



CORNWALL CATERING EXCELLENCE

"Better careers in catering"



newquayfruitsales



"Cornish Businesses working together"



Award for Excellence



Winners 2006

for Rest Regional Initiative "Better Careers in Catering"



CORNWALL CATERING EXCELLENCE

Is proud to present

The Cornish Challenge 2007

Tuesday 27th February

Guest Speaker - Alex Polizzi

Master of Ceremonies - Tim Hubbard Radio Cornwall



Tourism Skills Network
South West



Wines and Beverages

Reception

Camel Valley Brut 2004

Dinner

Sauvignon Blanc, Esk Valley Valley Estate (Hawkes Bay) New Zealand 2005

Merlot, Vina Carmen, Chile 2005

Roddas Fudge

Petit Fours
Made by Cornwall College

JUDGES

Judging the Cornish Challenge 2007

Kevin Viner - Viners Restaurant

Andrew Bennett - Executive Chef & Food/Beverage Manager
Park Lane Hotel London

Omero Gallucci – Executive Chef the Compass Group

Paul Gayler – Executive Chef Lanesborough Hotel London

David Sharland – Executive Chef for Rick Stein

Front of House Judges

Andrea Callis – Fowey Hotel – General Manager

Matt Redhead – Headland Hotel – Assistant General Manager

Lorna Dunstan – Cornwall College Course Manager for Professional Craft Programmes

If you interested in entering a Team in to the
Cornish Challenge 2008 please contact
Julie Homer on 01872-552121
Or email julie@doblefoods.co.uk

Cornwall Young Chef of the Year 2008 is aimed at Year 10 Students if you want to know more and
your School is interested in entering a student please contact

Julie Homer on 01872-55121
Or email julie@doblefoods.co.uk

Sponsor Notes

Cornish Catering Excellence is a group of independent Cornish suppliers of food, drink, hospitality and education. Our primary aim is to present the Cornish option and show that there is no need to spend money out of county by using national suppliers for goods or services; Cornish suppliers compete on quality, service, product range and price. What is more, we are committed to spending our money in county wherever possible and thereby adding value to the money you spend to the Cornish economy. We are committed to improving the visitor experience by encouraging the use of the best Cornish food and drink and raising the skills of those cooking and serving it. The “Better Careers in Catering” project (Winners of the Springboard Awards – Best Regional Initiative) and the associated schools program is the latest example of us investing in the future of our industry. We pride ourselves as the best in our field and being “Cornish companies working together”.

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Abbots of Cornwall is a local family run company started by Steve and Cathy Abbott in 1987 from the garage at home, originally supplying sundries to the butchery trade offering a very personal service with regular deliveries. From these beginnings the company soon grew and is now one of the largest companies in Cornwall of its kind. We can offer everything for the catering and licensed trades from a box of glasses to a complete kitchen. We have a team dedicated to kitchen design using the latest CAD facilities backed up with a fully trained service team. In 2006 we opened a new department ‘Abbott’s Event Hire’ hiring a wide range of equipment, with items being chosen with quality and durability in mind giving our Hire customers a fantastic opportunity for a first class presentation. At Abbott’s Event Hire we have the expertise to assist you in the planning, designing and the set up of your event. Even now, we still offer the same personal service to all our customers, and enjoy an on going business relationship. We have a genuine commitment to offer our customers a first class service. Please feel free to visit our showroom where we always have a vast range of sundries and equipment on display or alternatively telephone our customer service department for our latest Catalogues and Price lists.

Chaffins’ Country Range Foodservice based on Cardrew Industrial Estate, Redruth, employs 30 staff and operates throughout Cornwall and West Devon. Chaffins’ delivers a Foodservice solution for the Cornish hospitality industry and has been in business for over 45 years, and continues to grow within its market area.

Cornwall College Camborne

The Department of Hotel and Catering has been in existence for forty five years. Cornwall Tech – as it was (and in many businesses is still recognised as!) has been recognised for offering high quality training of hospitality staff through a variety of disciplines from NVQ Level 1 up to Foundation Degrees.

