

## **Press Release**

### **Grampian Chef and Restaurant of the Year 23rd May 2011**

#### **FINALISTS ANNOUNCED**

Hospitality Training are delighted to announce the finalists of Grampian Chef and Restaurant of the Year 2011

Grampian Chef of the Year will take place on Monday the 23<sup>rd</sup> of May and attract some of the region's top chefs to compete at a live cook off at Aberdeen College. Finalists in the junior category this year will include Orry Shand from Eat on the Green, who has won the title of Grampian Young Chef of the Year in 2008, and 2009 – will he make it three in row?

The aim of the event is to raise levels of culinary excellence in the North East and promote the imaginative use of fresh, locally sourced, and seasonal ingredients.

The individual competition will be judged by the Federation of Chefs Scotland using the international marking criteria of the World Association of Chefs. The President of the Federation, Kevin MacGillivray said "The Federation always look forward to judging in Aberdeen. In previous years we have been much impressed with the finalists' menus and can't wait to see what is on offer this year".

Grampian Restaurant of the Year will be judged by a "mystery" Michelin Starred chef, who will dine, unannounced, at the finalist restaurants. Only 5 restaurants have been selected from the entries, and have been judged Initially, on the quality and balance of their menu, skill required to execute the Dishes, use of seasonal produce, and local sourcing of ingredients wherever Possible.

Stewart Spence, Chairman of Hospitality Training said “The addition of the Restaurant of the Year category is a very exciting prospect, and mirrors the Improvements made in our sector, to provide the public with a greater choice And variety of quality eating establishments”.

Finalists:

### **Grampian Restaurant of the Year 2011**

Blair’s Restaurant, Mercure Ardoe House Hotel, Aberdeen  
The Courtyard Restaurant, Aberdeen  
The Dining Room, Meldrum House Hotel, Oldmeldrum  
The Milton Restaurant, Crathes by Banchory  
Restaurant Paula McEwen, Aberdeen

### **Grampian Chef of the Year**

Peter Conlin, Meldrum House Hotel, Oldmeldrum  
Addy Daggert, Glenfiddich Distillery Visitor Centre, Dufftown  
Alexandria Hay, Raemoir House Hotel, Banchory  
Paul Mair, The Courtyard Restaurant, Aberdeen  
Michael Middleton, The Cock and Bull, Balmedie  
Kevin Shand, The Stage Door Restaurant, Aberdeen  
Ian Simpson, The Glenkindie Arms, Alford  
Gordon Smith, Eat on the Green, Udney Green

### **Grampian Contract Chef of the Year**

Lauren Anderson, Eurest Services  
Calaum Brennan, Aberdeenshire Council  
Paraic Faherty, Entier  
Bruce Lawrence, ESS  
David Morrison, Sodexo Remote Sites Scotland Ltd  
Brian Mutch, Baxter Storey  
Yoram Odentz, Sodexo Remote Sites Scotland Ltd  
Mark Weir, Sodexo Remote Sites Scotland Ltd

### **Grampian Young Chef of the Year**

Kirsty Bruce, The Tufted Duck Hotel, St Combs  
Andrew Clark, The Cock and Bull, Balmedie  
Alex Henderson, The Tor-Na-Coille Hotel, Banchory  
Jarret Jollivet, Restaurant Paula McEwen, Aberdeen  
Andy Robertson, The Courtyard Restaurant, Aberdeen  
Orry Shand, Eat on the Green, Udney Green  
Yousef Shengheer, The Tor-Na-Coille Hotel, Banchory  
Gregg Williamson, La Stella, Aberdeen

## **Grampian Seafood Chef of the Year**

Ross Cochrane, The Douglas Arms, Banchory  
Nathan Hague, Douglas Arms, Banchory  
Lewis Hewitt, La Stella, Aberdeen  
James McMahon, Malmaison, Aberdeen  
Bob Miller, The Milton Restaurant, Crathes by Banchory  
Finlay Owen, Eat on the Green, Udney Green  
Joao de Oliveira, Malmaison, Aberdeen  
Sam Ritchie, The Cock and Bull, Balmedie

The day will culminate in an awards dinner, hosted by Mercure Ardoe House Hotel. Tickets are available at £50 each from Hospitality Training.

## **Sponsors**

G.McWilliam Catering Butchers, Wild Tastes, Granite PR  
UniLever Food Solutions, The Full Range Ltd, Mercure Ardoe House, Sodexo,  
Entier/Olive Garden, Keenan Recycling,  
Marcliffe Hotel and Spa, Cock and Bull, Turriff's of Montrose, Forsythe  
Produce Direct, Aberdeen College, Search, Steelite,

## **About Hospitality Training**

Hospitality Training are an industry owned Group Training association, formed in 1990 in response to local industry skills shortages. Grampian Chef of the Year is one of the initiatives that Hospitality Training introduced to the area over 10 years ago to heighten the profile of chefs and promote the career opportunities available in Grampian Region.

## **Photograph:**

**Orry Shand – Eat on the Green, Udney Green**



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