

WELSH NATIONAL CULINARY TEAM

WELSH CHEFS COOK FOR THE QUEEN AT REOPENING OF SENEDD

Immediate: June 5, 2007

Chefs from the Welsh National Culinary Team served up prime Welsh beef and smoked trout from North Wales when they cooked for the Queen and 270 guests at the reopening of the Welsh Assembly today (Tuesday).

Fresh from their silver and bronze medals at the American Culinary Classic in Chicago, the chefs prepared a mouthwatering three course lunch for the Royal guests, Assembly Members and other invited dignitaries at the National Museum of Wales in Cardiff.

On the menu was a starter of smoked rainbow trout mousse wrapped in smoked salmon and served with a pea shoot salad and horseradish dressing. Main course was fillet of Welsh beef with braised oxtail, cream savoy cabbage and potato terrine followed by vanilla panacota with a compote of summer berries and citrus fruit tulle.

The chefs, led by manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, were captain Lee Jeynes from Bowness on Windermere, Nick Davies of Cambrian Training Company, Welshpool, Wayne Roberts, joint head chef of the Imperial Hotel, Llandudno, Mike Bates and Andrew Wheeler of Macdonald Holland House, Cardiff, Colin Gray of Capital Cuisine, Cardiff, Karl Jones-Hughes of The Bridge, Coxlake, Narberth, Amit Kumar of Celtic Manor Resort, Newport, Sonny Walker of the Castle Hotel, Conwy, Adam Whittle of The Crown, Whitebrook, Ben Morse, freelance, Kevin Williams of Coleg Meirion Dwyfor, Dolgellau and Mark Jones of Henbury Hall, Macclesfield. Making their debut with the team were Kumar and Walker.

Each chef was presented with special commemorative knives by German company Friedr. Dick, a team sponsor, to mark the occasion.

Apart from cooking for the Queen five times, the Welsh chefs have also cooked for the Prince of Wales, their patron, on several occasions, the most recent being a reception to celebrate St David's Day at Clarence House in March.

Mr Tinsley said it was always a great honour to cook for the Queen and members of the Royal family. He explained that the Queen selected the dishes for the luncheon from three menus that he submitted earlier this year.

The beef came from a farm near Llangefni and supplied by butcher Richard Williams in Flint and the trout and salmon were smoked by Llandudno smokery.

For more information about the Welsh team and the Welsh International Culinary Championships visit the Welsh Culinary Association's website at www.welshculinaryassociation.com.

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The Welsh team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Catering Engineers (N.W.) Ltd, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany and Snowdonia Cheese Company.

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