An innovative Department that strives to keep ahead of developments in industry offers courses in a style to suit the modern learner. Currently it is possible to study courses in a variety of formats allowing the individual to tailor a course to suit their own circumstances. Whether full-time, part-time, distance learning or work-based learning, students of this Department can find a wide selection of courses which will see new-comers to the industry working alongside potential university graduates. Training is not just limited to local students; the Department has active links with Europe and beyond and those educational partnerships add a further dimension to our home student’s perspectives.

In recognition of our contribution to training, the Department has recently been involved with the development and launch of Jamie Oliver’s “Fifteen” Cornwall. All trainees for this project will receive their initial and on-going training, on the Camborne campus.

We are delighted to be the venue for the Cornish Challenge and are fully committed to its success. We hope that you take time to see for yourself the quality of the facilities that we have to offer and the enthusiasm of our students who, even at this event, are benefiting from training.

Doble Quality Foods have been supplying the catering trade in Cornwall for sixty years. We are a Cornish owned family business committed to providing quality products and service. As members and shareholders in Fairway Foodservice plc, we have the strength of purchasing to compete with national competitors, whilst retaining the independence and the flexibility required by the industry. We are able to source special products to meet customers' specific needs, particularly Cornish commodities, and deliver to most areas in Cornwall and Plymouth at least three times a week. We have invested very heavily in our IT management system over the last ten years to keep ahead of the competition. Our very experienced telesales staff have full sales history, current stock and product search facilities on hand when taking orders. Additionally we have an answer-phone service that can be used for additions to orders in most areas up to 10:00pm Stock figures are accurate to the minute so we can assure customers of availability at all times Our systems allow us to easily modify orders at any time up until they have been picked so there is no need for multiple invoices when additions are made. Our representatives are very experienced and can help with menu planning and costing when required.

Newquay Fruit Sales Limited aim to satisfy all fresh and prepared produce requirements to the catering trade throughout Cornwall

This Cornish family owned and managed business, based centrally in Newquay, is at the forefront of supplying and distributing fresh and prepared fruit and vegetables to the catering trade. Our friendly, professional service allows us to meet, and even exceed the high expectations and requirements of our customers.

Our continued commitment to local growers and producers, along with daily contact with New Covent Garden and Bristol Fruit Markets, as well as national distributors and European importers means we are able to offer continuity of supply to our extensive customer base. This allows our customers to feel confident that no other produce distributor can surpass the freshness and range supplied by Newquay Fruit Sales Limited.

Regular independent supplier and customer audits ensure that we maintain the highest standards in Food Safety. If you wish to visit our site personally, please phone call Gareth or Rachel so we can arrange a visit at a mutually convenient time.

Rodda's Creamery, a family run firm now into its fifth generation, has been producing its unique Cornish cream on the same site since 1890. Whilst Rodda's is widely known for its clotted cream, we also make liquid cream, crème fraîche and butter and sell a large range of cheeses, (including speciality and Cornish), along with yogurts, fruit juices and long life products. "Deliveries of fresh and frozen cream are made on a daily basis throughout the country. In addition we have our own van sales service which distributes our whole dairy range throughout Cornwall and Devon."

Whether it's in providing a friendly, satisfying working environment or quality produce and service to the customers, Rodda's has always been committed to Cornish excellence.

St. Austell Brewery is a private family company and has traded in the South West for more than 150 years. We own and operate 160 pubs throughout Devon, Cornwall and the Isles of Scilly and have a wholesale and free trade operation throughout the South West.

The heart of the business is the Brewery based in St.Austell where a wide range of beers are produced for our customers including Tribute which is now available nationally together with Tinnors, HSD and Duchy Bitter. We have an award winning Training Centre operating in conjunction with our

gold medals and 1 silver. In 2002 he again represented The Compass Team in Luxembourg and came away with 2 gold, 2 silver and 1 bronze. Kevin is now a highly sought after judge on the salon circuit, being Chairman of Judges in the Live Theatre at both 'Hotelympia' and 'Hospitality' at Birmingham. He devotes considerable time and effort coaching both young and inexperienced chefs, and salon teams, in the finer skills of top class food production.

