

WELSH NATIONAL CULINARY TEAM

WELSH CHEFS SERVE UP A BATTLE FOR THE DRAGON TREAT IN TENBY

Immediate: January 8, 2008

Lovers of fine food in West Wales are in for a treat later this month when chefs from the Welsh National Culinary Team hold a dinner in Tenby to prepare for their clash with double Culinary Olympic champions Sweden.

The Welsh team will be serving up a mouthwatering four course menu at the Fourcroft Hotel in Tenby on January 25 as they put the finishing touches to their dishes for the defence of the Battle for the Dragon trophy against Sweden and Italy.

The Battle for the Dragon contest is the highlight of the Welsh International Culinary Championships at Coleg Llandrillo Cymru, Rhos on Sea from February 12-14.

With the contest being a forerunner to the Culinary Olympics in October, there's a lot at stake for the Welsh chefs, who will be hoping to clinch their places in the team for Erfurt, Germany.

Their Battle for the Dragon menu at the Fourcroft Hotel will open with a starter of langoustine jelly, lemon sole with salmon and dill, crabmeat and radish salad, crab bisque tortellini and vegetable mojo followed by white bean and celeriac veloute with a watercress essence.

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Main course is saddle of Welsh Lamb with cous cous, steamed lamb and chick pea pudding, ginger crusted lamb rilette, smoked potato puree, cuttered sprout leafs and a creamed morel sauce.

To round off the meal, dessert is vanilla rice pudding brule, hot Bramley apple charlotte with Granny Smith sorbet, raspberry and apple mousse.

Tickets for the dinner are available from the Fourcroft Hotel on Tel: 01834 842886

The Welsh team, which is packed with experience, is managed by Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn and captained by Wayne Roberts, head chef at The Imperial Hotel, Llandudno.

The other team members are vice captain Nick Davies, of Cambrian Training Company, Welshpool, David Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Mike Bates, executive chef at St David's Hotel and Spa, Cardiff, Toby Beevers, of Inventive Leisure, Ashton-under-Lyne and Gennaro Adaggio of La Dolce Vita, Shrewsbury.

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, Snowdonia Cheese Company and Metcalfe Catering.

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