

# GOOD

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stories in food

**Food & Drink Experiences  
in Bristol & Somerset**

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Corporate Experiences  
Info Pack

Delicious. Ethical. Independent.



# About us

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At GOOD: Stories in Food we curate immersive food and drink tours, dinners and workshops that go beyond the ordinary. Our mission is to educate and inspire positive change in food systems, empowering your team to be part of that change; all while fostering team cohesion, innovation, and a passion for sustainability. Whether you're looking to reward individual team members, putting together a fun day out for a group, or looking for an expert to deliver a workshop, we have the experience for you!



## Tours

### Discover Hidden Gems

We take you on a culinary journey that celebrates the unique flavours of our city. Dive into the world of local, independent and sustainable food and drink businesses, discovering hidden gems and culinary artisans committed to ethical practices.



## Day Trips

### Explore your area

We customize all our experiences, especially on our day trips. Explore local vineyards, cheese makers, market gardens, cider orchards, and beyond. Plus, we collaborate with exceptional restaurants tucked away in scenic valleys for a delightful lunch stop.



## Dinners

### Enjoy culinary delights

We specialise in arranging exquisite culinary experiences and dinners tailored for you and your team. Partnering with a diverse selection of restaurants, we ensure you and your team savour anything from a delightful locally sourced meal to a full tasting menu.



## Workshops

### Get inspired

Our in-house workshops are designed to empower your team with practical skills and knowledge about sustainable food systems. From farm-to-table insights to cooking classes with renowned chefs, your team will leave inspired and informed.

# Your bespoke experience

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At GOOD, we specialise in crafting a bespoke food and drink experience perfectly suited to your and your team.



## **1000 - Westcombe Dairy**

Explore this charming farm, steeped in history, using methods that prioritise the health of the land and animals and, of course, exceptional flavour. Take a tour of the dairy, charcuterie, bakery and mill, ending with a tasting of their cheese, charcuterie and beer.



## **1200 - The Pony, Chew Magna**

We'll take a stroll around the market garden, take in the stunning views and learn about the exciting plans local chef, Josh Eggleton, has for the future, before sitting down to a fabulous lunch at this Michelin-starred restaurant.



## **1400 - Limeburn Hill Vineyard**

With views stretching out across Chew Valley Lake and an abundance of wildlife, this biodynamic vineyard is a magical place. You'll learn how the land and the wine interact and get stuck in tending to the vines. Our day will finish sipping these unique, natural wines looking out over this picture perfect valley.

Prices from £140 per head not including transport.

# Some of the brands we work with

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WILDING  
CIDER



BANK

RADEK'S  
CHOCOLATE

# From our Founder

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Hello! I'm Florence. Founder and Director of GOOD. I have been working in food for over a decade, with a focus on local and sustainable food systems, as well as education and communication. I'm passionate about excellent food and drink, and thinking about how we can produce this in such a way that is nourishing for our souls and our planet. I'm so excited to share these fantastic stories and flavours with you, and to share my knowledge and passion about food, farming and flavour.



**Florence Pardoe**  
Founder & Director

# Get in touch

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A huge thank you!

Our management team really enjoyed the whole evening – the cheese tasting was amazing, as was the restaurant, food and service.

A massive success, thanks to you!

Rebecca,  
Chief People Officer