Paul Gayler

Paul Gayler began his cooking career at the tender age of 12 while assisting his mother with their family owned outside catering business. At the age of 16 he attended a local catering school where he passed with honours. He later honed his career working in some of Britain's finest restaurants and hotels, as well as a short period in France. He was later offered the position of head chef at Inigo Jones, one of London's finest and most exclusive restaurants where he gained an enviable reputation for the food and as a pioneer of "Vegetarian Haute Cuisine". Frustrated by the lack of imagination shown by many chefs in the preparation of vegetable and vegetarian dishes he introduced "Menu Potager", a seven course gourmet vegetarian menu. In 1991, Paul was invited to head up the team of the newly opened Lanesborough on Hyde Park in the heart of London. The Lanesborough, a then rosewood property, its first in Europe, which has now become a member of the prestigious St Regis Group, has become in a short space of time one of the most exclusive and sought after hotels in the world. Paul remains there to this day, overseeing all food preparation, restaurant, private dining and in room dining with a brigade of 40 chefs. He describes his cuisine as "Global Contemporary", a careful blending of flavours, while retaining classic French techniques and values as a base, which he believes are imperative for any good cooking. He has also judged in many countries in the world, and is presently the UK Chairman for the Prix Pierre Taittinger, a post he has now held for 3 years. Paul has also appeared on numerous radio and television programmes.

He published his first cookery book in 1995, "Virtually Vegetarian", "Great Value Gourmet" followed in 1996, "A Passion for Cheese" in 1997 and "The Ultimate Vegetarian" in 1999. A further cookery book "Passion for Vegetables" was published in 1999 which was named 'Cookery Book of the Year' by the guild of food writers. In 2000 he published "Raising the Heat", cooking with fire and spice met critical acclaim and "Passion for Potatoes" followed suit in 2001. His new book has just recently been published "Flavours of the World" a celebration of dishes using some of his favourite ingredients. Despite his busy schedule Paul is at present a Chef Consultant to Tesco Stores Plc.

David Sharland

David Sharland joined The Seafood Restaurant in January 2006 as Executive Chef. Prior to joining Rick and Jill Stein's world renowned business in Padstow, Cornwall David worked for Harvey Nichols running their prestigious Oxo Tower and Prism Restaurant; he also opened restaurants in both Edinburgh and Manchester for the Harvey Nichols group. Upon leaving catering college in Exeter in 1980 he moved to London to work for various five star quality hotels. After three years he opened the Vineyard at Stockcross, which was a £1.2 million project. He also owned his own restaurant in Newbury Berkshire before moving to Harvey Nichols.

Judges Profiles

Omero Gallucci

He started cooking when he was just seven years old, watching his Mother cooking and new then that he wanted to cook, He started in 1965 in London at the Dorchester hotel and then went to the Savoy from there Omero worked in various hotels and restaurants, in 1979 he went in to teaching and spent ten years teaching at Merton college from there in 1989 He went as executive pastry chef to open the Marriott hotel in Poland, on his return he has held various senior positions in catering, Omero has been a member of the British team of chef six times and a judge at the culinary Olympics he have won over four hundred medals and trophies, It was have received the competition and life time achievement awards from the craft guild of chefs, he holds the palms Lacam, Metrisse Escoffier, culinary and the cordon rouge from the French academy, He is also a Patron of Thames Valley Universities I am F.H.C.I.M.A and hold a CERT ED.

Andrew Bennett

Born in Luton Bedfordshire, Andrew Bennett trained at Barnfield College where he completed a 2 ear full time course in City and Guilds old 706/1 706/2.

