



Off Menu – Ep 273 – Rose Matafeo

Ed Gamble

Welcome to the Off Menu podcast, taking one of the ingredients of eggnog, adding in the humour of the other ingredient of the eggnog, and pouring it into whatever internet that you drink the eggnog in. I don't know anything about eggnog, but I feel like I'm doing a Christmassy-themed intro, James.

James Acaster

Yes. It's, you know, some people would have gone-,

Ed Gamble

Nutmeg?

James Acaster

Nutmeg, yes, definitely.

Ed Gamble

Nutmeg of the internet.

James Acaster

That is Ed Gamble, my name is James Acaster, together we own a dream restaurant. Merry Christmas.

Ed Gamble

Merry Christmas.

James Acaster

Every single week invite in a guest, and we ask them their favourite ever starter, main course, dessert, side dish and drink, not in that order, and this week our guest is.

Ed Gamble

Rose Matafeo.

James Acaster

Rose Matafeo.

Ed Gamble

Rose Matafeo. A wonderful comedian, writer, director, actor, so many things going on in Rose's life, James.

James Acaster

Incredible, and it's a Christmas episode as well.



Ed Gamble

It is.

James Acaster

So, we'll be asking Rose her dream Christmas dinner as well.

Ed Gamble

We will.

James Acaster

A little extra course in there.

Ed Gamble

Happy Christmas, by the way.

James Acaster

Happy Christmas Ed, Happy Christmas Benito.

Ed Gamble

Happy Christmas Benito. Benito gave us a thumbs up, didn't even look us in the eye.

James Acaster

It's nice of him. Now, even though it's Christmas there is a secret ingredient that if Rose picks it we will be forced to kick her out of the dream restaurant.

Ed Gamble

On Christmas.

James Acaster

On Christmas.

Ed Gamble

Of all days.

James Acaster

We won't feel good about it.

Ed Gamble

No.

James Acaster

This week, the secret ingredient is horndogs.



Ed Gamble

Horndogs. I mean, she's not going to pick it because I don't know what it is.

James Acaster

Rose did a show called Horndog.

Ed Gamble

Yes.

James Acaster

I guess we're thinking that is sounds like hot dog.

Ed Gamble

Yes. Hot Diggity Dog.

James Acaster

Ed did a show called Hot Diggity Dog, of course. Maybe that'll come up? You've both done dog shows.

Ed Gamble

Dog shows, yes, yes.

James Acaster

But, I mean, horndog essentially is a horny person, I think?

Ed Gamble

Yes, I think so.

James Acaster

But it sounds like a food.

Ed Gamble

Yes.

James Acaster

Look, people might get annoyed at this and go, 'Well, she's clearly not going to pick it because it's not a good.'

Ed Gamble

It's Christmas, guys.

James Acaster

It's Christmas.



Ed Gamble

Come on.

James Acaster

It's Christmas.

Ed Gamble

Relax.

James Acaster

We're running out of secret ingredients, what do you want from us? Anything that sounds like a food now is making it in.

Ed Gamble

Yes. The secret ingredient for the entire next series is horndogs.

James Acaster

Yes. That's what the secret ingredient selection will always be.

Ed Gamble

Rose did a brilliant show called Horndog at the Edinburgh Fringe. It won the Edinburgh Comedy Award, of course. First time nominated for it and it won.

James Acaster

Yes, respect.

Ed Gamble

Incredible. So it can be done, James.

James Acaster

It can be done. It can be done in one. You can just get it over with, and full respect to people who do that.

Ed Gamble

In and out.

James Acaster

I mean, look, again I'm just going to reveal the schedule of the Off Menu podcast. We're interviewing two Edinburgh Comedy Award winners today.

Ed Gamble

Yes.



James Acaster

Let's see how many of my questions of, 'How did you do it?' Will end up in the edits.

Ed Gamble

I love it.

James Acaster

Yes? Of course you do.

Ed Gamble

Yes. I'm in the best position.

James Acaster

Yes.

Ed Gamble

Never in the running.

James Acaster

Yes, don't have to worry about it.

Ed Gamble

Very chill about the whole thing.

James Acaster

He loves it. Well look, it's Christmas, and maybe they will tell me the secrets.

Ed Gamble

Yes, they'll wrap them up, the secrets of the awards.

James Acaster

Yes, fingers crossed.

Ed Gamble

I'm looking forward to hearing what food Rose picks though, because she's a foodie.

James Acaster

She's a foodie, she loves food. Christmas dinner as well we're going to have. I like hearing what people have for Christmas dinner each time, it's always a little bit different.

Ed Gamble

Yes, and it will be different, because what do you have for Christmas dinner in New Zealand?



James Acaster

No, that's a South African accent. So, without further ado, because we don't want him doing that again.

Ed Gamble

What do you want for Christmas dinner in New Zealand?

James Acaster

This is the Off-, fucking District 9-, this is the Off Menu menu of Rose Matafeo.

Ed Gamble

Rose Matafeo. Rose Matafeo. Welcome, Rose, to the dream restaurant.

Rose Matafeo

Thank you for having me.

James Acaster

Welcome **Rose Matafeo**

to the dream restaurant, we've been expecting you for some time.

Rose Matafeo

I'm so happy to be here, guys.

Ed Gamble

We've been to lots of restaurants together before.

Rose Matafeo

Yes, we have.

Ed Gamble

Yes.

Rose Matafeo

We've been to lots of restaurants.

Ed Gamble

You seemed really annoyed when you said, 'Yes, we have.'

Rose Matafeo

No, I'm just that was such an explosive entry that I got overwhelmed.

Ed Gamble

Yes.



James Acaster

That's on me.

Ed Gamble

People do get overwhelmed by the genie, and that's fine.

Rose Matafeo

Yeah, that's fine.

James Acaster

Yes, but at least we've met before. Imagine when we have guests on who don't know me.

Rose Matafeo

Who don't know you, yes.

Ed Gamble

Yes.

James Acaster

They don't like that bit.

Rose Matafeo

But, yes, we have been to a lot of restaurants before. Love dining out.

Ed Gamble

Yes. You're a foodie, you know what you're talking about.

Rose Matafeo

Well, yes, I guess so I'm a foodie. Do you think I know what I'm talking about?

Ed Gamble

Yes, I think so.

Rose Matafeo

Maybe.

Ed Gamble

You know what you like.

Rose Matafeo

Yes.

Ed Gamble

Yes.



Rose Matafeo

Who's not a foodie?

Ed Gamble

Loads of people.

Rose Matafeo

You know, once actually for the very brief, brief spell I was ever on Hinge, one of the-, you know you had to do prompts? You can choose your own prompts.

Ed Gamble

Right.

Rose Matafeo

And one of the prompts was favourite meal? Then the person answered, 'Not a foodie.' Like, what? You got to choose that, man.

Ed Gamble

Yes. Also, you can not be a foodie and still have a favourite meal.

Rose Matafeo

Yes.

James Acaster

Yes. So, they don't even have a favourite meal.

Ed Gamble

Yes. Just pick something boring that you have every day.

Rose Matafeo

That's true.

James Acaster

But yes, you're one of the first people who, like, I remember would Google, 'Where's the best place to eat?' I hadn't met anyone who did that before.

Rose Matafeo

Really?

James Acaster

But it'd be like, 'Right, we're going for tacos, we have to go and get the best tacos.' I feel like that's important to you.



Rose Matafeo

Yes, I think that can get quite annoying sometimes, especially on holidays where you've got two people like that. I once went on holiday with a couple of my friends, and my friend Eddie was the same, and so we would both be on Google Maps, Google reviews-,

Ed Gamble

Right.

Rose Matafeo

Kind of, warring as to where to go. I think the technology-, not the technology but the community of Google reviews has gotten so much better since back in the day where I'd do that. And yet, and I feel guilt about this, I have never given back to the community.

James Acaster

Yes.

Ed Gamble

No, me neither.

Rose Matafeo

I have never once written a Google review.

Ed Gamble

Me neither.

Rose Matafeo

Have you guys?

Ed Gamble

No.

James Acaster

No.

Rose Matafeo

We can't though, right? Because our names would come up, and that'd be quite weird.

Ed Gamble

Are you reading the names? I'm not reading the names on the-,

Rose Matafeo

I'm reading the names.



Ed Gamble

You're reading the names?

Rose Matafeo

Oh my God, I'm taking names. I'm taking names, taking numbers. I read Google reviews for comfort at night. I will go to restaurants that I've never been to, have no intention of going to, and just read every single review.

Ed Gamble

Yes, yes, yes.

Rose Matafeo

And just aggregate some sort of scoring or review from all the ones I read. But I do feel guilt, because I rely on them so much.

Ed Gamble

Yes, and you're never giving back?

Rose Matafeo

I've never really given back.

Ed Gamble

What's your threshold on Google reviews for a restaurant?

Rose Matafeo

That's a great question.

Ed Gamble

Star-wise?

Rose Matafeo

I looked up a place that I had been recently, and it got a 2.4, and I was like-,

Ed Gamble

Oh my God.

Rose Matafeo

'Wow,' I was surprised.

James Acaster

You liked it?



Rose Matafeo

I didn't mind it, but then the reviews were much more-, I think there are different categories of about a 2.4. One is poor food hygiene, and there's a second category of the person who works there is named in all of these reviews.

Ed Gamble

It's the best when it's like, 'The woman who wore this,' and then you're like, 'I'm pretty sure that's the same person as was mentioned in the previous one.'

Rose Matafeo

It's you're connecting the dots, you're building this picture. A Google review section tells a whole story, for sure. There was this particular roast shop where they were like, 'Yes, the woman is so rude,' and you could tell it was the same woman, and then there's the thing where it's like when they start responding to the bad reviews.

Ed Gamble

Love that.

Rose Matafeo

That's awesome as well. I looked up the Google reviews for a laundromat, no longer functioning, a great laundromat, and the photos that were uploaded were just the laundromat where the car had smashed into the window of it, and from multiple angles. I was like, 'Who's uploading that on the Google review section of it?'

Ed Gamble

But when it's a long list of bad reviews, like one stars, and they're all about a rude member of staff, that makes me want to go to that place.

Rose Matafeo

Totally.

Ed Gamble

It's like, 'I hope I go there, and I get that person, and I get to see the celebrity, the rude lady.'

Rose Matafeo

I also think that some of them are smear campaigns.

Ed Gamble

Yes.

James Acaster

Yes, sure.



Rose Matafeo

Because you can tell sometimes, because then they'll start responding saying, 'You're trying to basically shut down businesses.' You can just go and totally mess up someone's review score. I've seen that happen before, which is pretty dark.

Ed Gamble

You can see different account names giving one star, but they'll use similar turns of phrase in the reviews, and you're like, 'This is the same guy.'

Rose Matafeo

Yes.

Ed Gamble

'This is the same guy, he used to go out with the rude lady.'

James Acaster

It's like Zodiac Killer giving himself away.

Rose Matafeo

Oh my God.

Ed Gamble

James is obsessed with Zodiac Killer today, for some reason.

Rose Matafeo

Hey, I'm obsessed with Zodiac Killer in general, but why today? Because there's a new Netflix show?

James Acaster

Yes, I watched that.

Rose Matafeo

Was it good?

James Acaster

Yes, loved it.

Ed Gamble

He knows who did it.

James Acaster

I definitely know who the Zodiac is. I can't stop thinking about it.

Ed Gamble

4.2 and above for me, I think, stars-wise on Google reviews.



Rose Matafeo

Do you reckon?

James Acaster

What?

Ed Gamble

Yes.

Rose Matafeo

That's pretty high.

Ed Gamble

Yes. Well, if I'm looking for somewhere good I'm not going below four. Never. If I see 3.9 I'm not going for it.

Rose Matafeo

Okay, but then it has to do with how many reviews though as well.

Ed Gamble

Yes.

Rose Matafeo

A 4.2 out of three reviews.

Ed Gamble

Very true, yes.

Rose Matafeo

You're not going to go there.

Ed Gamble

But if it's got 1,000 reviews and it's 4.2, rock solid.

Rose Matafeo

If they've got 1,000 reviews and it's 3.8 I am still giving it a shot.

Ed Gamble

Really?

Rose Matafeo

Yes. I'm going to go recent, then I'm going to filter by most recent, because it could be that they've gotten better, and then I'm going to go.



Ed Gamble

I think in this country you've got to go four and above, because everyone gives five stars as a default for stuff.

James Acaster

How do you feel about the term, 'In this country,' there?

Rose Matafeo

In this country?

James Acaster

Yes.

Ed Gamble

Yes.

Rose Matafeo

That was interesting, ay?

James Acaster

Yes, that was interesting from Ed.

Ed Gamble

Well, if you let me make my second point. We've all been to Japan this year. They're much harsher markers.

James Acaster

Are they?

