



CORNWALL CATERING

E X C E L L E N C E

Is proud to present

The Cornish Challenge 2008

Monday 28th January

Guest Speaker's

David Meneer – Fifteen Cornwall

Ivan Curtis – The Headland Hotel

Master of Ceremonies

Tim Hubbard - Radio Cornwall

Wines and Beverages

Reception

Canapés
Made by Cornwall College

Camel Valley Brut

Dinner

Totara Hill Sauvignon Blanc 2006 Marlborough. NZ

*Crisp and herbaceous with balanced acidity and fruit.
Well shaped Kiwi Sauvignon with ripe tropical notes
and a fresh touch of cut grass*

Montes Cabernet Sauvignon Classic Series 2005 Curico, Chile

Textbook Cabernet Sauvignon, with its good garnet colour, very attractive full fruit and new oak on the nose. All nicely collected and subtly aged good balance with a nice finish. Aurelio Montes was named as "Winemaker of the Year" by the Observer

Tribute Ale
St Austell Brewery

Petit Fours
Made by Cornwall College

Fudge
Made by AE Rodda

Judging the Cornish Challenge 2008

David Sharland – Executive Chef for Rick Stein

Ben Tunnicliffe – The Abbey Restaurant

Paul Ainsworth – No 6 – Padstow

Front of House Judges

Andrea Callis – Fowey Hotel – General Manager

Daniel Norman – Gidleigh Park – Restaurant Manager

*Lorna Dunstan – Cornwall College Course Manager for
Professional Craft Programmes*

*If you interested in entering a Team in to the
Cornish Challenge 2009 please contact
Julie Homer on 01872-552121
Or email julie@doblefoods.co.uk*

*Cornwall Young Chef of the Year 2009 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".

Abbotts 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 has 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, located both in Newquay and Padstow providing the highest quality county wide supply and distribution of 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 and Cabbage Patch Padstow. Regular independent supplier and customer audits ensure that we maintain the highest standards in Food Safety. If you wish to visit our sited 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 170 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 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.

Matthew Stevens & Sons as a third generation family business, our reputation has been built on supplying customers with the best product at the keenest price alongside a sourcing network and consistency of delivery that is second to none. We work closely with all our customers on issues such as portion control, menu development and staff training. This level of commitment has led to us becoming one of the most respected fresh fish & seafood specialists in the southwest.

Much of the fish we buy comes from the fishing harbours of the south west including Mevagissey, Looe, Newlyn, and of course, our home port of St Ives. Amongst these boats are the smaller day boats that work closer to shore harvesting smaller quantities but wonderful quality fresh fish and shellfish. Knowing many of these skippers and crew as we do, they only supply us the best of the catch.

All the fish & seafood are prepared at the company's purpose built preparation and packing facility overlooking St Ives Bay, across to Godrevy and the glorious sandy beaches that Cornwall is famous for. Filleted, boned, prepared and packed, a wonderful variety of fish and seafood such as Monkfish, Bass, Haddock, Cod, Lemon Sole, John Dory, Brill, Lobsters, Scallops and Crabs are delivered direct to our customers throughout the UK, from specialist food shops and gastro pubs to Michelin starred restaurants and award winning hotels.

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

Judges Profiles

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.

Ben Tunnicliffe

Ben studied at Bournemouth College where his training began with a six month placement as commis chef at the Michelin Two Star L'Aubergade in South West France. Classically French trained, his career began at the Chewton Glen in Hampshire followed by a series of quality country house hotels. After working at restaurants across the South West England, He moved to Cornwall in December 2000 with his wife Kinga to convert the once zero nightclub in Penzance into a restaurant, with its owners.

The Abbey Restaurant opened in June 2001; Ben and Kinga's ethos was to offer what they wanted to see when they themselves ate out. Ben & Kinga became proprietors of the abbey in 2006. In 2003 the Abbey was awarded a Michelin star an accolade Ben has held for 4 of the last 5 years. Ben says "no one was more surprised than me when I was awarded a Michelin star, it was the last thing I expected"

I put it down to the quality of local produce, and my style of simple cooking, where the emphasis is on depth of flavour not on fashion or artistic merit. Cooking seasonally is paramount!

Ben and Kinga sold the abbey in January 2008 and are considering their opinions whilst taking a well earned break.

