

**WELSH NATIONAL CULINARY TEAM**

# **ROYAL APPOINTMENT FOR WELSH CHEFS AS THEY COOK FOR PATRON**

**Immediate: June 27, 2008**

Chefs from the Welsh National Culinary Team warmed up for this autumn's Culinary Olympics in Germany by cooking a dinner for their patron, the Prince of Wales, last night (Thursday).

The team was asked to cater for 140 guests in the Grand Hall at Caerphilly Castle at a dinner hosted by the Welsh Assembly Government to celebrate 50 years since the Prince of Wales was appointed.

Team manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, selected ingredients from across Wales for the three course dinner, petit fours and reception canapes.

The canapés included Caerphilly Cheese fritters, Carmarthen Ham roulade, smoked Welsh sewin mousse and Pantysgawen goats cheese tartlets. The petit fours included Welsh cakes, chocolates and Welsh fudge and sugar daffodils were also made for table displays.

The dinner included a starter of pan fried North Wales sea bass, crab and potato cake, South Wales cockles and caper dressing and peashoot salad, a main course of roast loin of Cambrian Mountains Lamb, braised lamb shoulder parcel, Pembrokeshire potatoes and root vegetables gratin. Dessert was vanilla panacotta with chilled rhubarb soup and almond biscuits.

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“The dinner went very well and we received compliments from the Prince of Wales, Duchess of Cornwall and First Minister Rhodri Morgan, who all enjoyed the meal,” said Mr Tinsley.

“Because it was an all Wales event, we chose food items from across the nation and that seemed to go down very well.”

The Cambrian Mountains Lamb served in the main course was sponsored by Hybu Cig Cymru/ Meat Promotion Wales, a team sponsor. To commemorate the dinner, each chef was presented with a specially engraved knife made by Friedr. Dick, Germany, a team sponsor.

The team of chefs included captain Wayne Roberts, joint head chef at the Imperial Hotel, Llandudno, Dave Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Toby Beevers of Inventive Leisure, Ashton-under-Lyne, Lee Jeynes, group development chef for English Lake Hotels, Gennaro Adaggio of La Dolce Vita, Shrewsbury, Sally Owens, Coleg Llandrillo Cymru, Rhos on Sea, Gareth Dwyer, of Hobart UK, Chris Owen and Lee Marshall, of The Castle Hotel, Conwy, Tom Middleton, of Hotel Maes-y-neuadd, Talsarnau, Harlech, Kevin Williams of Coleg Meirion Dwyfor, Dolgellau and Mark Jones of Henbury Hall, Macclesfield

The Welsh team, which will be competing at the Culinary Olympics in Erfurt from October 19-22, 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, Metcalfe Catering and All Clad.

**Ends**

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