Ed Gamble

So, you can look for a 3.5 and it's going to be an amazing restaurant.

Rose Matafeo

Really?

Ed Gamble

Because you read some of the reviews, translate some of the reviews, and they're going, 'This was excellent, the food was really nice, the service was good, three.'

Rose Matafeo

Wow.

Ed Gamble

They're, like, 'Solid.'



Rose Matafeo

Okay, so it is different. Right.

Ed Gamble

Hence my use of the term, 'This country.'

James Acaster

But they're reviewing it like food critics, properly.

Ed Gamble

Yes.

Rose Matafeo

Yes.

James Acaster

I have a friend who does that with Uber ratings, you know? Everyone else just does a five and that's it, unless they're the worst driver in the world, in which case you just don't review them. I have a friend who's properly like, 'That's a three star,' and you're like, 'What are you talking about?'

Rose Matafeo

Do they add comments to it?

James Acaster

He'll have reasons, if you ask him, 'Why have you given that star rating?' and he'll just say the things that were good, things that were bad about it.

Ed Gamble

But is he doing that in the app though? You can't feed back comments.

James Acaster

No, he doesn't, he just will do the star rating that he thinks is appropriate for the journey.

Rose Matafeo

Do you know what his rating is?

James Acaster

No, actually. I should ask him what his rating is. I imagine not great.

Rose Matafeo

Yes, but then they don't know, he could be a really amazing passenger.

Ed Gamble

Yes, they don't know what he's rating them at.



James Acaster

Yes, he is quite a good passenger.

Ed Gamble

Yes.

James Acaster

Before we start your meal, you've got a comedy special coming out, Rose. It's very exciting.

Rose Matafeo

Yes.

James Acaster

What can you tell the listeners about it?

Rose Matafeo

It's a comedy special. It's a taped version of a live show I've been doing over the past year. I don't know when it's coming out in this place.

Ed Gamble

This country.

Rose Matafeo

This country.

James Acaster

This country.

Rose Matafeo

This country, our country. It's a show I've been doing, I did Melbourne and Edinburgh and stuff, and it's honestly just stand-up. Last time I did a lot of screens, and I was like, 'I can't be bothered.' Do you know what I mean? It's just me talking, and it turns out that might not be that interesting. This is the worst promo ever.

Ed Gamble

What is it called, please?

Rose Matafeo

It's called On and On and On.

Ed Gamble

There we go.



Rose Matafeo

I guess that's all I've been doing. Junior Taskmaster as well, we're wrapping up.

James Acaster

Yes.

Ed Gamble

Yes.

Rose Matafeo

It's on right now.

Ed Gamble

It's on right now, as you're listening to this.

James Acaster

With a bunch of punk kids.

Rose Matafeo

Punk kids.

James Acaster

Yes.

Rose Matafeo

I'll say that, punk kids.

Ed Gamble

There are a lot of punks in there. There are a lot of very precocious kids.

Rose Matafeo

But they're all lovely, so that will be wrapping up soon.

Ed Gamble

And some very sweet kids as well. It's a good mix of kids.

Rose Matafeo

Very good mix of kids. Very much like a Willy Wonka-esque mix of kids, do you know what I mean?

Ed Gamble

Yes, but nice versions.

Rose Matafeo

Yes.



James Acaster

Do they have it like, you know on regular Taskmaster they always have an elder statesman?

Rose Matafeo

Yes.

James Acaster

Is there one kid that's nine or something like that?

Rose Matafeo

Yes. It kind of is, because it's all from nine to eleven, you know?

James Acaster

Yes.

Rose Matafeo

The conspiracy. I always think that. They're like, 'They're all aged from nine to eleven,' I'm like, 'Why did you choose those?'

Ed Gamble

Wow. There's twins.

Rose Matafeo

Yes. That's the funny thing though, ay? When you're kid and someone's a year older than you. You're like, 'Whoa man. Tell me about it. Tell me about the year above.' Yes, that's all the things I've done.

Ed Gamble

Where can people watch the special?

Rose Matafeo

I don't know.

Ed Gamble

Okay.

James Acaster

Still or sparkling water?

Rose Matafeo

Still or sparkling? Still, thank you. Sorry, I was trying to match your energy there. I would love some still.

Ed Gamble

Yes. Not a sparkling fan?



Rose Matafeo

No.

Ed Gamble

Or a big fan of still?

Rose Matafeo

I'm a big fan of still. You know, sparkling makes me burpy, does remind me of Willy Wonka when he has the fizzy lifting drink. That's how I feel when I have sparkling.

James Acaster

How do you feel about that scene in Willy Wonka? Is it a sad scene for you?

Rose Matafeo

It's a sad scene because Grandpa Joe absolutely does him the dirty. I really do find that actually quite a really emotional scene because Charlie, he didn't do anything wrong, and he gets told off so bad at the end of that.

Ed Gamble

He does, yes.

Rose Matafeo

It's fucking Grandpa Joe who's like, 'Let's just do it.' Then, yes, the roof has to be washed and sterilised, and it's a sad-, so that, probably from a very young age, taught me not to drink sparkling water.

Ed Gamble

So, sparkling water reminds you of fizzy lifting drink, but the telling off that Charlie gets at the end of having fizzy lifting drink?

Rose Matafeo

I don't like getting told off.

Ed Gamble

Yes.

James Acaster

It is a bad-,

Rose Matafeo

He gets a horrible telling off.

Ed Gamble

I really hate getting told off, big time.



Rose Matafeo

It's the worst.

Ed Gamble

I want to make sure everyone knows that I'm in a position where I can't be told off, at all times, but when I think of the fizzy lifting drink scene, I'm thinking of them floating in the air doing burps. I'm not thinking of the telling off at the end.

James Acaster

I know. I think even as a kid, the first time I saw it I was thinking, 'They're going to get told off for that.' I was like, 'That's bad.'

Ed Gamble

Yes.

Rose Matafeo

That's bad, man.

James Acaster

Yes.

Ed Gamble

Yes. Especially by Wonka. Getting told off by Wonka, man.

James Acaster

Well, that Wonka especially. I wouldn't care if Johnny Depp's Wonka was telling me off.

Ed Gamble

Yes. You'd be like, 'Come on mate, you've been up to all sorts of nonsense.'

Rose Matafeo

100%.

James Acaster

Wasn't what I was thinking, but Gene Wilder's Wonka is, you know?

Rose Matafeo

Also, Grandpa Joe, after you've just seen Violet Beauregarde become a blueberry, Augustus Gloop fall into a fucking chocolate river. All of these lessons learnt, yet he goes, 'Ah, Charlie, come, step back, let's do something naughty.'

Ed Gamble

Yes. What happens to Mike Teevee again?



James Acaster

He gets shrunk real small.

Ed Gamble

Yes.

Rose Matafeo

Gets shrunk real small.

Ed Gamble

Yes.

Rose Matafeo

Then he has to get stretched, doesn't he?

James Acaster

Yes, he has to go stretch him.

Rose Matafeo

He gets stretched. He got shrunk real small, and he gets put in his mummy's handbag. But, we get to see a big old block of chocolate.

James Acaster

Yes, that's nice.

Ed Gamble

Yes.

Rose Matafeo

Now, that is a good bit.

Ed Gamble

That's good.

Rose Matafeo

Sorry, I didn't mean to derail the podcast into Willy Wonka chat so early.

Ed Gamble

No, you simply took the podcast in the direction we like it to go.

James Acaster

Yes, love to talk-, I mean, we haven't actually talked about that film on this podcast.



Rose Matafeo

You're kidding?

Ed Gamble

We have.

James Acaster

I don't think we've talked-,

Ed Gamble

So many times. I'd say maybe on twelve episodes.

James Acaster

What?

Ed Gamble

But we've not delved into the telling off after the fizzy lifting room.

James Acaster

I watched it so much as a kid.

Rose Matafeo

Me too.

James Acaster

I loved it.

Rose Matafeo

I think it's one of my top ten favourite films. I have actually looked into trying to buy on Etsy the wallpaper, lickable wallpaper.

James Acaster

Oh yes?

Ed Gamble

Oh yes, that's great.

Rose Matafeo

How you make it, and you can melt down sweets and then paint it, and then so it becomes, you know?

Ed Gamble

That's a very Rose thing to have done.



Rose Matafeo

It's a very me thing to do, yes.

Ed Gamble

Yes.

Rose Matafeo

What, to look into it and then absolutely do nothing about it as well? I have 1,000 tabs on it.

Ed Gamble

No. I'd say definitely the looking into it would take a long time. Looking into it, imagining how you're going to do it, and then I think you would go as far to do it.

Rose Matafeo

Yes.

Ed Gamble

Post pictures of it and stuff.

Rose Matafeo

I have mentioned Willy Wonka so much in stand-up all the time. I'm obsessed with his mum and the massive wooden spoon that she makes that laundry soup with, you know?

James Acaster

Charlie's mum?

Ed Gamble

Yes.

Rose Matafeo

Yes, Charlie's mum, when she sings her sad song. She's got a massive salad tong.

Ed Gamble

You remember all the saddest bits from Willy Wonka, don't you?

James Acaster

There is a lot of sadness in it, I guess.

Ed Gamble

Yes.



Rose Matafeo

There's a huge amount of sadness. That and Chitty Chitty Bang Bang, I think, are really actually truly dark films of the '70s, children's films of the '70s, that have a lot of amazing food moments but also a lot of sad, emotional moments as well.

Ed Gamble

I'm just flying car, right? That's what I'm remembering.

James Acaster

Chitty Chitty Bang Bang? The Child Catcher.

Rose Matafeo

You don't remember the Child Catcher?

Ed Gamble

Yes, sure, but he's a laugh, isn't he?

James Acaster

No.

Ed Gamble

He's dancing around all over the place.

James Acaster

What are you talking about?

Ed Gamble

Come on.

James Acaster

It's horrible. Got lollipops.

Rose Matafeo

Treacle tarts.

Ed Gamble

Yes. When he's walking around the courtyard trying to get the children to come out, that's pretty scary.

James Acaster

Yes.

Rose Matafeo

Yes, it's awful.



Ed Gamble

Yes.

James Acaster

It's not nice.

Rose Matafeo

The king and queen, that hate children, I kind of like them to be honest. I vibe with them. She's hot. She's hot. Have you seen her recently?

James Acaster

No.

Rose Matafeo

Go on YouTube-,

Ed Gamble

Recently?

James Acaster

You like her now?

Rose Matafeo

I've recently seen a video of her, you've got to check it out.

Ed Gamble

Yes, alright.

Rose Matafeo

She's hot.

Ed Gamble

As a little tip for you guys listening, go and check out the queen from Chitty Chitty Bang Bang.

Rose Matafeo

You'll see those outfits at Ann Summers. She's got a corset on, long plaits, it's crazy. Yes, still please, still.

Ed Gamble

Still?

Rose Matafeo

Because sparkling is also bad for your teeth.



Ed Gamble

Yes, so we keep hearing, but I feel like now and again it's probably fine.

Rose Matafeo

Yes, for a treat.

Ed Gamble

Yes, for a treat.

Rose Matafeo

For sure.

Ed Gamble

Yes.

James Acaster

What temp do you want this still water?

Rose Matafeo

Okay, yes, I didn't know there would be a follow-up question. You know what? Just a little bit above room. I do love a cold water, though, but again, is it bad for the health?

Ed Gamble

Do you think cold water is bad for the health?

Rose Matafeo

Yes, really cold water, because you're heating it up in your body. Like, it should be room temp.

Ed Gamble

I really think if you're worrying about that, how are you getting through life, right?

Rose Matafeo

Exactly.

Ed Gamble

Heating up cold water.

Rose Matafeo

If you're worrying about that, you're taking your son's blood or whatever to live forever or something. I don't know, whatever that tech billionaire does.

Ed Gamble

That guy is not drinking cold water.



Rose Matafeo

He's not drinking cold water.

James Acaster

No.

Ed Gamble

No way.

Rose Matafeo

He's drinking room temp, and he's harvesting his son's plasma.

Ed Gamble

Yes.

James Acaster

That poor son.

Rose Matafeo

That poor son.

James Acaster

What a life.

Ed Gamble

What's he going to do when he's older?

Rose Matafeo

Upload his brain to a USB or something.

Ed Gamble

Yes, that's true.

Rose Matafeo

Leave his body to his dad.

Ed Gamble

I can't wait for the brain USBs.

James Acaster

Yes?

Ed Gamble

Yes, yes.



Rose Matafeo

I not only can't wait, I'm relying on them.

Ed Gamble

Yes.

James Acaster

Sure.

Rose Matafeo

I'm relying on them to come through with that tech.

Ed Gamble

What, are you going to save bits of your brain?

