

WELSH NATIONAL CULINARY TEAM

WELSH CHEFS SERVE UP A MEAL FIT FOR A PRINCE

Immediate: May 11, 2007

Two members of the Welsh National Culinary Team cooked for their patron, The Prince of Wales, at a St David's Day celebration dinner at St James' Palace in London in March.

Prince Charles invited 150 guests, including politicians, business people and food producers from Wales, to join him for the reception on March 15.

Welsh National Culinary Team manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn and captain Lee Jeynes from Bowness of Windermere, were invited to cook a Welsh Lamb hotpot and a dessert of vanilla panecotta with red fruit compote.

Mr Tinsley then led a team of chefs to cook dinner for 80 guests at a special reception organised by the Welsh Assembly Government at Caerphilly Castle on March 20 to celebrate the signing of a memorandum of understanding between Patagonia and Wales.

The Welsh Assembly Government is funding a unique initiative to boost and sustain the Welsh language in the Chubut Province of Patagonia.

The Welsh chefs served up a pressed terrine of West Coast fish with celeriac salad followed by a loin in Welsh Lamb with root vegetable gratin and Pembrokeshire potatoes and a dessert of raspberry and white chocolate honeycake.

In action for the team with Mr Tinsley were Hefin Roberts from The Quay Hotel, Deganwy, Toby Beevers from Woodward Foodservice, Gareth Dwyer from Hobart UK, Chris Owen from the Castle Hotel, Conwy and Adam Taylor from Hotel Maesyneuadd, Talsarnau, Harlech.

Ends

For more information please contact Duncan Foulkes, public relations consultant, on 01686 650818 or Graham Tinsley, Welsh National Culinary Team manager, on 07765 404950.