Paul Ainsworth

Paul was born in Bitterne Park in Southampton and came straight into the catering industry as his Mum and Dad owned a 10 bedroom guesthouse. His dad was great at the classics such as cottage pie, roast dinners and sausages and mash with onion gravy! His mum, who is from the Seychelles, cooked fantastic Creole French dishes that the family all looked forward to at the weekends. He was brought up on good home cooking where they all sat round the table as a family which he finds very important.

Paul did his apprenticeship at Southampton City College whilst working at two hotels. He then moved to London when he was eighteen to work with some of London's most excitable chefs such as Gordon Ramsey and Marcus Waring Nine years later he felt he was ready to pursue his own venture and formed a partnership with four great individuals at Number 6 in Padstow.

Tipped to be Cornwall's next Michelin star.....

Andrea Callis

Andrea trained at Cornwall College in 1988 and successfully completed her National Diploma before continuing her studies at South Devon Polytechnic on the HND in Hotel, Catering and Institutional Operations.

She has worked in a variety of job roles before arriving at the Fowey Hotel in 1994. Within three years she was promoted to General Manager (probably the youngest GM in the SW!) a position that she currently holds. An ardent supporter of the College and of the Cornwall Catering Challenge, Andrea practices what she preaches in terms of the complete customer experience. Under her guidance and supervision the Fowey Hotel has just achieved AA four star status and has two AA rosettes for its food.

Dan Norman

Another Cornwall College student..... emphasizing that you do not have to leave the County to be a success!

Dan came through the National Diploma route as well and he continued on to successfully complete his HND in Hotel and Catering Management, only in this case he remained at Cornwall College to do it!

During his HND, Dan did his industrial release at Gidleigh Park, one of the UK's top country house hotels with a two star restaurant run by Michael Caines – an association that has remained with him ever since.

Despite working in Europe and travelling worldwide, Dan rejoined Gidleigh after working at the Bath Priory whilst Gidleigh was refurbished. He is now restaurant manager and highly regarded in industry

Lorna Dunstan

I did my training here at Cornwall College in both Hotel catering and Food and Beverage service, my main interest at that time being to concentrate on the kitchen side of the industry. I soon decided that I preferred to work in the front of House and concentrated my efforts on working in this area. Although working predominately in Cornwall, I gained valuable experience at the Selfridge Hotel, London, Albany Hotel Birmingham and Westcliffe in Bournemouth.

I returned here to the college to teach Food and Beverage service and have been the Course manager for the Professional Craft programme which runs for full-time students, for the last 10 years

Watergate Bay Hotel

Amuse Bouche

Tart of poached Quail Eggs, Thyme confit Shallots and sauce Hollandaise

Starter

*Grilled fillet of Brill with Chicory Marmalade, Parsnip puree,
Razor Clams and cooking juices*

Warm salad of Cornish Goats Cheese, pickled Walnuts, Sautéed Pears and Parsnip fritters

Main Course

*Pot Roast Fillet and slow cooked shin of Cornish Beef, smoked Bacon Croquette,
Shallot and cassis sauce*

*Roast Potato Gnocchi, Jerusalem Artichokes, black Kale, squash puree
and Sage Burnt Butter*

Dessert

*Cornish Wildflower Honey and White Chocolate Delice, Chocolate sauce,
Clementine sorbet and Honeycombe*

Team Members

Tom Bradbury – Head Chef

Nick Osborne – Sous Chef

Nick Clouse – Pastry Chef

Brett Mace – Chef de Partie

Front of House

Mark Williams – Deputy General Manager

Chris Burton – Wine Waiter

Tom Bradbury – 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 his own style of cooking.

Three 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 Brasserie gaining its first AA Rosette in 2006. In 2007 Tom led the Watergate Bay team to win their first Cornish Challenge event.

Mark Williams – Deputy General Manager

Cornishman Mark, 42, from St Issy joined The Hotel & Extreme Academy, Watergate Bay as Deputy General Manager in July 2004 from St Mellion Hotel, Golf and Country Club where he was director of food and beverages for eight years. He has also worked at Nigel Mansell's Woodbury Park Hotel, Golf & Country Club in Exeter where he worked as operations manager for two years. A graduate of Cornwall College Camborne, Mark obtained a City & Guilds in Cookery for the Catering Industry and Food and Beverage Service. Mark looks after the day-to-day operations at the Hotel & Extreme Academy.