It was in 1975 that Andrew went to Claridges Hotel for 3 years to train in one of the last classical kitchens to put his career on the right footing. In the next 31 years Andrew has covered many aspects of the culinary world including the Berkley Portman and Carlton Tower Hotels and also began his restaurant experiences with the late Robert Carrier and the Michelin starred Rue St Jacques. Andrew did his first hotel opening for the Conrad in Chelsea Harbour followed by 3 years at Sopwell House Hotel and Country Club in St.Albans where he gained 2 rosettes. Andrew returned to London and joined the Sheraton Park Lane Hotel where he remains today after 13 years at the helm and has seen the hotel come out of private ownership and become part of the largest hotel group in the world under the Starwood banner. Andrew was successful in gaining the Craft Guild of Chefs Banqueting award in 2000 and was part of the Team UK to gain gold medal for the only banqueting competition in Toronto.

Andrew judging exploits have taken him as far as Dubai and more recently was chairman of judges for the Chef of the Year competition at the restaurant show in September. He has a passion for encouraging young people to become part of our industry and was award a Tiffany Star by the HCPTA last year.

Kevin Viner

Kevin Viner was the UK National Chef of the Year winner in 1998, won at Hotel Olympia, and also the 1999 A.A. Chef's Chef of the Year, voted by his peers and colleague chefs throughout the trade. He was nominated as one of the ' Top ten chefs of the last decade' by the A.A. Kevin was chef / proprietor of Pennypots Restaurant, the first Michelin starred restaurant in Cornwall, also awarded 3 rosettes by the AA, and highly rated in all major food guides. He is now Chef / proprietor of 'Viners bar & restaurant' situated at Summercourt in Cornwall. 'Viners' is an informal restaurant offering casual dining, and the restaurant has also been recognised by all the major food guides in the U.K. Kevin was a member of the British Team of Chefs that completed and won Gold medals in the World Culinary Olympics held in Frankfurt, and is also a holder of numerous prestige awards won at Salon Culinaires throughout Europe and North America. In the year 2000 he acted as coach and competitor at Erfurt, Germany representing The Granada Compass Culinary team where he won 3

White Hart Hotel offering a wide range of courses for all aspects of the licensed trade and an extensive wines and spirits division trading as Walter Hicks.

Tourism Skills Network is a South West Regional Development Agency initiative which was started in 2001 to promote the productivity and business competitiveness of the tourism sector in the South West. Tourism Skills Network SW works with employers to identify training needs and delivery programmes in partnership with training agencies to improve the skills base and capacity of the workforce, as well as promoting tourism as a career of first choice.

In Cornwall, Tourism Skills Network works on the skills agenda on behalf of the Cornwall Destination Management Organisation and in this capacity has been responsible for the delivery of a number of European Social Funded Objective One projects. These projects have enabled businesses employees to improve their management and business skills, vocational skills, language skills and sustainable operating practices with training which was locally delivered and specific to their industry sector.

The Learning and Skills Council is responsible for funding and planning education and training for over-16s in England, excluding universities. Our mission is to raise participation and achievement through high quality education and training that puts individuals first. We plan and invest in high quality education and training for young people and adults that will build a skilled and competitive workforce. We help employers to get the training and skills they need for their business. We are transforming the further education sector to meet the needs of employers and the local community. We aim to make sure there are no barriers to learning, only opportunities to succeed.

Established in April 2001, the LSC operates through 47 local offices, nine regions and a National Office in Coventry. Devon and Cornwall LSC has offices in Truro, Plymouth and Exeter. It funds all Further Education colleges, school sixth forms and training providers in the area.

