



Press Release

Craft Guild of Chefs & NZ-UK Link Culinary Challenge 09

At a cook-off on 9th November at Westminster Kingsway College, Luke Fouracre, Demi Chef de Partie at House of Commons won this years culinary challenge with his superb three course menu consisting of seared scallops, salt cod brandade and chorizo foam to start, followed by loin of New Zealand venison, herb mousse with beetroot puree, venison hot pot, glazed young vegetables with a shallot and port jus; and for dessert a pear, honey and almond tart, rhubarb ice-cream.

Luke wins a three-week study trip to New Zealand to work and learn in top restaurants around the country, with the option of one further week free to explore and enjoy.

The awards were presented on 9th November at an awards evening in the Penthouse Suite of New Zealand House, London. Sean Fitzpatrick, The former All Blacks Captain and Guest of Honour presented the prizes.

Competition founder and head judge, Peter Gordon commented “The contestants this year were seemingly a notch above past years which raised the standard of this competition. The dishes presented not only looked and tasted great, they showcased really mature skills which reflects well on the contestants training, mentors and ability. With contestants like these there’s no reason to worry that British culinary standards will be slipping anytime soon.”

Second place was Adam Rawson-Higgins, 2nd Commis Chef, Claridge’s, London and third place was Rosie Angus, Student, Westminster Kingsway College. The other five finalists included: Thomas Brown, Junior Sous Chef, Royal Duchy Hotel; Ross Copland, Chef de Partie, Turnberry; Daniel Ellis, Apprentice Chef, Boodles; Jason Foster, Commis Chef, Anton’s Restaurant; Matthew Roe, Commis Chef, G4 Inns Limited.

Judges included David Mulcahy, Vice President Craft Guild of Chefs; Peter Gordon, Chef/Proprietor Providores and Tapa Restaurant; Steve Munkley, Executive Chef, Royal Garden Hotel; Cristian Hossack, Sous Chef, Providores and Tapa Restaurant; Helena Puolakka, Executive Chef, Skylon Restaurant bar & grill; Hamish Brown, Head Chef, Roka Restaurant

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