Pandora Inn

Amuse Bouche

Falmouth Bay Oyster beignet with a shot of Smoked Haddock Cream

Starter

Carpaccio of Organic Beetroot and Peppered Cornish Fillet with Beef Jelly

Crispy Filo and Lentil Tartlet with Cauliflower and Truffle puree V

Main Course

Roasted Bass and Salmon on a Leek and local Goats Cheese Vine wrapped parcel, served with crispy Sage, roasted Leeks and Horseradish froth

Savoury Saffron Éclair filled with melted Cornish Yarg, Leek and Thyme served with Organic Pumpkin and Potato Pomme Anna and Artichoke and Carrot Brulee V

Dessert

Chilled Soufflé of Fig with Cornish Apple and Brazil nut Praline

Team Members

Simon Morley- Smith - Head Chef

Alex Carlisle – Sous Chef

Joseph Melbourne – Pastry Chef

Toby Heighton – Chef de Partie

Front of House

Hannah Calland

Jo Morley-Smith

Simon Morley-Smith Head Chef

Simon started developing his culinary interests from an early age, after finishing secondary school he attended Henley Catering College. Simon then moved to work in London where he gained a lot of his catering knowledge and experience. He moved from London to Copenhagen as Sous Chef at the prestigious Alexander Neuski Restaurant and hotel. Later he took a Sous Chef position at The Sheraton Hotel – Copenhagen.

Simon met his wife in Copenhagen; together they moved to Cornwall and opened Morley's Restaurant. Simon owned and managed Morley's Restaurant in Helston successfully for 7 years. Simon has been employed at the Pandora Inn since the beginning of June 2007

Hannah Calland

Hannah was born and raised in South Africa. During the last few years of her secondary education her interest in the hospitality industry was peaked when a new degree in hospitality and tourism management was introduced by the University of Pretoria. As part of her practical training Hannah worked at the Swakopmund Hotel in Namibia for 6 months, she completed her practical training working in Sun City, South Africa for another 6 months. Hannah completed her degree in 1996 and moved to Cape Town from Johannesburg where she worked as Customer Relations Officer and then Assistant Front Office manager at the world renowned Venice Simplon Mount Nelson Hotel.

Hannah travelled abroad and was told how wonderful Cornwall is and decided to spend a summer working at the Roseland Inn Pub. Hannah intended to travel to Europe on completion of her summer job at the pub but had met her husband John Calland and decided to stay in Cornwall. Hannah worked at the Idol Rocks hotel in St Mawes where she was Assistant Front Office manager.

Hannah and John aspired to having their own pub and applied to St Austell Brewery, they were advised to gain some experience in the pub industry by working as managers first. Hannah and John were approached by John Milan and Steve Bellman and started employment at the Pandora Inn as a management couple in January 2004.

St Michaels Hotel & Spa

Amuse Bouche

Tessyn Fondant and Parsnip Crisp

Starters

*Trio of Organic Aberdeen Angus Beef, Tregothnan Tea Smoked with Horseradish Ice Cream
Potted with pickled Organic Bull's Eye Beetroot, Roasted Marrow with
Tribute Ale and Sage Toast*

Boyton Ewe's Milk Cheese, Wild Bullace Jelly with Walnut Wafer, Sorrel and Red Chard

Mains

*Pan fried Fillet of Grey Mullet, Falmouth Bay Scallop, Cauliflower Fennel Puree,
Organic Cavolo Nero and locally foraged Crispy Seaweed*

*Cusgarne Organic Bore Kohl, Yellow Turnips and Baby Leaf Spinach with
Pease Pudding and Watercress Cream*

Dessert

*Caramelised Russet Apples with Spiced Crumble Biscuits,
St Allet Goat's Milk Yoghurt Sorbet and Cob Nut Praline*