Welcome to the Platinum Provider Scheme

The Platinum Provider Scheme has been designed to encourage employers to develop their own Work Experience Scheme so that it provides a quality experience for the students concerned. The main element of the scheme is the "Platinum Provider Award". The award has been introduced by Cornwall Education Business Partnership for those employers who provide Work Experience Placements and have met the "Quality Standards Required"

For an employer to be awarded the Platinum Provider Certificate their Work Experience Scheme has to have the following elements:-

- 1 Aims and Objectives
- 2 Planning and Briefing
- 3 Preparation and Induction
- 4 Debriefing and Evaluation
- 5 Recording and Monitoring

Want to know more

Contact Tom Hickie, Cornwall Education Business Partnership,
Dalvenie House
County Hall
Truro TR1 3AY
Email - tomhickie@cornwall.gov.uk

Watergate Bay Hotel

Amuse Bouche
Crab Consommé with a Crab Spring Roll

Starter

Ceviche of dived Cornish scallops with deep fried Falmouth oysters, red veined sorrel, glazed carrot puree and poppy seeds

Frothy veloute of Jerusalem artichokes, warm St Marweene goats cream cheese, walnut oil and artichoke crisps V

Main Course

Seared loin steak of ruby red beef with oxtail risotto, braised savoy cabbage, celery root foam and cooking juices

Risotto of purple broccoli sprouts, poached free-range duck egg, celery root foam and crisp onion rings V

Dessert

Chocolate and salt caramel delice with Barwick farm Organic milk ice cream and a wafer of freeze-dried strawberries

Team Members

Tom Bradbury – Executive Head Chef
Nick Osborne – Sous Chef
Hannah Croft – Pastry Chef
Lukasz Jus - Senior Chef de Partie

Front of House

Abbey Murrin – Food & Beverage Manager
Kat Jolly – Waitress

Tom Bradbury – Executive Head Chef

Tom inherited his passion for cooking from mother and started his career at Catering College in St Austell. Keen to learn from the best, Tom followed the bright lights of the city to London where he took the position of Commis Chef working for Paul Gayler at the 5-star Lanesborough Hotel in Hyde Park Corner. Tom's two years in London ignited his passion for creating dishes to delight but eventually the lure of Cornwall proved no match for city life and Tom returned home, starting at The Fowey Hotel where he worked for four years as second chef, expanding on what he'd learnt in London and starting to cultivate own style of cooking. Two and a half years ago Tom took the position of Executive Head Chef at The Hotel & Extreme Academy, Watergate Bay and has already had a major impact with his seasonally driven menus using the best local ingredients, the quality of which has been recognised with the Brassiere gaining its first AA Rosette last year.

St Austell Brewery Team

Amuse Bouche
Spider Crab Chowder
The subtle sweetness of spider crab makes soup irresistible

Starter

Kernow Carpaccio
Fine slivers of rare Cornish beef over a characterful mixture of mizuna, rocket and alfalfa, drizzled with olive oil infused with the fire of fresh horseradish.

Beetroot and Artichoke Winter Salad V
Slices of roasted beetroot and Jerusalem artichoke with peppery salad leaves and dressed with a smoked garlic oil

Main Course

Fillet of Wild Sea Bass
A large fillet of locally caught bass served on crushed saffron potatoes, with spring greens, steamed cockles and a warm caper butter sauce.

Gevirk and Olive Charlotte V
Wonderfully creamy goat's cheese and crushed olives baked in a bread and butter casing until crisp and golden, served with roasted vine tomatoes and lemon oil dressing.

Dessert

Pumpkin and Rhubarb Tart paired with Cardamom Cooked Cream

Freshly Baked Bread

Seasoned with fresh rosemary and Cornish Sea Salt served with Trewithen Farm butter.