Rose Matafeo

I think it's more San Junipero, kind of Black Mirror vibe, of pop me in a simulation for the rest of time. Pop my brain on the USB into it.

James Acaster

What simulation would you want to be in?

Rose Matafeo

Oh shit.

James Acaster

Where would you want to be?

Rose Matafeo

That's a good question.

James Acaster

Is it somewhere you've never been before, or is it a happy time in your life?

Rose Matafeo

Probably somewhere I've never been, so it doesn't feel like Groundhog Day.

Ed Gamble

Chocolate factory.

Rose Matafeo

Supermarket.



James Acaster

A supermarket?

Rose Matafeo

No. I don't mean a supermarket, but that would be great, just be in a supermarket for the rest of time. I don't know. Yes, that's a good question.

Ed Gamble

Not the chocolate factory?

Rose Matafeo

No, not the chocolate factory.

Ed Gamble

You don't want to go there?

Rose Matafeo

No, I don't want to get told off.

James Acaster

Yes.

Ed Gamble

This is your simulation, you don't have to be told off. You could be Wonka.

Rose Matafeo

I could be Wonka.

James Acaster

Of course you're scared of being told off if you're there.

Ed Gamble

Not if you're Wonka, although you're constantly worried about Slugsworth.

Rose Matafeo

It's a factory, Ed, there are rules.

Ed Gamble

Not in that factory.

Rose Matafeo

I don't want to go into a factory-, of course there are rules in that factory.



Ed Gamble

There are no rules in that factory really. He's making up stupid rules.

James Acaster

If there are no rules, why is telling people off, Ed?

Ed Gamble

Yes, because he's got a problem, that guy, but when Rose is Willy Wonka in her brain simulation-,

James Acaster

But then the whole factory is going to run out of control. It's going to go nuts because there are no rules.

Rose Matafeo

There has to be some order for there to be some fun, okay?

Ed Gamble

There you go, that's the most **Rose Matafeo** sentence I've ever heard in my life.

Rose Matafeo

Yes, that's true.

James Acaster

Poppadoms or bread? Poppadoms or bread, Rose Matafeo?

Rose Matafeo

Poppadoms, man.

James Acaster

Yes?

Rose Matafeo

Do you think I'd come unprepared? Yes, poppadoms, poppadoms.

Ed Gamble

Why poppadoms over bread? I don't think of you as anti-bread.

James Acaster

No?

Rose Matafeo

I'm not anti-bread. I mean, I love putting a carb against a carb. I quite often poll people on bread versus rice. So if you were to choose one for the rest of your life, what would you choose?



Ed Gamble

Yes, it's bread obviously.

Rose Matafeo

No, rice, man.

Ed Gamble

I didn't realise there was a right answer. Yes, yes.

Rose Matafeo

There is a right answer. Yes, there is. I also do it by rank. I've done your 'rank your meats' question to you as well, I think.

Ed Gamble

Yes, I think so.

Rose Matafeo

Yes, it's a good one. But, with poppadoms and bread, poppadoms, man, the crunch, the taste, the salt, the volume, the amount you can eat. It's just, yes, no question. If you're in a restaurant and someone brings out a plate of poppadoms, you're, like, thrilled. You're like, 'Can I have more?' Bread, it's like, eh.

Ed Gamble

It depends what restaurant though. If you have an amazing bread, it's exciting.

Rose Matafeo

Yes, but the spectrum of bad bread to good bread is much wider, I think, than a bad poppadom to a good poppadom.

Ed Gamble

Yes, that's true.

Rose Matafeo

I think it's much more consistent.

Ed Gamble

Yes, are you dipping anything with the poppadoms?

Rose Matafeo

I'm not, I'm laying. I'm laying stuff on top. I can't dip. Too weak. I mean, it depends on the quality of the poppadom really, but I'm going a mango chutney. Mango chutney, then the raita.

Ed Gamble

On top of the mango chutney?



Rose Matafeo

Yes.

Ed Gamble

So, you're, sort of, piling? You're piling?

Rose Matafeo

I'm piling. And then maybe, if I'm feeling insane, a tiny sliver of the onion one, but not now, not at this age.

Ed Gamble

Not at this age?

James Acaster

No? What's happened at this age?

Rose Matafeo

Onions, man.

Ed Gamble

Onions? Not your friend?

Rose Matafeo

I've recently been diagnosed with silent acid reflux.

James Acaster

Have you?

Ed Gamble

This is an exclusive for the podcast.

Rose Matafeo

This is an exclusive?

James Acaster

Here we go. It's never happened before.

Ed Gamble

This is like when Stephen Fry went on RHLSTP.

Rose Matafeo

This is the emotional bit that you clip up, 'I have been recently diagnosed with silent acid reflux at the tender age of 32,' which is a form of acid reflux where I don't get heartburn, but it goes all the way up and it has given me mild laryngitis for years now, apparently.



Ed Gamble

So, it's silent acid reflux?

Rose Matafeo

Yes.

James Acaster

But deadly.

Ed Gamble

Silent but deadly.

Rose Matafeo

Silent but deadly, because it's not giving you heartburn, so you don't know you have it.

Ed Gamble

So it's fine then?

Rose Matafeo

No.

James Acaster

No, it gives you laryngitis?

Rose Matafeo

It gives you acid reflux in the night and stuff, so I've got to have Gaviscon, which is-, I cannot stand the stuff. It's terrible.

Ed Gamble

I just wanna nail down, if it's giving you acid reflux, but you're not feeling it-,

Rose Matafeo

I'm feeling it, but I'm not getting the heartburn, so it's silent in the sense that heartburn is usually the biggest symptom of acid reflux, which I have not experienced.

Ed Gamble

Right. So what are your symptoms then for acid reflux?

Rose Matafeo

Are you doubting?

Ed Gamble

No, I'm not.



Rose Matafeo

You are doubting a medical-

Ed Gamble

I'm saying, I'm trying to nail down, I don't know what the other symptoms are. So, you said you're feeling it, how do you feel it?

Rose Matafeo

Coughing in the night.

Ed Gamble

Coughing, okay, thank you.

Rose Matafeo

Post-nasal drip. Constant, relentless, mild laryngitis. Okay?

Ed Gamble

Yes, thank you.

Rose Matafeo

Do you want a note? I've got a note, recently sent from the doctor.

James Acaster

A note.

Ed Gamble

Please bring me the doctor's note. Silent acid reflux.

Rose Matafeo

Well, it means though I have to stop eating late and figuring out what your triggers are. It's sad, isn't it? I can't do it.

Ed Gamble

Yes, and onions are a real trigger for that?

Rose Matafeo

I think onions and garlic, isn't it?

Ed Gamble

Yes.

Rose Matafeo

It sucks, man.



James Acaster

What was the final thing that made you go to the doctor's? To go, like, 'I've got to sort this problem out'? You didn't know it's acid reflux at the time.

Rose Matafeo

Well, I completely lost my voice after a run of shows, yes, I went to an ENT doctor and he put the camera down my nose.

Ed Gamble

Oh no.

James Acaster

Oh wow.

Rose Matafeo

And I saw my vocal cords, saw my throat, that was pretty freaky.

Ed Gamble

Do you put a camera down your nose?

Rose Matafeo

Yes, really good question. Back into your nose?

Ed Gamble

Because I guess you go back and down, don't you?

Rose Matafeo

Back and down, back and down to the throat.

Ed Gamble

Do you go up and back and down?

Rose Matafeo

It's up and back and down.

Ed Gamble

It's up and back and down, yes, yes.

James Acaster

Back and down.

Rose Matafeo

Yes, sorry, he did say that. He did say that as he was doing it, 'Up and then down. Up and back and down.'



James Acaster

Let's get into your menu proper.

Rose Matafeo

Okay.

James Acaster

Dream starter?

Rose Matafeo

Okay. Here's something crazy. Can I just say this? I don't believe in starters.

James Acaster

Yes, good on you.

Ed Gamble

Oh God.

Rose Matafeo

I don't believe, I knew-, okay, so I knew that you were-, I mean, look, I'm not so familiar with-,

Ed Gamble

We've had starters. We've had starters before together.

Rose Matafeo

Yes, I know, I know, and I think starters are-,

Ed Gamble

I didn't hear you fucking complaining then.

Rose Matafeo

Oh, I'm not complaining because it's food, it's more food. Starters, I think, are a stuffy remnant of restaurant culture where it's like, 'Oh, I'll have my little starter and then I have a main.' Fucking bring it all out, man. I don't want a little goddamn-, and it's always a terrine or some shit. You know? I don't care.

Ed Gamble

It's always a terrine.

Rose Matafeo

It's always a terrine. It's always a scallop, maybe.

Ed Gamble

Yes, scallops are nice.



Rose Matafeo

Yes, I just think starters as a thing-, scallops are nice, scallops are actually nice. But, yes, I think for me, genuinely, because I would prefer to eat as much as I can as fast as I can.

Ed Gamble

Sure.

Rose Matafeo

I think pacing myself, that's where I fuck myself. So, as my starter, I choose a Japanese wax figure of food. Okay?

Ed Gamble

Oh my God.

Rose Matafeo

So, I'm choosing wax. I can't answer any more questions on it.

James Acaster

Now, you have been into these things for a long time.

Rose Matafeo

Yes.

Ed Gamble

Wax or resin?

Rose Matafeo

Wax.

James Acaster

When did you get into the wax foods, and watching videos of them on YouTube and stuff?

Rose Matafeo

So, probably from a long time ago. I think Werner Herzog actually did a documentary clip about this that was on early YouTube. Since then, a lot more content is on YouTube about the Japanese art of making fake food.

Ed Gamble

Fake food, yes.

Rose Matafeo

You guys will know this, you've both been to Japan this year.



Ed Gamble

Also, I'm married to my wife.

Rose Matafeo

Yes, this is true. I've seen it happen.

Ed Gamble

And also, we have a big melting wax ice cream on our mantelpiece from Japan.

Rose Matafeo

Really?

Ed Gamble

Yes.

Rose Matafeo

Well, wax is, sort of, a more old school version of that.

Ed Gamble

I think this is a resin maybe, yes.

Rose Matafeo

This is resin, yes. So, the most popular YouTube video is watching people make lettuce in wax, but it's honestly one of the most beautiful things to watch. It brings a tear to the eye.

Ed Gamble

So, there's a video that my wife, Charlie, watches a lot and is like, 'Oh, come and watch this video again.' Amy Sedaris is obsessed with fake food.

Rose Matafeo

Fake food, yes. I tried to buy one of her fake cakes.

Ed Gamble

And has a whole house full of fake food. And Charlie shows that to me as if, like, 'Oh, this is what I want to be. I want to be this lady.' I'm like, 'I don't see anyone else living with that lady.'

Rose Matafeo

I would live with Charlie. We've got that in common, massively. Fake food is so-, oh, it's so exciting. For those who don't know what I'm talking about, in Japan, right, instead of menus, sometimes, in the windows, you'll make fake versions of the meals and they're just so accurate. It's insane. They used to do it out of wax, now they do it out of plastic. But, yes, the process is absolutely incredible.



Ed Gamble

There are whole districts in Tokyo where all of the shops just sell those things, and it is fun to look around at them. I do like it and I really like the pint glasses with the beer pouring into it. I really like that one.

James Acaster

Yes, yes.

Ed Gamble

That's just magic.

Rose Matafeo

Can we talk about it for one second, the damn bowl of ramen noodles with the chopsticks going up and down outside of restaurants?

Ed Gamble

Oh my God. There's one in London, I think there's one in London.

Rose Matafeo

There is, in West London, yes, outside the Japan store, I think, yes.

Ed Gamble

I love that, yes.

Rose Matafeo

I've been there a few times.

Ed Gamble

I can't remember where it is now, you two might remember. There's a statue of a boy running away from a dog and the dog's pulling his trousers down and you can see his butt?

James Acaster

No.

Ed Gamble

There's a statue outside a restaurant.

Rose Matafeo

No, is that in Kyoto?

James Acaster

No, I didn't see that statue.



Ed Gamble

Yes, that was great. We went back there.

Rose Matafeo

Did you guys go to the Cup Noodle museum in Osaka?

Ed Gamble

No.

Rose Matafeo

I've been there, that's cool. You can make your own Cup Noodle.

Ed Gamble

What did you put in yours?

Rose Matafeo

Corn, spring onions, mushrooms maybe? I never ate it though.

James Acaster

No?

Ed Gamble

No, you'd prefer a fake one, wouldn't you?

Rose Matafeo

But I did get a candle. I did get a candle that looked like a Cup Noodle.

Ed Gamble

Well, there you go, another wax food.

Rose Matafeo

It was fantastic, 100%. So, yes, if someone brought out a Cup Noodle-looking candle, wax candle, for my starter, I'd be like, 'That's brilliant.'

