

PROGRAMME *



BOOK IT NOW



WORLD CLASS SPEAKERS

FOOD

COOKERY MASTERCLASS BY TOP CHEFS FROM THE VEGETARIAN SOCIETY COOKERY SCHOOL



INTERACTIVE WORKSHOPS

MARKETSTALLS

0800-0930

DOORS OPEN AND REGISTRATION

0930-1010

TOM HEAP Welcome SPEAKER ROOM 1

1010-1055

TONY JUNIPER What on Earth are you Eating? SPEAKER ROOM 1

1100-1130

BREAK

SPEAKER ROOM 1

SPEAKER ROOM 2

SPEAKER ROOM 3



1130-1215

GEORGE MARSHALL

Let's talk about climate change

DR NEAL BARNARD MD

A Plant-Based Approach to Health

JONATHAN BALCOMBE

The Inner Lives of Farm Animals

POSH NOSH

4 complementary courses. Elegant, balanced for flavours textures and colours and well presented.

1225-1310

JEFF MANNES

Why We Love Dogs, Eat Pigs, and Wear Cows

DUNCAN WILLIAMSON

Shared Earth: From the ice-caps to the Amazon

DR HELEN CRAWLEY

The next generation: children growing up plant-based

GLOBAL VEGGIE

Veggie dishes from around the world. A cultural smorgasbord.

1310-1430

LUNCH

1430-1515

DR NEAL BARNARD MD

Power Foods for the Brain: Using Foods to Prevent Alzheimer's Disease

DR DAN LYONS

Putting animals into politics

DOS WINKEL

Sea The Truth: is it the end of the line for the oceans?

TOFU

The secret of bringing this plant based protein... **REVEALED!**

1525-1610

DEBORAH DOANE

The consequences of our food choices.

PHILIP LYMBERY

Farmageddon: the true cost of cheap meat.

VITALITY

Wellbeing on a plate. Light, healthy & easy options for the health conscious.

1620-1700

ASK THE EXPERTS: Q&A SESSION

At this unique one-day conference, you will hear top experts and academics speaking about vegetarianism, health, the environment and animal issues.



OF COURSE, IT'S NOT ONLY INTELLECTUAL DEBATE THAT'S ON THE MENU... THERE'S ALSO A MARKETPLACE, COOKERY MASTERCLASSES, INTERACTIVE WORKSHOPS AND MUCH MORE!