £35 including £20 worth of crowns, the Taste Festival's own currency.

19-22 DECEMBER

# 19

**Slow Food Market at Southbank Centre Square, London**

This is the perfect place to buy all your Christmas fare safe in the knowledge that not only does it taste good but it has been carefully produced from known and sustainable sources. There will be stalls selling food from all over Europe, from raw-milk cheeses and biodynamic wine to artisanal breads and rare-breed meats. Entry to the market is free ([southbankcentre.co.uk](http://southbankcentre.co.uk)).

**In season** Seville oranges Mussels Forced rhubarb