Ed Gamble

So, hang on, we've discussed it now, so now I need to wrap my head around this.

Rose Matafeo

Yes.

Ed Gamble

You don't want a starter to the extent you'd rather just look at something that looks like food, that you can't eat?



Rose Matafeo

I want a novelty.

Ed Gamble

You want a novelty.

Rose Matafeo

I want, yes, a favour, a party favour.

Ed Gamble

Yes. So, you're taking this home with you?

Rose Matafeo

Yes.

Ed Gamble

Yes, okay.

James Acaster

And what is the food again, the wax?

Rose Matafeo

Yes, that's a really good question. Maybe just a lettuce, a head of lettuce.

Ed Gamble

So, not even something that would be a good starter?

Rose Matafeo

No.

James Acaster

I think, though, it works. Have you ever seen Rose watch these videos?

Ed Gamble

No, I'm not sure.

James Acaster

I've seen Rose watch these videos.

Ed Gamble

Yes.

Rose Matafeo

Yes.



James Acaster

And I'd say it's as much pleasure as people get from having a starter.

Rose Matafeo

Wow, I know.

James Acaster

Because I only saw it once, you were sitting there, with your hands folded across your chest, and every time they made a different food, Rose would go, 'Lettuce.' 'Cucumber. Pickle,' and just would say it to herself, and it was calming and really-, to see that she was in a very happy place watching it.

Rose Matafeo

Yes.

Ed Gamble

So, do you want them to bring it out and it's made or do you want someone to come out and make it in front of you?

Rose Matafeo

That's a great question. Yes, that's actually true, I want to see it made. To be honest, maybe I just want a YouTube video, I want an iPad.

Ed Gamble

Well, no, this is the dream restaurant, we can bring you out an expert on it.

Rose Matafeo

Okay, fine, okay, cool. I can get the guy.

Ed Gamble

Yes, you can get the guy to make it in front of you, and then you can sit there and silently go, 'Lettuce.'

Rose Matafeo

You know what I've upgraded to? I've upgraded to a YouTube account called 'DancingBacon's' who's a man who goes around and goes to the most interesting vending machines all around the world, and it's all point of view, and he has not one negative review of any of the foods that he eats. So, like, my favourite ones are when he goes on a Japanese overnight ferry and he only can eat from the vending machines. It's very silent, and it's just so-, it's the most calm-, it's like a washing of my brain to watch a man order things from a vending machine, just eat it and enjoy it. Oh man, yes, but I think, for the purposes of the restaurant, I want to see a man come out, create a full lettuce, chop it in half. I want to see the cross-section and then I want everyone to clap.

Ed Gamble

Everyone?



Rose Matafeo

Yes.

Ed Gamble

Who else is there?

Rose Matafeo

I don't know. A round table.

Ed Gamble

A crowd.

Rose Matafeo

A crowd, a crowd has gathered.

Ed Gamble

Yes, yes, yes.

James Acaster

Because of the lettuce man.

Rose Matafeo

Of course a crowd has gathered, and then we see him make the knife hot, cut through the lettuce.

Ed Gamble

And there you go, and that's your starter.

Rose Matafeo

Hard to beat. I didn't want to say it earlier, but hard to beat, huh?

James Acaster

Your dream main course.

Ed Gamble

Will this be food?

Rose Matafeo

Oh, it'll be food. There will be food. Okay. So, main course, now people find this difficult, right? To choose.

Ed Gamble

Yes.



Rose Matafeo

Because there are so many, like, different-, I guess you could be like, 'Oh, it's the last meal I ever want to eat or the thing I want to eat the most of, if I could eat the most of it and it not affect me.' But I think, for me, thinking about this, I'm going to say an all-you-can-eat yum cha restaurant. So, I want to talk about this.

Ed Gamble

Well, this is your platform.

Rose Matafeo

Because in this country, yum cha-,

Ed Gamble

We're in the UK.

Rose Matafeo

No longer, well, in London, yum cha restaurants don't really exist as much. Dim sum does, but yum cha with the full trolley service is something that in New Zealand is still a massive thing, but here, I think-,

Ed Gamble

And in China, shout out to China.

Rose Matafeo

Shout out to China, the OGs, OGs on the yum cha. So, it's basically New Zealand and China do this thing called yum cha.

Ed Gamble

We don't know actually who did it first.

James Acaster

Right? There's no way of proving it, we can't prove it.

Rose Matafeo

It's very much like the pavlova, we don't know who did the yum cha restaurant first. So, yes, I find it interesting. I think I've heard tell of a restaurant called New World Restaurant, in Chinatown, back in the day, which was yum cha, but I think it's possibly, yes, I was trying to think of, like, 'What's my favourite dining experience and how do I like eating food?' And I think I like eating food having lots of different options. I really struggle to choose on a menu, you'll know this, probably, as well. I mean, you'll both know this. I will eat whatever the other person's eating. You know, I want to mix and match. But yum cha's perfect because it's small bits of every single delicious thing.

Ed Gamble

So, the trolley comes past.



Rose Matafeo

Trolley comes past.

Ed Gamble

And are they taking you through what's on the trolley?

Rose Matafeo

Oh yes, it's part of the experience.

Ed Gamble

They take you through the whole trolley.

Rose Matafeo

Take me through the whole trolley. We're going the dumplings trolley. Dumplings trolley? I'm getting a prawn and chive. Getting just a normal prawn. A prawn and coriander, underrated. Probably a pork shumai. Probably those logs, those rice rolls, that have the prawns in it.

Ed Gamble

Yes, nice.

Rose Matafeo

Then, we go to the more adventurous trolley which usually yum cha restaurants, if they come across your table of, you know, confused white people, they're like, 'We're not going to show you this.'

Ed Gamble

'This trolley's not for you.'

Rose Matafeo

'This trolley is not for you,' and I respect the hell out of that.

Ed Gamble

'This is the chicken feet trolley.'

Rose Matafeo

This is the chicken feet trolley, which I do get, I do get chicken feet. Sometimes they're nice, sometimes they're a bit too gelatinous for me.

Ed Gamble

I eat chicken feet, and I don't know whether I eat chicken feet because I like chicken feet or I want to show off that I'm eating chicken feet.

Rose Matafeo

I think it's always the latter, isn't it? It is always the latter. Yes, there's some hardcore stuff on that trolley that I don't know if I-,

Ed Gamble

What else is on the hardcore trolley?

Rose Matafeo

Tripe sometimes.

Ed Gamble

Yes, I love tripe.

Rose Matafeo

Do you like tripe?

Ed Gamble

I genuinely like tripe, yes. Yes, I think it's really-,

Rose Matafeo

I haven't had tripe in a long time.

Ed Gamble

I mean, I have tripe when we go for hotpot, as well, always have a bit of tripe. Maybe some chicken feet there as well, but tripe at Mountain, the restaurant Mountain, that we've been to together.

Rose Matafeo

Yes, we went together. Oh yes, we had tripe.

Ed Gamble

That tripe was really good.

Rose Matafeo

That was tripe. Yes, of course, that was the last time I had tripe.

Ed Gamble

And, like, they put pork in there and stuff. They just work really hard on it and they take out a lot of the farmyardy stuff.

Rose Matafeo

And people were really impressed that we ate that tripe, hey?

James Acaster

Yes?

Ed Gamble

Yes. Tripe's another one where you're like, 'Yes, you're damn right I'm eating tripe.'

James Acaster

Who was impressed, what, the staff?

Rose Matafeo

No, who we were with.

Ed Gamble

No. Well, actually, Charlie wasn't impressed.

Rose Matafeo

Wasn't Charlie impressed?

Ed Gamble

No, she thought it was disgusting.

Rose Matafeo

Disgusting, right, I think Nish thought it was disgusting as well.

Ed Gamble

Yes.

Rose Matafeo

So, yes, what other meats are there? There's always-, like, it's always big bony things, isn't it?

Ed Gamble

Yes, anything gristly and a bit-, but you probably won't go for that trolley on the dream menu? You're thinking, stick with the dim sum trolley?

Rose Matafeo

No, I'd probably be adventurous. A lot of the dim sum, I'd try the meats. I'd just go hard, I think. I'd be more adventurous with the desserts, you know, the ones that would be like, 'A square of jelly with chickpeas in it,' and you're like, 'Hell, yes.'

Ed Gamble

No. That's not for me.

James Acaster

Is that for your main course as well, the dessert trolley from the yum cha?

Rose Matafeo

Really good question. Okay, so what would you classify an egg tart at a yum cha restaurant? Is that dessert or is that a savoury?



Ed Gamble

Are you having it at the end of the meal?

Rose Matafeo

No, sometimes in the middle, because sometimes the egg tarts, right, you never know when they're coming out, because they come out in batches.

Ed Gamble

Right.

Rose Matafeo

And so you have to get them quick, so I will get them mid-meal sometimes. Do you know what I mean? I'm normal and good.

James Acaster

Yes.

Ed Gamble

Yes, just you tackling some poor woman on her cart, pushing the egg tarts.

James Acaster

Yes.

Rose Matafeo

Yes.

Ed Gamble

You're in the door, they've not seated you yet, 'Give me the fucking egg tarts.'

Rose Matafeo

Three fricking plates of egg tarts now. Yes, well, you have to, you have to put in orders early. But I'd say, it's not like a pastel de nata, because every culture has its custard version of a custard tart, right?

Ed Gamble

That's true.

Rose Matafeo

But I think the Chinese custard tart or the Chinese egg tart-,

James Acaster

Or New Zealand.

Ed Gamble

Or New Zealand, we don't know.



James Acaster

We don't know where it originated.

Ed Gamble

We still haven't nailed this down.

Rose Matafeo

It can be both, it's savoury enough to be both.

Ed Gamble

Yes, we're not going to pick you up on it, because I think the idea of having this entire yum cha experience, the dessert comes as part of that, it's another trolley food, so of course you can throw dessert in there, for your main.

Rose Matafeo

What's amazing about a yum cha restaurant is that, it's, like, so easy to get food and it's impossible to get a Coke. Like, you'll be like, I order-, or you'll get all the jasmine tea you want, it's awesome, and then you'll just want one glass of Coke and that will come at the end of the meal, because they're just like, 'I don't fucking-,'

Ed Gamble

Yes, we're busy, we're pushing the trolley everywhere.

Rose Matafeo

'We're fucking busy. We're making all of this food for you.' So, BYO.

Ed Gamble

All of those dumplings sound amazing.

Rose Matafeo

They sound good. What are your favourite dumplings at a yum cha?

James Acaster

I mean, shumai.

Rose Matafeo

You like a shumai?

James Acaster

Yes.

Ed Gamble

Pork and prawn, yes.



Rose Matafeo

Pork and prawn, yes, of course. I'm really getting into those rolls though.

Ed Gamble

Any soup dumpling.

Rose Matafeo

Oh, sorry.

James Acaster

Oh, soup dumplings.

Rose Matafeo

Soup dumpling? I'm an idiot. Obviously soup dumpling.

James Acaster

Don't beat yourself up man.

Rose Matafeo

No, because in New Zealand-,

Ed Gamble

Where they were invented.

Rose Matafeo

So, we actually-, soup dumplings are much less common as they are here, and I think Chinatown in London has so many amazing soup dumplings. So, I've gotten way more into them, and oh my God they're good.

Ed Gamble

What's your technique?

Rose Matafeo

I'm very gentle, very gentle prod off the paper. Sometimes I like to go from both angles, so pull up the dumpling and then pull away with the paper with my other hand, and then straight in.

Ed Gamble

Straight in? You're not puncturing?

James Acaster

Ed bites the top off.

Ed Gamble

Quite often bite the top off or puncture a little hole in the top to reduce some of the steam.



Rose Matafeo

In the spoon?

Ed Gamble

In the spoon, and then obviously if it bursts, that's fine, you're still containing it within the spoon, or maybe put a little bit of the vinegar and soy in the spoon, and then dumpling in, so you're giving it a little bath and you're cooling it down at the same time. Little hole, all in.

Rose Matafeo

Really nice. Wow. I think you-,

Ed Gamble

You're just going straight in.

Rose Matafeo

I'm going straight in, like a little water balloon.

James Acaster

Yes, that's what I do.

Rose Matafeo

I kind of like it, you feel it, like, explode in your mouth. Also, different restaurants, you know which ones come hot and which ones don't. I think certain ones like Dumpling Legend, they come a little bit not burning hot, so you can put the whole thing in. Their spicy ones, they're awesome at the moment.

Ed Gamble

Shout out to Dumpling Legend.

Rose Matafeo

Oh, so good.

Ed Gamble

So good, and some of these restaurants in Chinatown know how to get you in and out quickly.