Team Members

Paul Drye - Catering Development Manager
Marcus van Luttimer - Head Chef Pescadou Restaurant
Graham Holder - Second Chef Pescadou Restaurant
Clive Conellon - Commis Chef

Front of House

Sonia Allen
Brian Sherry

Paul Drye- Team Leader

Paul is an experienced chef with 25 years' behind him in the trade. After working as Head Chef in restaurants for many years Paul left the rat race and moved to Cornwall in search of the best ingredients Britain has to offer. He was the Head Chef and later Catering Manager at Heligan Gardens, where he cooked with fresh home-grown fruit, vegetables and herbs, and meat reared on the estate itself - this truly was "Chef's Heaven". During his time at Heligan he wrote and published a trilogy of cookery books in which he sings the praises of local produce. He then joined St Austell Brewery as their Catering Development Manager which involves chef training, menu development and dealing with local suppliers and producers. In the first year there Paul was awarded the national title of "Pub Food Champion", and finished his second year landing the award for "Catering Development Professional of the year 2007". Paul says: "my passion for creating simple stylish dishes using the best produce Cornwall has to offer only comes to fruition because the Brewery and every one of its pub chefs shares the same vision".

Fistral Blu Team

Amuse Bouche

Falmouth Bay scallops, leek ribbons, saffron and lemongrass jam

Rocket and Cornish Yarg beignet with sauce vierge V

Starter

Crispy skin Newlyn red mullet with a mussel and fennel broth

Trio of soups to consist of organic butternut squash, cream of celeriac and leek and sweet potato garnished with crispy oyster mushrooms V

Main Course

Cornish fillet of beef wellington with fondant potatoes and a ragout of baby vegetables, roasted garlic and thyme jus

Chick pea and sun blushed tomato rissotto cakes with red pepper chutney V

Dessert

Assiette of desserts consisting of iced chocolate soufflé, hazelnut and toffee cheesecake and crepe suzette

Petits fours

Team Members

Paul McKenna – Head Chef

Tom Vose

Luke Finne

James Thompson

Front of House

Dominic Bate

Kayleigh Bunt

Paul McKenna – Head Chef

Paul has worked as Head chef at Fistral Blu for the last three years, prior to that at the Chy Bar Restaurant, Newquay for three years. Paul has also worked at Two Rosette, Red Lion in Clovelly. He has also worked as a relief chef and has spent time working in France.

Brend Hotels Team

Amuse Bouche

Open Ravioli of Wild Mushrooms & Cornish Mead

Starter

Pressed Lobster Terrine, Green Peas, Purple Cress, Camel Valley

Dry Wine Gelee

Tomato & Gevrik Tart, Purple Cress, Green Peas and Rocket Pesto V

Main Course

Lightly Smoked Cornish Beef Fillet, Beef Daube, Horseradish, Scented Cauliflower Puree, Garlic Fondant and Tribute Jus

Confit Artichoke & Carrot Gateau, Horseradish Scented Cauliflower Puree and Garlic Fondant and Basil Beurre Blanc V

Dessert

Green Apple Delice, Cornish Cyder Sorbet

Team Members

Dez Turland - Group Development Chef & Exec Chef at the Royal Duchy Hotel

Simon Styles - 3rd Chef at The Royal Duchy Hotel

Casper Gunning - Head Pastry Chef at the Royal Duchy Hotel & Carlyon Bay Hotel

Craig Edens - Chef de Partie at the Carlyon Bay Hotel

Front of House

Ali Ennaji - Restaurant Manager

Jaroslava Siplakova – Station Waitress

Dez Turland

Trained at Halesowen College while working at Plough & Harrow & Strathallen Hotels in Birmingham. Moved to London to pursue career, worked for Restaurant at law courts on the Strand, private hospital in Baker Street before working for 2 years with Michael Quinn MBE and Andreas Antonia at the Ritz Hotel. Moved back to Birmingham and spent two years at the Michelin rated Terrace Restaurant. In 1987 was given the opportunity of moving to Cornwall for the opening of the Alverton Manor Hotel in Truro as Sous Chef. Took position of head chef at the Greenbank Hotel in 1989, gaining rosettes for cuisine. Moved to the Brend Hotels Royal Duchy Hotel in October 1992 as Head Chef and held 2 rosettes for 7 years for cuisine. Recently promoted to Executive Head Chef and Group Development Chef of 11 hotels in the South West. He has been actively involved in competition work recently reaching the finals of Norwegian Seafood Chef of the year and Australian Interchef Challenge, as well as being a previous winner of The Cornish Challenge in 2005.