Team Members

Fiona Were – Executive Head Chef

Mark Beard – Sous Chef

Kevin Booth – Commis Chef

Henry Osborne – Pastry Chef

Richard Martin – Head Kitchen Porter

Front of House

Keith McCabe – Restaurant Manager

Jade Pryor – Restaurant Supervisor

Fiona Were – Executive Head Chef

Originally from New Zealand, Fiona's passion for food and cooking was inherited from her mother, and she trained classically in New Zealand and began her career at the Canterbury Tales Restaurant at the 5 star Park Royal Hotel in Christchurch and was the first student to gain 100% and Distinction. She was also awarded Apprentice Chef of the Year with South Pacific Hotels. Fiona came to the UK 10 years ago. She met her British partner, while he was working and travelling in New Zealand and he brought her back with him to his beloved West Country. Fiona has worked at Hotels and Restaurants in the Southwest. Her success led to her being offered the post of Training and Development Chef for Fifteen Cornwall during its inaugural year, ensuring that all the new recruits made the standard for which Fifteen is now nationally recognised. St Michaels Hotel shares Fiona's 'green' ethos. She and her team consistently create an exciting range of dishes based upon what is fresh and seasonal, with a special emphasis on fresh fish and seafood. She works closely with local producers, farmers and fishermen to buy food which is fresh, of the highest quality and low in food miles. Fiona also includes organic and wild foods that she enjoys foraging for in her spare time. Fiona looks firmly to the future, plans are being made to move the Hotel up a level to 4 Star, and she is working closely with the Proprietor and General Manager to gain a second AA Rosette. She will continue to build her team of Cornish lads (most have been with her for the past 12 months) and plans to continue to invest in their future at St Michaels Hotel and Spa.

Keith McCabe

Keith McCabe has recently moved to Cornwall from Middlesbrough Football Club, to take over the helm as Restaurant Manager in the Flying Fish at St Michael's Hotel and Spa. He was the Hospitality Floor Manager at Middlesbrough, for 3 years, which involved managing 9 restaurants ranging from Carvery to Fine Dining. He started his career as a waiter and has experience of managing a restaurant to 3 rosette standard. Other posts he has also held include Restaurant/Bar Manager at the Holiday Inn in Maidenhead, Bar Manager at Apsley Guise and Woburn Sands Golf Club.

Harbour View Café

Amuse Bouche

Wild Seabass Tartar, Carpaccio of Beetroot and Horseradish Oil

Starter

*Warm organic Carrot and Cardamom Tart accompanied by a roast river Fal.
Scallop and Mizuna Salad, Smoked Sea salt Crème Fraiche*

*Roast Spiced Pear and Cornish Blue Cheese Tart, with Scallion dressing,
Potato herb Tuille and candied Carrot V*

Main Course

*Poached Cornish Rump of Beef in Goose fat, faggot, braised Cabbage and Creamed
Potatoes, Ale and Thyme reduction*

*Roast Chestnut Risotto cake with a Butternut Squash fettuccine and
peppery mixed leaves V*

Dessert

Fresh Goat Cheese fondant with Pumpkin crisps and pink peppercorn ice cream

Team Members

Ken Symons - Head Chef

Liam Humberstone - Harbour View

Chris Taylor – Head Chef/Proprietor of Two Ten, Falmouth

Luke Hitchens – Pastry Chef from Two Ten

Front of House

Sharon Robertson – owner of Harbour View

Geraldine Hammond

Ken Symons – Head Chef

Ken Symons trained locally and became Head Chef at one of Cornwall's leading Hotels for over 12 years before heading to London where he took charge of Banqueting at the London Hilton Kensington. He then moved on to run banqueting at the Dorchester before being drawn back to his beloved Cornwall. He is currently Head Chef at the Harbour View in Falmouth. Like so many Cornish establishments, Ken makes the most of top quality local ingredients keeping his food simple while catering for many different appetites and budgets.

The front of house team will be run by Sharon Robertson and assisted by Geraldine Hammond. Prior to moving to Cornwall with her husband, Sharon worked for a major Investment Bank in London where she was Deputy Head of Corporate Entertaining, responsible for client events and conferences across Europe.

Andrew & Sharon Robertson

Andrew and Sharon Robertson took over the Harbour View in June 2006. After a complete refurbishment, they set out to provide the best of all that is Cornish at an accessible price to all. The seasonal menus and daily specials offer the best of local produce and a good balance of fish, meat and vegetarian dishes. With great views and a relaxed, informal atmosphere, the Harbour View is open daily for breakfast, lunch, afternoon tea or dinner throughout the year.