Rose Matafeo

That is it. That's maybe why I've chosen yum cha as well. It's like, speed, you don't have to, like, talk to people that much. They're shouting at you going, 'Do you want this?' And you're like, 'I want it,' and that's it, and you go, 'Put it on a fricking thing.' You can go to lots of bougie restaurants now that, like, get you to tick things on menus, which I, kind of, hate, when you actually have to still physically, you have to talk to the person.

Ed Gamble

And you've got to make a decision by ticking. If you're confronted by a trolley, you're just going like, 'Yes, yes, yes, yes, yes,' and then you're done, and it's too late to change it once it's done.



Rose Matafeo

Totally, and also, not knowing the price.

Ed Gamble

Yes.

Rose Matafeo

Is awesome, because it always-, like, because you're going with enough people that it always does come out okay in the end, so it takes away that horrible stress of when you're sharing. At a yum cha, you can't be like, 'Oh I didn't have the fucking chicken feet,' or whatever, because you're all there.

Ed Gamble

Yes, get over it.

Rose Matafeo

Get over it, and then you've got a table that turns around, those lazy Susans.

Ed Gamble

Yes, that's good.

Rose Matafeo

I don't know. It's good stuff. But, yes, I really enjoy the efficiency of a yum cha restaurant.

Ed Gamble

Yes, any Chinese restaurant in Chinatown, like, especially the dumpling places, where you're like, 'I am so hungry,' and you can go from the hungriest you've ever been to the fullest you've ever been and paid and out the restaurant in ten minutes.

Rose Matafeo

Yes, 100%. I went somewhere the other day, they were like, 'We're closing in ten minutes.' And they were just like, 'Okay, this is this, this, this.' And then just came out in five minutes' time, you're like, 'This is amazing.'

Ed Gamble

So good. Because this is your dream restaurant, obviously, you've got three different trolleys coming round, who do you want pushing each trolley?

Rose Matafeo

Oh, my God.

James Acaster

I know someone that you should want, from somebody you've already mentioned in the podcast.



Rose Matafeo

The ghost of Gene Wilder?

Ed Gamble

Yes, well, he's on desserts, so there you go.

James Acaster

There's another film you've already mentioned in the-, how much you love him, and how much you love watching him on terrestrial television.

Rose Matafeo

Oh, Alan Rickman, what?

James Acaster

That old lady on the-, 'anything from the trolley', that old lady.

Rose Matafeo

Oh, my God.

Ed Gamble

That is too obscure to expect Rose to immediately know what you were talking about.

James Acaster

She's a Harry Potty fan.

Ed Gamble

I'll tell you one person you should have said straight away.

Rose Matafeo

I went from the ghost of Gene Wilder to then the ghost of Alan Rickman, and then eventually to, 'Anything on the trolley?' Now, what's happening with her? Is she still with us? Is she still with us?

James Acaster

Yes.

Ed Gamble

She's hot. Look her up now. She's crazy.

James Acaster

Yes, she was in the Cursed Child as well, and that's the most recent instalment of stuff. She goes nuts in the Cursed Child.

Ed Gamble

Who played her, Benito?



James Acaster

Who played anything from the trolley?

Rose Matafeo

Anything from the trolley, dears?

James Acaster

Jean Southern.

Ed Gamble

What else has she done?

Rose Matafeo

And is she still with us?

James Acaster

Is she still with us?

Ed Gamble

Yes.

James Acaster

She's 97.

Rose Matafeo

Beautiful.

James Acaster

Respect.

Ed Gamble

And she's still doing, what, eight shows a week in the Cursed Child?

James Acaster

Yes.

Rose Matafeo

Jean, we need you at the restaurant tonight.

James Acaster

She's retired, but she can still push the trolley for you.

Ed Gamble

No, she deserves some time selecting from the trolley.



Rose Matafeo

So, she's on the round table, she's at the restaurant with me.

James Acaster

If you're thinking of people who'd be good at pushing trolleys, name me one person who's better than her.

Ed Gamble

Yes, that's true.

Rose Matafeo

I would love maybe, sort of, in a Punked-style prank show, it's lots of celebrities, but they're dressed up as yum cha waiters.

Ed Gamble

If someone revealed themselves to be a celebrity, and you thought they were a normal yum cha waiter, who would you be most excited to see when they took the wig off?

Rose Matafeo

They're wearing a wig?

James Acaster

Yes.

Rose Matafeo

100% wearing a wig?

James Acaster

And a beard maybe, fake beard.

Ed Gamble

We know anything from the trolley is in.

James Acaster

Are you letting anything from the trolley in?

Rose Matafeo

Yes, she's in. If she wants, if she's in, trollies.

James Acaster

Harry Potter Wizarding World chocolate and stuff in there?

Rose Matafeo

Some chocolate frogs and stuff, yes, yes, just on the side and stuff.



Ed Gamble

A sweet dumpling in the shape of a frog.

Rose Matafeo

That would be great.

Ed Gamble

Not bad.

Rose Matafeo

I think, okay, if I got to be surprised by a celebrity, it would be just, like, Ben Shephard or something. I don't know, someone quite funny, that would be surprising.

Ed Gamble

Is Ben Shephard your holding pattern for a celebrity? If you can't think of a celebrity, Ben Shephard is in there.

Rose Matafeo

I think so, or maybe, any of the hosts of Escape to the Country.

Ed Gamble

Okay.

Rose Matafeo

So, all of the people who are pushing the trolleys are people who have hosted episodes of Escape to the Country.

Ed Gamble

But they're in disguise?

Rose Matafeo

But they're in disguise, and they're expecting me to recognise them, but I possibly won't.

Ed Gamble

Especially if the first one takes off the disguise and you're like, 'Oh, I think you host Escape to the Country.' The next one is going to be even less surprising at this point. It's so disappointing for them.

Rose Matafeo

They're so nondescript, it cracks me up. I don't even know how many of them they have.

Ed Gamble

I couldn't tell you who any of them are.



Rose Matafeo

Could not tell you their names, but there are so many of them.

Ed Gamble

Yes.

Rose Matafeo

Who are they? Who are they? Are they radio presenters? Are they real estate agents?

Ed Gamble

I don't think they're all real estate agents.

James Acaster

I don't think I've ever watched it.

Rose Matafeo

Have you not?

James Acaster

No.

Rose Matafeo

I watch a lot of it. I watch a lot of British television, daytime TV, yes.

Ed Gamble

Did you start doing that when you first moved here, did you feel you were assimilating by watching-,

Rose Matafeo

To this country?

Ed Gamble

To this country.

Rose Matafeo

Yes, I watched a lot of Pointless. Back in the day, where there was still-, what was that, the one where they'd send teenagers overseas, and the parents would be spying on them?

Ed Gamble

Snog, marry-,

Rose Matafeo

No, it was something-,



Ed Gamble

No, it wasn't, sorry, it was Sun, Sex and Suspicious Parents.

Rose Matafeo

Sun, Sex and Suspicious Parents.

Ed Gamble

That was it, yes.

Rose Matafeo

Yes, that's how I assimilated myself into this culture, and to be honest, it's worked, yes, it's pretty good.

James Acaster

Served you well.

Rose Matafeo

Served me well, but Escape to the Country, A Place in the Sun, you know, all of that, I watch a lot of that, yes.

Ed Gamble

So, they're pushing the trolleys.

James Acaster

They're pushing the trolleys.

Rose Matafeo

So, people from daytime British television pushing the trollies.

James Acaster

Now, because it's the Christmas Special, we're going to do your bonus course of your Christmas dinner.

Rose Matafeo

This is going to piss you guys off because you guys are from this country. Okay, so I'm from New Zealand, and it's on the other side of the world, a different hemisphere at Christmas time, it's summer. We're talking summer salads, and we're talking ham, a bit old glazed ham, green salad, and egg salad, chop suey and taro, which is a Samoan food, which my dad would make. Roast potatoes.

Ed Gamble

So, you were still throwing roast potatoes in there then?

Rose Matafeo

Yes, weirdly, yes, still roast potatoes.



Ed Gamble

But they would go quite well. Are they a little bit colder? Would you have a cold roast potato to go with your salad?

Rose Matafeo

We'd usually have lamb, we'd usually have warm lamb, hot roast potatoes, but then lots of cold elements as well. So, it's a bit of a mish-mash, to be honest.

Ed Gamble

To me, this sounds better. I prefer this even on a winter's day.

Rose Matafeo

Do you reckon?

Ed Gamble

In England, yes, because I find the roast dinner quite a difficult thing to approach, really.

Rose Matafeo

Yes. What do you guys think about-, turkey is not a thing in New Zealand.

Ed Gamble

It's not a thing?

Rose Matafeo

It is not a thing, like, not a Christmas thing.

Ed Gamble

It must have blown your mind the first time you saw a turkey.

Rose Matafeo

It, kind of, did, to be honest. It was like, this thing is huge.

Ed Gamble

Yes.

Rose Matafeo

Yes, no turkey for me, I don't really-,

Ed Gamble

I don't mind turkey, I eat it through tradition. I like cold turkey, I like making sandwiches from it, I like making curries from it. On the day, it's not my favourite thing, I'm more about the sundries, the trimmings, the stuffing, all of that. Roast carrots, roast parsnips.



Rose Matafeo

So, those are the things, yes, no roast carrots, none of that roast, kind of. We still have gravy, though, for the lambs and roast potatoes. So, Christmas desserts would be very different, like, Christmas pavlova, you have to have that. I'd make jelly for the family Christmas, love a jelly, and then fruit salad.

James Acaster

And you make that each year?

Rose Matafeo

Yes, that was my responsibility each year to make the jelly, from a young age.

James Acaster

What flavour?

Rose Matafeo

I would go raspberry. We've got an orange, lime, and a blackcurrant.

Ed Gamble

Four jellies? You're doing four jellies?

Rose Matafeo

Four different jellies.

Ed Gamble

Wow.

Rose Matafeo

Controversially, though, I would do them all differently, separately, and then when I moved to this country, when I would go back, Auntie Jeanette had started doing the jelly.

Ed Gamble

They gave Jeanette the jelly.

Rose Matafeo

Well, they gave Jeanette the jelly, and what Auntie Jeanette started doing was she started doing a layered jelly, so it was all the flavours in a mould, and so you'd get all the flavours. Everyone was like, 'This is amazing, it's great.' I'm like, 'I don't think that's-,'

Ed Gamble

Jeanette needs to wind her fucking neck in, man.

Rose Matafeo

God bless, Jeanette, she's the best, but then nan started doing this mental one, where she started doing orange jelly, and putting mandarin segments in it.



Ed Gamble

No, that's great, I'm on board with that.

James Acaster

That's '80s, isn't it?

Ed Gamble

Yes, that's proper '80s.

Rose Matafeo

It's quite refreshing, to be fair.

Ed Gamble

Yes, I think that's great.

Rose Matafeo

Maybe I'll do that this Christmas, yes.

Ed Gamble

Also, don't start trying to do things that other people do, after you've complained about it.

Rose Matafeo

No, everyone likes it now, so I'm going to do it, I'm going to do the orange jelly. So, that's, sort of, the run down of my Christmas meal.

James Acaster

Any fish?

Rose Matafeo

No, weirdly not. I come from a very fishy family, so my grandmother fishes and my uncle and stuff, but no. Oh, sometimes marinated fish, raw fish, like in coconut cream and stuff. My nan makes a really good marinated fish, like, delicious, because she catches it fresh and yes, it's really good.

James Acaster

What kind of fish?

Rose Matafeo

Usually snapper, or tarakihi, but yes, usually snapper is what we'd use for our-,

Ed Gamble

That sounds so delicious.



Rose Matafeo

She actually uses full cream, instead of coconut cream, which is quite intense, but quite delicious, and then little chopped-up peppers and spring onion and all that.

Ed Gamble

I think this sounds like a lovely Christmas meal, sort of, a bit of everything, really.

Rose Matafeo

It's a real smorgasbord of stuff, but I do prefer that kind of thing for Christmas. It is an interesting thing to be here for Christmas, where I can understand a roast meal is very comforting, but-

Ed Gamble

But the rest of the day is a write-off. I mean, I like the option of being able to go, 'I'll have some meat, and then I'll have some salad.' And then you feel lighter, you feel happier for the rest of the day. Christmas Day is basically we eat at, like, two, three o'clock, and then the next five hours is me praying I go to the toilet so I can have some dinner.

Rose Matafeo

What are your thoughts on breakfast on Christmas Day? Because I'm very anti it.

Ed Gamble

I like it.

James Acaster

I guess it's the starter of the-).

Ed Gamble

We have ham for breakfast.

Rose Matafeo

Oh, yes, yes.

Ed Gamble

We have the glazed ham with eggs and toast for breakfast.

Rose Matafeo

Oh, yum.

Ed Gamble

Yes.

Rose Matafeo

Salmon. Lots of people have salmon here.



Ed Gamble

Yes, salmon is always an option, but no, I like going all meat all day.