HMS Raleigh Team

Amuse Bouche
Creamed onion tartlet with a parsley & garlic crust.

Starter

. Fisherman's Fancy.
Roasted Pollock Fillet. Capsicum & Crab Salsa. Yarg cheese Tuille.
Leek & Asparagus. Mint and Broad bean sabayon

Individual Carrot & Caraway vegetarian soufflé served with a duo of tomato & basil reduction, and a green pea broth and Concasse tomatoes. Holbrook's Worcester sauce V

Main Course

Farmers Festival
Tower of stuffed braised beef, hogs pudding faggot, roasted beetroot, parsnips, kale potato & horseradish Soufflé. Braising juices & Soubise sauce

Asparagus & wild mushroom bouch'ee & Ricotta and potato galette.
Served with a lime hollandaise sauce & roasted pine nuts V

Dessert

Orchard Splendour
Apple & mead charlotte. Clotted cream chocolate & praline organic fudge parfait.
Duo of red berry Coulis & damson sauce

Warm apple cider cake with an apple sauce. A compote of winter fruits.
Cinnamon biscuit and iced vanilla yogurt V

Team Members

Bill Ferguson - Advanced Craft Training Provider
Phil Roberts - Advanced Craft Training Provider
Tony Alcott - Warrant Officer Caterer
Catherine Bradley - Basic Craft Training Provider

Front of House

Pipa Robinson - Leading Stewardess
Claire Richardson - Petty Officer Stewardess

Bill Ferguson - Team Leader

Currently employed with Flagship Training Ltd (Royal Navy training partner) as advancement craft instructor. Served in the RN achieving the rank of Chief Petty Officer. Enjoys culinary competitions, highlight being winning a gold & best in class at Hotel Olympia in the Nestle master chefs grand prix 2002.
Now mentoring his son who is presently the winner of the recent South West young chef competition.

Blue Banana Catering

Amuse Bouche
Carpaccio of Cornish Venison

Starters

A risotto of Cornish Haddock smoked at one of "Cornwall's renowned smoke houses" tossed with Cornish crab

A risotto of Cornish winter leeks and olde smokey cheese V

Main Course

Roasted fillet of Cornish beef served en croute with a duxelle of wild mushrooms and dry cured Cornish bacon in a red wine and port jus

A medley of wild mushrooms sautéed with brandy and crème fraiche infused with tarragon served en croute V

Dessert

Chefs homemade plum jam roly poly served with gwavas jersey farm clotted cream

Team Members

Bryan Hatton - Head Chef in Country House Hotel Falmouth
Richard Dagnall - Owner of Truro Marquees & Premiers Catering
Liam Luzmoor - Second Chef in Country House Hotel Falmouth
Adrian Hassan - Former Chef/Owner No 18 Restaurant

Front of House

Anouska House - Studying HND in Hospitality Management
Laura Hitchens - Front of House & Dance Student

Bryan Hatton - Head Chef

Apart from scalding myself with hot fat and water whilst trying to bake some scones, I cooked very little when I was young. I took catering as what seemed like an easy waste of a Wednesday afternoon option when at school, did some work experience in the school canteen and realized I actually enjoy doing this. This led me to set my sights on enrolling at Cornwall College on a national diploma course. As fate would have it I didn't make the grades and completed the btec first diploma, this made me realise that I was more suited to the craft side of things. I switched to city and guilds qualifications, passed and that was it, I was a chef, installed with all the confidence to get me chucked out of my first kitchen to become a waiter. I realised quickly that I should have spent less time in the Basset Arms and should have paid more attention in lectures. Luckily I was given the opportunity to go to France where I relearned the basics, discovering a passion and respect for both food and the role of the chef. I have worked as a head chef for over ten years and feel proud of what I have achieved so far. My current venture is Blue Banana Catering where we bring the restaurant to you, simple as that. Top quality food in the venue of your choice.