The Cove Bar & Restaurant

Amuse Bouche

*Carn Brea Goats Cheese & Scrumpy Roasted Shallot Cornetto
Helford Creek Apple Cocktail*

Starter

*Trio of Line Caught Wild Seabass, John Dory & Tempura of Falmouth Bay Oyster
Butternut Squash & Smoked Bacon Chowder*

*Butternut Squash, Ricotta & Rosemary Filo Parcel
Wild Watercress Salad V*

Main Course

*Organic Gryliss Farm Beef Fillet
Oxtail Suet Pudding, Celeriac Rosti & a Red Wine Sauce*

*Wild Mushroom & Spinach Open Ravioli
Basil Oil*

Dessert

*Gateau Opera
Chocolate Collar & Clotted Cream Ice Cream*

Team Members

*Arty Williams - Chef/Proprietor:
Dave Trewin - Head Chef
Jennifer Reed - Sous Chef:
Janine Cremore - Pastry Chef:*

Front of House

*Ciaron Gray
Annette Rickard*

Arty Williams – Chef/Owner

Arty nurtured his enthusiasm of food whilst growing up in Falmouth within a successful family run hotel & started his career at Catering College in Pool. In order to broaden his culinary horizons Arty followed his dream & went to explore New Zealand & Australia. It was here that he discovered his passion for food... working at the American Express Seafood Restaurant of the Year, 'Jordan's' in hub of Sydney's Darling Harbour, with both the best chefs & ingredients.

Cornwall was calling & Arty returned home where he proceeded to successfully open two new restaurants as Head Chef & to build a solid reputation.

Five years ago Arty had the opportunity to open his own restaurant, 'the cove'. It is here that Arty & his team are able to construct the freshest of menus that provide testament to his love of the Cornish landscape which is rich in both beauty & the finest ingredients.

This year Arty has been able to release his first collection of recipes in 'the cove cookbook...food with a view'

Ciaron Gray

Ciaron initiated his career in hospitality by becoming the youngest licensee in the vibrant city of Brighton. With his finger on the pulse, Ciaron soon established himself as a forward thinking restaurant Manager & proceeded to open the first Organic, Carbon-Neutral restaurant in Brighton. In order to achieve a more rounded perspective of the hospitality industry, Ciaron decided to train as a Chef. This he choose to do at 'the cove'. Following a significant period of time in the kitchen Ciaron felt that his future lay in his talent to create a positive front of house environment, complemented by his ability to share his enthusiasm for great food & exceptional customer service.

Pescadou Restaurant

Amuse Bouche

Aromatic Shellfish Broth

Freshly baked Focaccia bread

Starter

Fillet of bacon wrapped Beef with mahogany sauce on a Potato and Celeriac Rosti,

Wild Mushroom risotto with grilled Goats Cheese V

Main Course

Poached Turbot with a Langoustine sauce creamed Leeks and a garnish of Langoustine tails.

Tartlet of leek and pumpkin with a Cornish smoked cheese crumble V

Dessert

Rhubarb and ginger cake with rippled Rhubarb ice cream and Rhubarb caviar

Team Members

*Paul Drye – Catering Manager
Marcus Van Luttmer – Head Chef
Clyde Connellan
Aaron Bailey*

Front of House

*Sonia Allen – Assistant Manager
Bonnie McBurnie*

Paul Drye

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 had 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".

Sonia Allen

Sonia has started her career at the bottom with St Austell Brewery and worked up to being Assistant manager at the Old Custom House Padstow, before becoming Assistant manager Sonia was restaurant manager in Pescadou restaurant, and is still very involved in day to day management of Pescadou.

During her time with the brewery Sonia has travelled the world extensively, Sampling food and hospitality, which has helped her excel in her present position.



CORNWALL CATERING

EXCELLENCE



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MATTHEW STEVENS & SON
FRESH FISH & SEAFOOD SPECIALISTS

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CLOTTED CREAM

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t 01726 74444



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COLLEGE

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newquayfruitsales

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"Cornish Businesses working together"



Award for Excellence

Winners 2006

for Best Regional Initiative "Better Careers in Catering"



Better careers in catering

inside
cornwall
magazine



South West of England
Regional Development Agency