James Acaster

Wow.

Ed Gamble

Absolute nightmare gastric-ly, but-,

Rose Matafeo

A nut roast?

Ed Gamble

What?

Rose Matafeo

A nut roast for the vegans.

Ed Gamble

There aren't any vegans at my house at Christmas.

James Acaster

Not the Gamble house. Fucking all in the garden, gathered round a zebra.
Your dream side dish.

Rose Matafeo

If I'm going to say I don't believe in starters, do I have to say I don't believe in sides?

James Acaster

Yes, I'm just saying it, this is your-,

Ed Gamble

No, you don't have to, because you've already said, like-,

James Acaster

He might attack you, and you'll just have to defend yourself against him.

Ed Gamble

With your Christmas meal, it's loads of sides, isn't it? And you like sharing, and you like getting involved and having a taste of everything, so sides, surely, should be right up your street.

Rose Matafeo

Well, I would have a whole meal full of sides, because I'm wanting a potato. If I see a side, I do gravitate towards a side menu. I think especially when we go to places where it's like-, obviously, we'll



get all of the sides, because there are just four things, bread, olives, potatoes, some, sort of, green. I want all of those.

Ed Gamble

Olives aren't a side, are they?

Rose Matafeo

No, it's not a side, sorry.

Ed Gamble

Crazy places have you been going to?

Rose Matafeo

Massive olives. Right, so they do have be sides of the yum cha meal?

Ed Gamble

No, they can be whatever you want, it's your dream meal.

Rose Matafeo

Okay.

James Acaster

If you've had a side dish that is like, 'That's the best side dish I've ever had.' You can have more wax stuff, we're not going to stop you from doing that.

Ed Gamble

I think we are.

James Acaster

What?

Ed Gamble

I think we are going to stop her doing that.

Rose Matafeo

Why?

Ed Gamble

Because then where do we stop with this?

Rose Matafeo

That's true.



Ed Gamble

Does someone just come in and have a whole wax menu?

James Acaster

Well, no one else is going to do it.

Rose Matafeo

Yes, that'd unravel the entire point of this podcast, if every just chooses wax.

Ed Gamble

Yes, if you just said, 'I want that wax.'

James Acaster

Do you like Madame Tussauds?

Rose Matafeo

I have been twice. Don't know if I like it, pretty freaky.

James Acaster

Fun to see them getting made.

Rose Matafeo

100%, fun to see them getting made, yes, does freak me out, but they have gone through a re-, they've done a re-do of Madame Tussauds, but we actually did go to a very funny wax museum once.

James Acaster

We did in Dublin.

Rose Matafeo

Yes, the worst one.

James Acaster

The most awful wax museum I've ever seen.

Rose Matafeo

So funny.

James Acaster

Very, very bad.

Rose Matafeo

It's, kind of, popular for being the worst though, isn't it?



James Acaster

Yes.

Rose Matafeo

I feel like Jonathan Ross went there-

Ed Gamble

Oh, it's like ironically good?

Rose Matafeo

No, not ironically bad, no, there's just one big room at the end where they'd just gone, 'We don't know how to theme this room.' So, it was, like, Mr. Freeze, Colin Farrell from Alexander, David Bowie, just this huge room.

Ed Gamble

Mr. Freeze?

Rose Matafeo

Mr. Freeze, yes-

Ed Gamble

Surely, you're just going Arnie, just go Arnie, and don't put all your eggs in the Mr. Freeze basket.

Rose Matafeo

It was full-on Mr. Freeze.

James Acaster

I think they tried to do Arnie, and it went wrong, even by their standards, and then they had to turn it into Mr. Freeze.

Rose Matafeo

Got a can of spray paint.

Ed Gamble

Yes, why have you made Arnie silver by accident? Oh, thank God, he's Mr. Freeze.

James Acaster

Mr. Freeze now.

Rose Matafeo

Okay, so sides, sides. I mean, I just want to gravitate towards potatoes, really, like, potatoes every way.

Ed Gamble

Every way?



Rose Matafeo

Potatoes every way, mashed-,

Ed Gamble

I don't think we've had potatoes every way before, have we?

James Acaster

No, not every way.

Ed Gamble

Feels like it should be another trolley.

Rose Matafeo

It's a potato trolley.

Ed Gamble

Yes.

Rose Matafeo

Yes, 100%, that's fine. This is the side trolley of potatoes.

Ed Gamble

And I'm going to make you rank them.

Rose Matafeo

Yes, rank them? Okay, out of five?

Ed Gamble

Top five potatoes.

Rose Matafeo

Top, dauphinoise.

Ed Gamble

Is that one?

Rose Matafeo

Yes.

Ed Gamble

We're starting with one and going down to five, are we?

Rose Matafeo

Yes, actually, I'm going the other way.



James Acaster

Well, no, but I think that's how, like, people have to do it on the spot.

Rose Matafeo

That's true. So, cut all of this out and then I'll go backwards.

James Acaster

On the spot, you can't go five to one.

Ed Gamble

Yes, you can.

James Acaster

On the spot, you could go reverse order, knowing where you're heading with it all.

Ed Gamble

Yes.

James Acaster

That's nuts. On the spot, you would know what number five is, rather than going, 'Well, here's my favourite.' And then I'd say, 'I like this one.'

Rose Matafeo

No, you'd just go quiet for five minutes and then come back with the rankings from five to one. M

Ed Gamble

Mash is five.

Rose Matafeo

Mash is five?

Ed Gamble

Yes, yes, yes.

Rose Matafeo

Wow, okay.

Ed Gamble

Very thin French fries is four.

Rose Matafeo

You're going to freak out, he's going to panic when he gets to two, because he'll go, 'My rankings are all over the-', 'very thin French fries, four.



James Acaster

Three?

Ed Gamble

Yes, three is Dauphinoise.

Rose Matafeo

Yes.

James Acaster

Two?

Ed Gamble

Two is boulangere.

Rose Matafeo

What the hell is boulangere?

James Acaster

It's a bread.

Ed Gamble

Sort of, like, well, they used to make them in bakers, when the ovens were cooling down, that's what they would make in patisseries in France.

Rose Matafeo

What, baked potato?

Ed Gamble

No, they're like dauphinoise, it's thinly-sliced, but you use stock rather than cream.

Rose Matafeo

Got it.

James Acaster

And what's number one?

Ed Gamble

Crisps.

Rose Matafeo

Oh, my God. You're full of shit, man.



Ed Gamble

Yes, I screwed it up.

James Acaster

You're full of shit.

Ed Gamble

It is hard going five to one.

Rose Matafeo

Yes, it is hard.

James Acaster

Well, respect to you for doubling down.

Ed Gamble

Yes, yes.

Rose Matafeo

I'm probably very similar, potatoes.

James Acaster

For yours, dauphinoise is number one.

Rose Matafeo

Dauphinoise is number one.

Ed Gamble

Yes, I should have done that, but I went early and did it at number three.

Rose Matafeo

I'd say good ass chips, good ass fries second.

Ed Gamble

Ass chips.

Rose Matafeo

Some ass chips, number two. Definitely a mash, a creamy mash, three. Number four, possibly, oh, I'm running out of potatoes, potatoes five ways.

Ed Gamble

You can't, there are so many potatoes.



Rose Matafeo

I know, because I could say a patatas bravas, that would be nice with sauces, and then five, I'll do gnocchi. No, I'm just kidding, that would be crazy.

Ed Gamble

That would be too-

James Acaster

Roast potatoes not making an appearance in your top five?

Rose Matafeo

Oh, yes, actually, no, yes, really good roast potatoes. I'm constantly shown in the algorithm, that fucking, that 100-layer potato thing, you know that one?

James Acaster

No.

Rose Matafeo

Really?

Ed Gamble

I think we're on different algorithms maybe.

James Acaster

What?

Ed Gamble

Well, I didn't think we'd be, but I've not seen the 100-layer potato thing.

Rose Matafeo

You're kidding? It's the one where they just stack potatoes, and they really compress it, and they cut it off in slices, almost. It's almost like a dauphinoise.

Ed Gamble

Yes, maybe, yes, I've seen something similar. It's like a confit potato thing.

Rose Matafeo

Yes.

Ed Gamble

The confit potatoes at The Quality Chop House. Sorry, that's number one.

Rose Matafeo

That's it, yes. I've never tried it.



Ed Gamble

It's super layered, and then cut it off, and then fry the layers.

Rose Matafeo

Yes.

Ed Gamble

So good, so good.

Rose Matafeo

That might be it then, that should be in the top five.

Ed Gamble

Yes, well, that's on the trolley, certainly.

Rose Matafeo

Come on. Yes, so it would be just every form of potatoes, and then every form of sauce as well, steak sauce. I think sauces are really important and underrated.

Ed Gamble

The potato trolley, I'm just imagining it now.

Rose Matafeo

Potato trolley-,

Ed Gamble

I'm so into the potato trolley.

Rose Matafeo

All you can aioli, all you can béarnaise, all you can eat soy and vinegar.

Ed Gamble

Oh. Imagine asking for aioli and they just get a massive spoon and put a huge dollop of aioli.

Rose Matafeo

This is what I'm talking about.

Ed Gamble

Holy hell, and just to let you know, I'm imagining Mr. Freeze pushing the trolley.

James Acaster

Oh, really? I was imagining a giant potato with arms and legs.



Rose Matafeo

Oh, my God. They've got this new trend of putting ham over crisps, have you seen this? Because everyone loves it in Hackney. They do, they've got fucking truffle crisps, yes, you know the truffle crisps?

Ed Gamble

Yes, the Torres truffle crisps.

Rose Matafeo

Which, you know. I can't have those, they're very addictive.

James Acaster

Did the doctor tell you to stay off those?

Rose Matafeo

It's, like, this trendy thing, I think a bar must have done it, where you put that, and then you put layered prosciutto or ham on top, you eat it all together. It's pretty good.

Ed Gamble

Just sounds like the sort of thing I'd eat at home in a panic.

Rose Matafeo

Well, exactly.

Ed Gamble

You know, and-,

James Acaster

How nice to not panic. How nice to go out and have that dish.

Rose Matafeo

And you're paying £20 for it.

Ed Gamble

And I'm not stood at the fridge and going, 'I'm going out in five minutes.'

James Acaster

Shove in my gob.

Your dream drink.

Rose Matafeo

Oh, shit.



James Acaster

Weren't expecting this one.

Rose Matafeo

Yes, no, I was, but I forgot.

Ed Gamble

That was a great noise as well.

James Acaster

Yes, good noise.

Ed Gamble

Silvio in the Sopranos. Oh.

Rose Matafeo

It just depends on-,

James Acaster

Ed's really watching that.

Ed Gamble

Yes, sorry, I'm watching the Sopranos.

James Acaster

He's thinking about that a lot. I'm thinking about Zodiac Killer a lot, he's been on Sopranos a lot.

Rose Matafeo

Two well-balanced individuals, yes.

Ed Gamble

Yes, we've been thinking about Pauley Wallnuts.

James Acaster

Yes, yes.

Rose Matafeo

So, I guess I could go alcoholic, you know, weirdly, when you asked this question, I just think back to in New Zealand, there is a buffet restaurant called Valentines, and on the kid's menu, there was always amazing drinks. I don't know if you have the versions of them here, but Pink Panther, or the traffic light, and they'd be really sugary, non-alcoholic drinks. Yes, something about that, I would choose something like a Shirley Temple, or something very novelty. I feel choosing something alcoholic would be quite trashy.



James Acaster

Burn on a lot of our guests.

Rose Matafeo

Yes, I want a wax figure of lettuce, some yum cha.

Ed Gamble

So, you're worried about being perceived as trashy by picking an alcoholic drink?

Rose Matafeo

No, I mean, I don't want to be pissed. If I'm drinking alcohol, I'd say straight whiskey, but I don't want to be drunk and eating potatoes five ways.

Ed Gamble

Are you not drinking any alcohol for the pleasure of the taste? Is it all about getting drunk?

Rose Matafeo

No, it's not. I mean, I like whiskey highball, that stuff, but yes, it's too hard of a thing to-,

James Acaster

Hey, if you would rather have a- if you want a traffic light from that kid's restaurant, you can have that.

Ed Gamble

If you want a Pink Panther to not seem trashy.

Rose Matafeo

Well, I would choose chocolate milkshake, but I know that would make me sick, do you know what I mean? So, I don't know.

James Acaster

It's the dream restaurant. I'm a genie, I can make it so you're not sick.

Rose Matafeo

You could cure my silent acid reflux?

James Acaster

Yes, like that.

Ed Gamble

You're already sat there fucking eating chicken feet and stuff, and suddenly, you're worried about your silent acid reflux.

James Acaster

You've eaten a fucking wax lettuce.



