

you & your wedding

Your DAY
Your WAY

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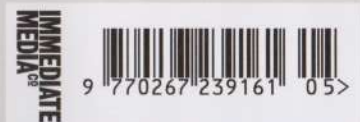
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in the capital



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FOOD, glorious FOOD

If you share a love of all things gourmet, then these gastronomic hotels should be on your honeymoon menu

It's time to loosen your belt – these honeymoons are all about celebrating your newlywed status with fabulous food and delicious drink in the most glorious settings. Whether you want to learn how to cook your chosen destination's cuisine, source the ingredients yourself or simply sit back and let the world's best chefs do the hard work for you, there's a food-lovers' hotel to suit every honeymooner's taste.



Kokomo Private Island Fiji

On the menu: Actually, there's no menu at this charming island's Walker D'Plank restaurant. Instead, the head chef visits your table, finds out what you love and conjures up a personalised menu on the spot using ingredients from the hotel's own 5.5-acre farm.
Go there: Seven nights incl. all meals and drinks and return flights from UK from £8,990pp (saving 20%), turquoiseholidays.co.uk



L'Hostellerie de l'Abbaye de la Celle, France

On the menu: Alain Ducasse owns this romantic retreat, which sits on the Route Des Vins, so you know you're in for a tasty treat, whether it's aperitifs on the terrace or a Michelin-starred dinner. Feast on the fabulous fare, decided each morning based on what is fresh in the local area.
Go there: From €239 (approx. £209) per night, abbaye-celle.com

Forest Side, The Lake District, UK

On the menu: With the new foraging package at gourmet destination Forest Side in Grasmere, you can get out into the beautiful Cumbrian countryside with head chef Kevin Tickle and source your ingredients directly from the land – think wild garlic, sorrel, and elderflower – before sitting down to a romantic meal.
Go there: From £229 ppn, theforestside.com



Anantara Peace Haven Tangalle, Sri Lanka

On the menu: At this peaceful resort, couples can head to the organic gardens and paddy field to learn about traditional farming methods and health benefits of individual ingredients before meeting local fishermen with the daily catch. The four-course treehouse lunch that follows will be the freshest you've ever tasted.
Go there: From £164 per night incl. breakfast and taxes, tangalle.anantara.com



Palazzo Versace Dubai

On the menu: At the Enigma restaurant, you'll get more than just dinner. This eatery combines food with theatre, taking you on a Taste of Persia culinary tour inspired by Michelin-starred chef Mansour Memarian. Expect dishes prepared live in front of you and clever tricks with dry ice.
Go there: From £284 per night in a Deluxe Versace Room, incl. breakfast, and spa, dining and beach access privileges, palazzo-versace.ae



Le Bristol Paris, France

On the menu: The "Palace Hotel" is celebrating its 20th anniversary as a "defender of French cuisine" and 10 years of chef Éric Fréchon holding three Michelin stars at restaurant Epicure. Gourmet celebrations include a new menu featuring Fréchon's signature dishes, and the opening of a new flour mill.
Go there: From €1,400 (approx. £1,226) per night, B&B, oetkercollection.com



Portetta, Courchevel, France

On the menu: Head for a well-earned meal after a full day on the slopes, at this chalet-style retreat in exclusive Courchevel, home to Angela Hartnett's Italian restaurant, Cucina Angelina. Cosy up over a delicious mix of Italian fare and Savoyard cuisine cooked on an open range.
Go there: From €240 (approx. £210) ppn, portetta.com

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Uga Escapes, Sri Lanka

On the menu: Base your entire stay here around good food and drink with a culinary tour of the island. Start in Ulagalla with paddy harvesting, before heading to Jungle Beach for a food tour.

The gastronomic delights end in style at Chena Huts in Yala National Park with a game drive and visit to the local food markets.
Go there: Nine days on a B&B basis from \$4,540 (approx. £3,512), ugaescapes.com



Uxua Casa Hotel & Spa, Brazil

On the menu: If you love your sweet treats as much as your savoury, this rustic bolthole in Bahia will delight. With its Taste of Trancoso package, you'll learn

to make a local specialty and master the art of caipirinha making. You'll also create chocolate bars using beans from the hotel's own cacao trees.
Go there: From R\$9,000 (approx. £1,864), uxua.com



Rosa Alpina Hotel & Spa, Alta Badia, Italy

On the menu: There's not one, not two, but three Michelin stars at this luxury hotel's Restaurant St. Hubertus. The head chef's unique Cook the Mountain

concept focuses on only using seasonal ingredients at an altitude of 2,550m from local farmers.
Go there: From €385 (approx. £336) per night in a De Luxe double room, incl. breakfast, rosaalpina.it



Zuri Zanzibar, Tanzania

On the menu: Learning to cook a new cuisine is twice as fun when your kitchen is the paradise island of Zanzibar. Mix an active foodie experience with serious relaxation and romantic dining experiences.

After you've tried your hand at Swahili cooking, relax at the idyllic The Rock restaurant – 12 tables on a rock in the ocean.
Go there: From USD\$460 (approx. £331) ppn, zurizanzibar.com



Finca Rosa Blanca Coffee Plantation Resort, Costa Rica

On the menu: Wake up and smell some of the world's finest coffee at this resort dedicated to the Arabica bean. Take a tour

of the hotel's coffee plantation and watch the transformation from bean harvest to cup.
Go there: From £2,985 ppn for seven nights (incl. four at Nayara Resort), flights and transfers, elegantresorts.co.uk