

er festivals

, the food and drink alone at these events
nt for. Fingers crossed for the weather!



brewed beers, ciders and perries from Welsh producers, including the festival's very own Growler and Guzzler. Along with a great bar culture, this year sees the introduction of an affordable food scheme, with meals for £5 or less.

Adult tickets from £180; greenman.net

IF YOU LIKE FEASTS...

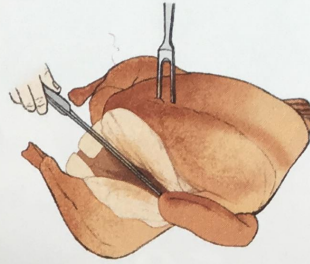
Couldn't get a table at award-winning Oldstead gastropub The Black Swan? Head chef Tommy Banks is curating one of the Tribal Banquets at **Lost Village** (23-26 August, *above*) in Lincolnshire. Other banquets include the return of Hawksmoor and its Sunday roasts, plus a Cook For Syria feast presented by top Instagrammer Clerkenwell Boy.

Tickets from £165; lostvillagefestival.com

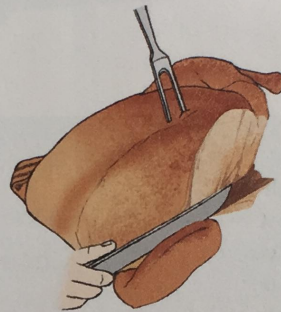


HOW TO... CARVE A CHICKEN

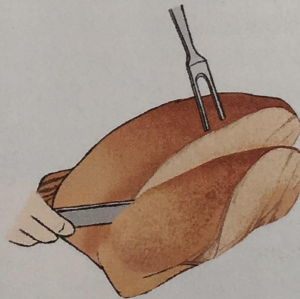
Follow these simple steps for an effortlessly sliced centrepiece.



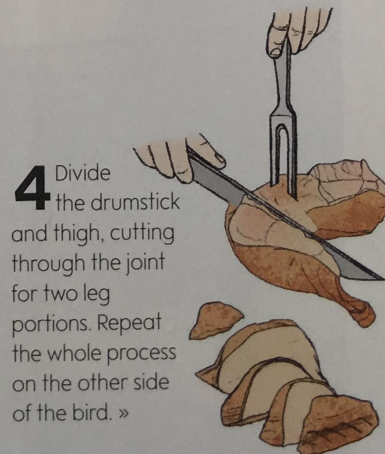
- 1** Before carving, allow the bird to rest for at least 15 minutes. Using a carving fork, steady the chicken and insert a sharp knife between the leg and body; remove the thigh and drumstick in one piece.



- 2** Turn the bird to remove the wing on the same side.



- 3** Cut down the side of the backbone to remove one of the breasts, then slice.



- 4** Divide the drumstick and thigh, cutting through the joint for two leg portions. Repeat the whole process on the other side of the bird. »