Ed Gamble

You've just gone, 'Can I have as much aioli as you can give me off the potato trolley?' I don't think suddenly there's any point worrying about your acid reflux, Rose.

Rose Matafeo

Okay, alright.

James Acaster

Not a chocolate milkshake, thank you, I don't want to puke.

Rose Matafeo

I have some taste, I have some standards. Yes, okay, well, then I'll choose, okay, yes, I'll choose a spider.

Ed Gamble

A spider?

James Acaster

What's a spider?

Rose Matafeo

Coke with ice cream in it.

James Acaster

Oh, okay, yes.

Ed Gamble

Is that a spider?

Rose Matafeo

Coke float, yes. We call that a spider in New Zealand.

James Acaster

Because it melts like a spider?

Rose Matafeo

Yes, I guess so. Like a little web.

Ed Gamble

That's good, I'm going to start using that. I mean, I don't know when. Very rarely in my life do coke floats come up, so.

Rose Matafeo

Coke floats at the City Diner in Edinburgh. City Restaurant, sorry. City Restaurant.



Ed Gamble

City Restaurant or City Café?

Rose Matafeo

City Restaurant. Good coke floats.

Ed Gamble

Okay.

James Acaster

Is there somewhere in New Zealand there's, like, best spiders?

Rose Matafeo

I'd say it was actually a kids', sort of, party thing, but no, I don't think anywhere is probably still serving spiders. Or root beer floats, Federal Deli does a good root beer float, which is delicious.

Ed Gamble

Shout out-,

James Acaster

Federal Deli.

Rose Matafeo

Shout out Federal Deli, has it been shouted out before on Off Menu?

Ed Gamble

So good.

James Acaster

Don't know if it has been shouted before, maybe.

Ed Gamble

I think we've talked about it.

James Acaster

Yes.

Ed Gamble

I think we would have talked about it. It is great.

Rose Matafeo

It's a great spot.



Ed Gamble

Poutine at Federal Deli.

Rose Matafeo

Poutine, I mean, it's like-, Poutine, it's the chicken salad sandwich toasted, the cheese, which used to be a thing you could sneakily ask for from the kitchen, and now it's become on the menu. You know when that happens, and you're like, 'Is this restaurant losing its edge, because it's, sort of-'

Ed Gamble

I actually, I went and got that because you talked about it so much. You talked about that so much. I find that sandwich too wet with cheese. It's too wet of a sandwich.

Rose Matafeo

I would-, you know, I'm not going to challenge you on that.

Ed Gamble

It's delicious, but it's very wet, but I had a really good pastrami at Federal Deli last time I went.

Rose Matafeo

Really good pastrami. Really good lemon sole, and amazing-, or the fish, whatever fish they've got. The steak, it's really good stuff.

Ed Gamble

It's next door to Depot, which is another fantastic restaurant.

James Acaster

Yes, oysters there.

Rose Matafeo

Sliders.

Ed Gamble

Fish sliders.

Rose Matafeo

Fish sliders, they are so good.

Ed Gamble

I had the best day, a couple of years ago, when I was on tour there. Went to the Weta Workshop Experience, which was in the same building my hotel was, and then went to Depot.

Rose Matafeo

What a perfect day.



Ed Gamble

Then I had to do the stupid show.

James Acaster

Auckland, I think, is one of the most underrated food cities.

Rose Matafeo

If you know where to go-, it is actually, yes. It's mental, it's only gotten better actually. Up in Kay Road, and hipster stuff, heaps of stuff in St Kevin's Arcade, and yes-, good sandwich game as well. Sandwiches are getting better. There's a place called Turtle and Hare, I think, or Hare and Turtle, that's really good.

Ed Gamble

Is that where-, I might have gone with Guy. I think Guy Montgomery might took me there-,

Rose Matafeo

Yes, aubergine parm?

Ed Gamble

Yes, the aubergine parm sandwich, that was so good.

Rose Matafeo

That was good. It's such a good sandwich.

Ed Gamble

That's so good.

Rose Matafeo

Yes, I'm so passionate about sandwiches.

Ed Gamble

Oh great, I'm going back next year. I can't wait to eat a sandwich.

Rose Matafeo

It's going to be good. It's going to be good, you get to-, you have to go to New Zealand to eat a sandwich, for sure.

Ed Gamble

The first time I went to New Zealand, everyone was like, 'Auckland's amazing. You've got to go to all these different places. You know, you've got to travel a bit, get outside of Auckland,' and all that, and then, I arrived and me and Rose did nine escape rooms.

James Acaster

Wow, nine?



Ed Gamble

Yes.

Rose Matafeo

We did lots.

James Acaster

In how many days?

Rose Matafeo

We did some in Wellington, though.

Ed Gamble

Yes, we did do some in Wellington. What we'd do is, we'd go to an escape room complex that might have three different themed rooms, and we'd do them all.

Rose Matafeo

We did. We actually did them all, yes.

Ed Gamble

We'd tick them all off, and we'd be like, 'We don't have time to come back here tomorrow, we're going to another escape room company. So, we've got to do all of these.'

James Acaster

Just the two of you working as a team?

Ed Gamble

No, we'd have-,

Rose Matafeo

Paul would be in there.

Ed Gamble

Yeah, Paul would be in there.

James Acaster

Paul Williams.

Rose Matafeo

Do you know how strange it is to know you've exhausted the entire city's escape room facilities?

Ed Gamble

Know you've done all of them.



Rose Matafeo

Like, there is nothing you could-, we did like-, there were no new ones I could go to for a couple of years. It's incredible. I think we've done that with London a bit.

Ed Gamble

Efficient, yes, I think we've done that with London.

Rose Matafeo

Yes, we're, kind of, cool.

Ed Gamble

James doesn't like them.

James Acaster

No, I don't like them.

Rose Matafeo

I feel like we did-, didn't we all do one in Edinburgh once?

Ed Gamble

Yes, and James went home early, because he felt stupid.

James Acaster

Yes.

Rose Matafeo

We were like-, we were versing each other, right? Was it two?

Ed Gamble

Yes, it was two identical rooms, but with a grate in the middle and there was a briefcase hanging up in the grate, and it's the first person to solve to get the briefcase. Yes, James didn't enjoy it because it made him feel stupid. So, he didn't come for a drink afterwards.

James Acaster

No, that's not why. That's not why, it didn't make me feel-, you're putting the reason why. That's the reason why don't enjoy things, is that is makes you feel stupid, and then you don't-,

Rose Matafeo

You were just bored.

James Acaster

That was not mine. No, I wasn't bored. I have enjoyed escape rooms before, so with those things, I like them if they're fun, and we're all solving puzzles and having fun. On my team were a very competitive



couple, who really wanted to beat you guys bad, and I got Willy Wonka level told off, if I wasn't-, if I was having fun and not taking the puzzles really seriously.

Rose Matafeo

Oh my god.

James Acaster

It was genuinely stressful, because I'd be there trying work out a puzzle, and then one of them would come over to me like, 'Have you done it yet or what? They're going to be beating us on the other side of the room-,'

Rose Matafeo

Oh my god.

James Acaster

I was like, 'I don't know, man. I'm just trying to figure out what all these DVD covers mean.'

Ed Gamble

Very different vibe in our team, with Paul Williams walking around accidentally solving things. He just walked up to us with the crypt text that he's solved, and we're like, 'Paul, how did you do that?' He's like, 'I don't know, it just happened.'

Rose Matafeo

Wasn't this the same place, guys, that the guy who introduced us, got us signed in, and he was like-, he was talking to us and he was like, 'Alright, I'll be right back,' and then came back with the fedora on, and was like, 'Welcome to the escape room,' and a New York accent. it was so good.

Ed Gamble

He's a really nice man. I'm still friends with him.

Rose Matafeo

He's so lovely.

Ed Gamble

Edinburgh's nicest boy, shout out.

James Acaster

So, we arrive at your dream dessert.

Rose Matafeo

Alright, dream dessert, wow, so much to choose from.

Ed Gamble

Yes, sure.



Rose Matafeo

Cake. So, I love cake. Cake, cake, cake, cake.

Ed Gamble

Yes.

Rose Matafeo

Are you guys familiar with the Australian Woman's Weekly cake book?

James Acaster

No.

Ed Gamble

No, I thought you were about to ask us, 'Are we familiar with cake?'

James Acaster

Yes.

Rose Matafeo

Are you familiar with the concept of cake? This is a really, kind of, iconic, famous recipe book from the '80s or '90s, and it was made by Australian Woman's Weekly, which is a woman's magazine from that time. And it was these cakes basically for children, and it was like every mother in the '90s had it, and you would get a cake from that recipe book.

Ed Gamble

Right.

Rose Matafeo

So, it would stuff like a pool cake. So, you'd make a fake little swimming pool with jelly, blue jelly in the middle, and you'd put little gummy bears, and make a little scene. Or, there was a really iconic train cake where all of the characters would be holding different sweets, and you'd make it out of cake. Dolly Varden cake, have you ever heard of a Dolly Varden cake?

Ed Gamble

No.

James Acaster

No.

Rose Matafeo

That's like a cake where you put a doll in the middle, and the cake is the dress. So, my nan made me a Dolly Varden cake when I was about, I think, five. So, I would have one of each of the cakes. Cake trolley-,



James Acaster

Cake trolley.

Ed Gamble

Cake trolley.

Rose Matafeo

Of all of the cakes from the Australian Woman's Weekly.

James Acaster

How many cakes are in that?

Rose Matafeo

A lot, because they've got different cakes for the numbers one to nine as well. So, there's one to nine cakes, there's like-, it's a whole book. It's a whole book, so I want the train, I want the Dolly Varden. I want the numbers. I definitely want the pool.

James Acaster

Do they taste good good as well? Or is it all about the-

Rose Matafeo

Who knows.

Ed Gamble

Who knows.

Rose Matafeo

Who knows. I mean, do they taste good? Yes, absolutely. You can make them any flavour you want. I mean, they're just-, they're, kind of, I guess, any vanilla cake, or a chocolate cake, and you're just building on it with-, and it's not-, it's not fondant icing, it's proper icing or butter cream icing, you can really eat it. So yes, I think the taste doesn't-, I mean, you taste with your eyes, don't you, and you see a cake that looks like a train-,

James Acaster

Me, I go mouth as well. I think you've started this meal and ended this meal in a similar way. Purely aesthetic.

Ed Gamble

Yes. The whole menu, I guess, smacks of someone who just wanted some yum cha.

Rose Matafeo

I just find it difficult to-, because this whole-, I mean, the whole podcast really, is it, the idea of food is much, sometimes much more enticing the actual reality of food, right-,



Ed Gamble

Again, don't pull that tread.

Rose Matafeo

Okay, well, yes. I'm quite hungry for a yum cha, I think, that's basically it, but I think that nostalgia element of a lot of that is what would make that cake taste good.

Ed Gamble

Definitely.

Rose Matafeo

Probably, I'd go for a-, if I was going for a cake base for all of these cakes, I'd probably go for a coconut cake. I think a coconut cake from Violet Bakery is one of my favourite cakes on earth.

Ed Gamble

Where's Violet Bakery?

Rose Matafeo

It's in Dalston. I think it's where Meghan got one of her cakes from it for her wedding.

Ed Gamble

Meghan who?

Rose Matafeo

Meghan Markle.

Ed Gamble

Yes, first name terms.

Rose Matafeo

Yes, Meghan. First name terms.

James Acaster

Do you want to know genuinely what I thought when you said where Meghan got-,

Rose Matafeo

The doll?

James Acaster

Yes. I genuinely was like, 'Have I missed the sequel?'

Rose Matafeo

M3GAN.



James Acaster

Have I missed the sequel where M3GAN gets married.

Ed Gamble

I thought Megan Thee Stallion.

Rose Matafeo

Wow, we all had different Meghans.

James Acaster

Wet ass cake.

Ed Gamble

Wet ass sandwich at Federal Deli.

Rose Matafeo

Wet ass sandwich at Federal Deli. Yes, I would shout out that bakery, I'd think for a good coconut cake.

Ed Gamble

Yes, that sounds really good.

Rose Matafeo

Love coconut cake. I love coconut cake.

James Acaster

What are they going to do when they release the third instalment of M3GAN?

Rose Matafeo

Yes, because they're making M2GAN, right?

James Acaster

They're making M2GAN, but-,

Ed Gamble

I don't even know what you're talking about.

Rose Matafeo

For M3GAN.

James Acaster

From M3GAN? The film MEGAN-,

Ed Gamble

Oh yes.



James Acaster

The killer doll, starring Ronny Chieng, it is stylised as M3GAN, because it's a robot, but when they get to the third one, they've screwed themselves, they should have saved that for the third one.

Rose Matafeo

That's very true.

James Acaster

Like Too Fast Too Furious.

Rose Matafeo

M9GAN.

