

DINING with ALICE

12 - 21 MAY 2011
ELSING HALL,
NORFOLK

PART OF THE SKY ARTS ARTICHOKE SERIES
AND THE NORFOLK & NORWICH FESTIVAL

DINING with

Conceived and Directed by Hilary Westlake
Text by David Gale
Original Music Frank Millward
Production Design by Simon Corder
Sound Design by John Del'Nero
Costume Design by Katy McPhee
Conductor & Musical Director Robert Ziegler
Movement / Assistant Director Grace Goulding
Dinner designed by Bompas & Parr
Produced by Kate Harvey for Artichoke

The Hosts

TweedleDum & Dee George Antoni
The White Queen Tamsin Dalley
The Duchess Heather Keens
The Red Queen Fiona Oliver-Smith
The White Knight Orlando Schenk
The Queen of Hearts Di Sherlock
The White Rabbit Gary Stevens
The Mad Hatter Trevor Stuart
The King of Hearts Kevin West

and

Mr. Alastair Roddy Maude-Roxby

Alices

Alice After Wonderland Lily Highton
Alice in Wonderland Millie Houchen
Tall Alice Charlotte McGuinness
Tiny Alices Nancy Dickinson & Hannah Marjoram (11, 12, 15, 19 May)
Amelia Mason & Chloe Watts (13, 14, 18, 20, 21 May)



ALICE

The Musicians

Horn Kevin Elliot
Trumpet/Piccolo Trumpet Steve Gilbey
Bass trombone Dave Scragg
Keyboards William Ferguson
Percussion Simon Limbrick
Violin Kirsten Griffiths
Violin Sally Barnes
Viola Nick Neale
Cello Ingrid Perrin
Double Bass Dave Pullin

The Turban Team

Clare Agate
Hilary Argyrou
Norrie Argyrou
Robert Bakewell
Michelle Balbrine
Penelope Banks
Carole Blackwell
Holly Brewer
Jane Carpenter
Farah Chaudry
Abigail Clark
Maxine Clark
Missy Coogans
Alice Cully
Rosemary Curtis
Susan Darbyshire
Gillian Dean
Jodie Delray
Martine Delray
Joseph Dillon
Andrea Eden
Chloe Edwards
Judith Elliott
Melanie Fiander
Tom Fisher
Marie Florido
Anna Prior
Elizabeth Fuller

Clare Glaister
Richard Godsall
Emma Godwin
Judi Graham
Sally Hautot
Kiara Hawker
Suzanna Hayter
Sven Herman
Kate Hodges
Donna Hunter
Denise Hunter
Rebecca Julian
Jane Keidan
Karan Lintley
Kat Mawford
Cordelia McLeod
Elizabeth Meadows
Molly Molloy
Jenny Partridge
Jillian Perry
Zoe Riches
Jim Rivett
Mark Scott-Ison
Anne Smart
Janette Smith
Chris Stone
Richard Wade
Belle Wiley

Our partner Sky Arts will be making a behind-the-scenes film of the Norfolk and Norwich Festival featuring the making of *Dining with Alice*. The film, 'Sky Arts At Norfolk and Norwich Festival' will be broadcast on Sky Arts from 6 June and will be available to view at sky.com/arts

PRODUCTION CREDITS

Production Managers Alison Ritchie and Steve Wald
Stage Manager Linsey Hall
Assistant Stage Manager Karen Davies, Sian Evans, Lee Harvey, Hannah Turner
Associate Sound Designer Sebastian Frost
Costume Supervisor Suzy Peters
Media Relations Anna Vinegrad (07813 808487)
Graphic Design Annie Rushton

Sound Operator Alastair Goolden
Sound Technicians Jonathan Reynolds, Matt Eve
Production Carpenter Tony Harvey
Chief Electrician Sarah Brown
Production Electrician Ian Moulds
Trainee Assistant Producer Luke Emery
Assistant to Simon Corder Patrick Watkinson
Dressers Dulcie Titchiner, Natalie Armitage

Grateful thanks to our donors:
Equipment hire donated by Speedy
Wine donated by Barefoot Wine
Gin donated by Hendrick's
Desserts donated by Frank Dale Foods
Vegetables donated by Holkham Estate
Groundhog donated by Emerald Crops
Crisps donated by JCB
Kettle Chips

Lighting and staging provided by Luminaire Extraordinaire
Sound equipment supplied by Dimension Audio
Pontoon by Pontoon Hire Ltd
Marquees by The Great Event Company
Chaperones Julie Dickinson, Sarah Highton
Anita & Jamie Houchen, Anna Jennings, Glenda Marjoram, Julia Mason

Choir rehearsals coordinated and conducted by David and Sarah McKee

Thank you to our ten Project Apprentices and others who joined the production after this programme went to print.

For Artichoke
Helen Marriage, Co-director
Nicky Webb, Co-director
Cathy Hirschmann, General Manager
Sarah Coop, Development Director
Debbie Holmes, Finance Manager
Hannah Standen, Associate Producer
Anna Cook, Communications Associate
Ma-ayan Plane, Development Co-ordinator
Susie Thornberry, Assistant Producer
Phil Swan, Trainee Administrative Assistant
Claire Watts, Communications Assistant
Stephanie Robinson, Development Assistant



Menu

THE PLUNGENT FLECK
KETTLE GAME CHIPS AND VICTORIAN DIPS

HENDRICK'S BUCK
GIN AND GINGER ALE



MOCK TURTLE SOUP (V)

Potatoes, olive oil, onion, watercress, spinach, vegetable stock, lemon juice, perfumed quail's egg, basil seeds, nettles

'DRINK ME'

QUININE AND BITTER ORANGE CONSTITUTIONAL



THE MEATED SCUTTLER

Crab, butter, spices, lemon juice

OR

AFTER THE CATERPILLAR (V)

Variegated field mushrooms, butter, spices, lemon juice

BAREFOOT SAUVIGNON BLANC



THE PIE OF HEARTS
BRAISED HOLKHAM STEER AND PORTER

Beef, onions, beef stock, porter, butter, flour, parsley, thyme, milk

OR

THE UNMEATENED FLECK (V)

Leeks, smoked garlic, thyme, capers, mustard, celeriac, double cream, potato, butter, salt, parmesan cheese

WITH

VEGETABLE SALAD A LA SOYER

Carrots, potatoes, peas, olive oil, spices, rosemary

BAREFOOT SHIRAZ



THE JELLATEENA
VIOLET AND ELDERFLOWER JELLY

Seasonal fruit, gelatine, sugar

THE CAKE ARRAY (CALLOO CALLAY)
A TRIO OF FRANK DALE CAKES

For a list of ingredients please ask your coffee server



MINT AND DANDELION TEA
COFFEE

TOBACCO ELIXIR
MADE WITH HENDRICK'S GIN



With many thanks to our partners for their donations towards the meal.