James Acaster

Yes, M9GAN, starring Ronny Chieng.

Rose Matafeo

M9GAN.

Ed Gamble

Starring Ronny Chang. So, all of these cakes?

Rose Matafeo

All of these cakes. I think cakes are just most-, cakes are just delicious.

James Acaster

I think it's a nice answer. Obviously it's very nostalgic. I'm a bit disappointed there's no Whittaker's in this, because it's my favourite chocolate in the world. We've got a New Zealand guest on.

Rose Matafeo

I'm not going to say just straight up Whittaker's for dessert.

James Acaster

You know, you'd do it.

Rose Matafeo

James, you're-, let your imagination soar. You can put Whittaker's on these cakes. You haven't seen these cakes, man. These cakes involve chocolate. So, you know-,

James Acaster

Okay, that's good.

Ed Gamble

I wouldn't want to put Whittaker's on a cake. I just want to eat the straight Whittaker's.



Rose Matafeo

Whittaker's and baking is pretty good though.

Ed Gamble

Everything you need is within the Whittaker's, and I don't want to melt that down and put it with other stuff. I want to experience full uncut, pure Whittaker's.

Rose Matafeo

I've heard about the presentation of Whittaker's to you-, didn't Tom bring it to you?

Ed Gamble

Tom Rosenthal brought it on stage at the Royal Albert Hall.

James Acaster

We gave it to an audience member from New Zealand.

Rose Matafeo

From New Zealand?

James Acaster

Yes, because they had put as their-, you know, we were reading out their dream menus on stage that they'd handed in before the show. They'd put, very coincidentally, obviously we did the whole tour, no one put this as their dream dessert, just put every flavour of Whittaker's.

Rose Matafeo

Wow.

James Acaster

While we've got Tom in the wings with a big box of Whittaker's.

Rose Matafeo

You've got to do it.

James Acaster

Got them on stage, they were from New Zealand.

Rose Matafeo

I do often pay for an extra suitcase when I come back from New Zealand, and entirely fill it with things from a New Zealand supermarket. So, a lot of it is Whittaker's, because it's quite heavy.

Ed Gamble

What else is going in there?



Rose Matafeo

Very bizarrely, iced animal biscuits, Arnott's iced animal biscuits. Lots of Tim Tams, lots of the, I think, biscuit game in New Zealand and Australia is so much better than in this country. Peanut butters, Fix & Fogg peanut butters, all this stuff.

Ed Gamble

Pineapple Lumps?

Rose Matafeo

Pineapple Lumps, yes, Nan always buys my Pineapple Lumps to take back. She brought me Mackintosh's toffees recently, which I haven't eaten, they're not that great, but it's mainly Whittaker's really.

Ed Gamble

Chicken feet.

Rose Matafeo

What?

Ed Gamble

Chicken feet.

Rose Matafeo

What's all these chicken feet on me?

Ed Gamble

Not those orange-, what are the orange chocolate, is it Jaffas? What are they called? What you've got there?

Rose Matafeo

Yes, Jaffas. I wouldn't bring Jaffas back actually, I don't know if they still even-, I think they still make them, but I think-, I do go-, when I'm leaving New Zealand, I go to the supermarket and do the most child like, sort of, supermarket spree shopping thing of all the things that won't perish. I once brought back a custard slice from New Zealand.

Ed Gamble

Wow.

James Acaster

Wow.



Rose Matafeo

Denheath's custard slice from Christchurch. It's the most delicious custard slice ever, so I got it flown up-, they deliver it from Christchurch in, like, a refrigerated box, and I got it frozen, and I put it in my bag, and it survived all the way back.

Ed Gamble

Wow.

James Acaster

Wow.

Rose Matafeo

Yes, so it was-, I travelled that across the world.

Ed Gamble

The only thing I tried that once with was a slice of Crack Pie from Milk Bar, bought it in New York, got on the flight, leaving straight away. Put it in the luggage hold at the top. I was like, 'It's great, I'll eat this when I get back to England. It will feel so nice, like I'm in New York and I've got a Crack Pie.' As soon as the seatbelt sign went off, straight up, straight down. Hadn't even left American airspace.

Rose Matafeo

In those moments where you saying to yourself, 'I can't wait to bring that back,' are you also knowing in your true self that you're lying to yourself?

Ed Gamble

Oh yes, there's two thought processes going on there. It's the two brains. It's the-,

Rose Matafeo

So, you're aware of the lie.

Ed Gamble

It's the imagine what guy I could be and this is the guy who I am.

Rose Matafeo

I've got a real good self constraint, I think, you know, self restraint rather with that sort of stuff.

Ed Gamble

Well, you froze it and put it in the hold, I think that's probably the best way to do it.

James Acaster

Impressive.

Rose Matafeo

Yes, it was pretty-, yes, I was pretty-



James Acaster

Imagine if you're stopped by customs and you're on one of those shows?

Rose Matafeo

If I was going into New Zealand, they would have fined me to do that. Yes, you cannot get anything into New Zealand like that.

Ed Gamble

What if you were bringing back some of the Whittaker's that you'd taken the last time?

Rose Matafeo

Into New Zealand?

Ed Gamble

Yes.

Rose Matafeo

They'd probably waive that.

Ed Gamble

Yes, they'd waive that through.

Rose Matafeo

Surely.

Ed Gamble

They'd salute that through.

Rose Matafeo

Unless it was full of moths, or something.

James Acaster

Say welcome home to the chocolate.

Rose Matafeo

Repatriated chocolate. Yes, I mean, I appreciate that Whittaker's is a huge element of my country's dessert culture, but-,

Ed Gamble

But it's not like we don't talk about Whittaker's-,

James Acaster

We talk about it all the time. It's fine.



Ed Gamble

it's not the same as the Whitaker's, there's another company called Whitaker's in the UK, it's not the same.

James Acaster

Yes, yes, don't fall for that.

Ed Gamble

Still, thank you to the person who sent us those.

James Acaster

Yes, yes.

Ed Gamble

Here's how we know at the Royal Albert Hall, that that guy was definitely from New Zealand. So, A, he said he was from New Zealand, but also when he went on stage at the Royal Albert Hall to receive his chocolate in front of the whole audience, and we said, 'Do you want to tell a joke while you're up here?' Definitely knew he was from New Zealand because he went, 'No, you guys are the professionals.'

Rose Matafeo

That's awesome. That's representing our country, really beautifully. That's so sweet. Such a dad thing to say.

James Acaster

We'll read your menu back to you now, see how you feel about it. You would like still water, just above room temperature.

Ed Gamble

That was normal.

James Acaster

Poppadoms with mango chutney, raita, can layer up the sauces.

Ed Gamble

Lovely sounds great,

James Acaster

With dips. Starter, a man making a wax figurine of a lettuce.

Ed Gamble

What the fuck?

James Acaster

Main course, all you can eat yum cha.



Ed Gamble

You've put the man first as if the man is the order, rather than the lettuce.

James Acaster

Yes, neither of them are being eaten, so they're just as much-,

Rose Matafeo

I stand by it, I have no problem with it.

Ed Gamble

Yes, no, I think you should stand by it.

James Acaster

All you can eat yum cha for your main. Various trolleys being pushed by daytime TV hosts. Your Christmas dinner, you've got-,

Rose Matafeo

That man Alexander Armstrong.

Ed Gamble

Yes.

James Acaster

Oh yes, he'd come in.

Ed Gamble

He's making the lettuce.

Rose Matafeo

Yes.

Ed Gamble

Wow.

James Acaster

Wow. He's the one doing the lettuce?

Rose Matafeo

Yes, he can do the lettuce.

Ed Gamble

Yes, that's fair enough.



James Acaster

Christmas dinner, summer salads, glazed ham, lamb, marinated fish, chop suey, and taro, roast potatoes, jelly made by yourself. Side dish, potato trolley with some potatoes every way, with all the sauces. Drink: spider. So much of this it's panic, Rose.

Rose Matafeo

How is that not consistent with my brand?

Ed Gamble

Yes.

James Acaster

Yes, that's true.

Rose Matafeo

I can't choose anything on a menu. This is pure panic.

Ed Gamble

I can't believe, we've not had a trademark Matafeo head in hands moment.

Rose Matafeo

I did, I bring a cap so that I can do it.

James Acaster

Yes, you can just pull the cap down, that's the equivalent, yes.

Rose Matafeo

Fucking spider, can I change that? Jesus Christ.

Ed Gamble

No, you can't change it.

Rose Matafeo

I need to change that.

Ed Gamble

No, it's locked in.

Rose Matafeo

Spider?

Ed Gamble

Yes, remember you didn't want to be a trash bag by ordering alcohol.



James Acaster

You didn't want to be sick. Yes, so you got a scoop of ice cream in a coke.

Rose Matafeo

Finish the menu.

James Acaster

Dessert, Australian Woman's Weekly children's cake book trolley. Book, yes. The whole,-,

Ed Gamble

Every cake from the book.

James Acaster

The pool, the lady's dress.

Rose Matafeo

What do you think?

Ed Gamble

I mean, it's mad. Look, the yum cha, I'm so on board with. I don't know, I don't think I've done the trolley thing in years, and years, and years. So, I think that's next on the agenda for me.

Rose Matafeo

I didn't know this podcast was about someone coming on and being judged.

Ed Gamble

As you said, 'What do you think?' You've literally said, 'What do you think?'.

James Acaster

'What do you think?' Here's what I think. 'Well, I didn't know I was going to be judged.'

Rose Matafeo

I didn't come here to be attacked.

James Acaster

I didn't know I was judge, jury and executioner.

Rose Matafeo

Oh, man, I mean, I do stand by it, it is pure panic really there, but I think I disagree with the idea of choosing anything really for-, yes, I would panic in the Dream Restaurant, and that is so consistent with my personality.



Ed Gamble

Yes, I mean, choosing seems to have been an issue, so what you've done is you've put everything you can think of on a trolley. Yes.

Rose Matafeo

Yes.

Ed Gamble

It's the first time anyone's exploited the trolley loophole so often, isn't it? We've had dessert trolleys.

James Acaster

Yes, but no, this is a good day for trolley manufacturers.

Ed Gamble

Yes.

James Acaster

Big trolley is pretty happy with that.

Rose Matafeo

I'm lining the pockets of the fat cats at Big Trolley.

James Acaster

Yes.

Ed Gamble

Thank you very much for coming to the Dream Restaurant and bringing so many trolleys with you.

James Acaster

Thank you, Rose.

Rose Matafeo

Thank you.

James Acaster

And, Rose, Merry Christmas.

Ed Gamble

Merry Christmas, Rose.

Rose Matafeo

Merry Christmas, Ed. Merry Christmas, James.



Ed Gamble

Well, there we are, James, what a lovely way to kick off Christmas.

James Acaster

What a menu.

Ed Gamble

Fantastic menu.

James Acaster

What a roller coaster.

Ed Gamble

Well, odd menu, and fantastic menu.

James Acaster

Yes, yes.

Ed Gamble

I'm really into the Christmas food idea.

James Acaster

Yes, delicious.

Ed Gamble

I might make some salads for Christmas.

James Acaster

Are you going to do it?

Ed Gamble

Yes.

James Acaster

Are you going to do a New Zealand Christmas?

Ed Gamble

I think maybe a New Zealand Christmas is the way forward. It just sounds a bit kinder on the old stomach as well, doesn't it?

James Acaster

Yes, I think so, I think it makes it easier to graze throughout the day as well with some of that stuff.



Ed Gamble

I like to graze throughout the day, man, you know that.

James Acaster

I know that.

Ed Gamble

Yes.

James Acaster

Rose's special On and On and On is out soon.

Ed Gamble

Yes, go and find it, she didn't know where, and of course, Junior Taskmaster, slash, Taskmaster Junior is on Friday nights at eight PM on Channel 4, or catch up on channel4.com, it is excellent. Rose is the new Taskmaster, and Mike Wozniak is the Taskmaster's assistant, and it's a lot of fun.

James Acaster

Rose did not say horndogs, so we didn't kick her out of the restaurant.

Ed Gamble

No, you can watch her special horndog though, you can go and watch that.

James Acaster

You can.

Ed Gamble

If you would like a horndog, you can go and watch that. She did say wax lettuce though, which is definitely going to be a secret ingredient for someone else coming up.

James Acaster

In the future, and if we actually get someone with it, amazing.

Ed Gamble

Yes, maybe it will be the secret ingredient next week, because we have another Christmas special next week, speaking to another fantastic guest about their dream menu yes, and also their dream Christmas menu, but for now, jingle those bells.

James Acaster

Jingle those bells all the way.

Ed Gamble

Merry Christmas everyone, we'll see you next week.



James Acaster

Thank to Rose, see you next week.

Ed Gamble

Bye.

James Acaster

Bye.