



BRITISH BBQ BATTLE 2014

Champion is crowned!

The 2014 British BBQ Battle Champion has been crowned: Graham Crump from the University of Warwick is this year's competition winner.



Winner of the 2014 British BBQ Battle
Graham Crump, University of Warwick
with judges & main sponsors RH Hall

Left to Right:

Chris Basten, Kris Brearley, Ray Hall,
Martin Bates, Graham Crump, Bill Verity,
Ben Bartlett

On winning the title, Graham said, *"I am totally shocked! I really enjoyed the whole day. It's been a great event – well organised and with great equipment provided. I had never cooked on a BBQ like the Crown Verity before today and I had to adapt my timings but that was easy, they are incredible and I couldn't believe how quickly it reached temperature with the hood down – a real experience and I'm looking forward to cooking on my new one! A great day which was thoroughly enjoyable and to win against such competition is amazing".*

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Graham Crump's winning menu:

Starter:

King Prawns with Pickled Lemon, Coriander & Butter

Lion Yoghurt and Mint Dressing

Main:

Lamb Ox-Spring Kebab Served on a Toasted Flat Bread, Crisp Salad and Crunchy Pork Popcorn

Lion Hickory Barbecue Sauce and Lion Ranch Dressing

Dessert

Banana, Marshmallow and Chocolate, Brioche



Graham's Dessert

The live 'cook-off' final took place on 18th June within the beautiful Pleasure Gardens of Blenheim Palace. All the finalists selected to compete at this year's British BBQ Battle were blessed with the perfect conditions and so too were the crowd of supporters and spectators, with sunny skies prevailing all day.

The day got under way with a BBQ Master class by World BBQ Champion, Ben Bartlett. Ben gave the audience tips on sauces and rubs with Brazilian flavour twists and even created a BBQ cocktail. He said the essence of BBQ'ing was really about going 'overboard' with rubs, spices and flavours and creating novelty too.

Spurred on by seeing Ben in action, the first four finalists to cook from the pub category and the *club* & outdoor/event catering category took their places at the Crown Verity BBQ stations. They each had just 1 hour to recreate and present four servings of each of their 3 courses detailed on previously submitted BBQ menus. The second four chefs from the university and hotels categories competed after the lunch break.

Each cooking session was presided over by the judging panel which consisted of Ben Bartlett, BBQ Champion & President of the British BBQ Association; Chris Basten and Martin Bates from the Craft Guild of Chefs and Bill Verity, President of Crown Verity over from Canada.

Each judge marked the chefs individually on their dishes' taste, texture and appearance and marks were also awarded for use of the Crown Verity BBQ and hygiene practices.

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There was a category winner presented from each sector before the overall Champion, Graham Crump, was announced.

2014 Category Winners

- **Pub Category**
Winner: Carol Haime, Shepherd Neame Ltd
Runner up: Dave Alebon, The Brasshouse, Birmingham (Stonegate Pubs)
- **Golf Club & Event Catering Category**
Winner: Terry Wiggins, House of Commons (Facilities)
Runner up: Micky Daly/Stewart Jackson, Richins Park Golf Club
- **University Category**
Winner: Graham Crump, University of Warwick
Runner up: Matthew Carter, Emmanuel College
- **Hotel Category**
Winner: Simon Crannage, Swinton Park Hotel
- Runner up: James Jefferies, Tern Hill Hall

Ben Bartlett and the other judges presented the final winners and runners up, along with Directors of RH Hall, Ray Hall and Kris Brearley, the day's main sponsors.

In summing up the competition, Ben Bartlett said "The chefs are all winners for getting to this final. A very high standard of dishes were produced with great flavour profiles and good use of the Lion sauces. There was a good use of skills demonstrated and the versatility of the Crown Verity BBQs was definitely brought to the fore".

Bill Verity, President of Crown Verity, had the honour of announcing the British BBQ Battle Champion. He said, "There were only a few points dividing the top places. A very, very close competition and exciting day". He took great pleasure in watching these skilled chefs utilise every cooking surface the Crown Verity BBQ's had to offer!

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Ray Hall concluded, "It was a fantastic day of competition and congratulations to all the winners and special thanks to all the sponsors, including new partners AAK Foodservice (Lion sauces) and Calor Gas. Further thanks to Bill Verity for travelling from Canada for the event and for Blenheim Palace for the stunning venue and Searcy's at Blenheim for providing the fabulous BBQ lunch on their own Crown Verity".

All 8 finalists were rewarded with a Sharp LED TV, a Simply Stainless Professional Chef's table, full set of Lion Sauces and exclusive British BBQ Battle chef's whites. Graham Crump also came away with a top of the range Crown Verity mcb-36 BBQ and accessories pack, worth £3,000. Prizes, worth £11,000 were kindly provided by leading foodservice equipment supplier RH Hall, the exclusive distributor in the UK for Crown Verity, Sharp and Simply Stainless and AAK Foodservice supplier of Lion Sauces.

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For more information visit:

www.britishbbqbattle.co.uk or www.rhhall.com / www.crownverity.com / www.lionsauces.co.uk / www.calor.co.uk

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Notes for editors

This was the third annual British BBQ Battle. Main competition sponsors since the first BBQ Battle have been RH Hall, Crown Verity, Sharp and Simply Stainless, and this year the competition welcomed new co-sponsors: Lion Sauces and Calor Gas.

The chefs cooked their dishes on Crown Verity mcb-30 BBQ's supplied by UK exclusive distributor for the brand, RH Hall and powered by Calor LPGenius gas, ideal for precision barbecuing. All dishes cooked included at least one Lion sauce from the choice of BBQ, hot sauces, salsas and chutneys, mustards, mayonnaise and dressings. All finalists were shortlisted based upon the creativity of a previously submitted 3 course menu to be cooked on a BBQ.

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FINALISTS' MENUS

GOLF CLUB & EVENT CATERERS CATEGORY:

1. Terry Wiggins, House of Commons (Facilities)

Starter:

Grilled British Goats Cheese with Sundried Tomato Crust on Charred Baby Beets and Fennel Salad with Honey and Mustard Dressing

Lion Honey and Mustard Dressing

Main:

Rump of Lamb with Salted Caper Crust, Sweet Potato Chips, BBQ Corn, Grilled Baby Gem Salad and Hot Chilli Sauce

Lion Hot Chilli Sauce

Dessert:

Grilled Kent Peaches on a Cinnamon Donut with Elderflower Sorbet and Chocolate Cherries

2. Micky Daly/Stewart Jackson, Richins Park Golf Club

Starter:

Chargrilled Tuna Steak with a Paw Paw Salad

Lion very hot chilli sauce

Main:

Trio of Slider Burgers: Veal Burger; Thai Pork Burger; Lamb and Feta Burger served in Mini Brioche Buns

Selection of Lion Sauce Chutneys

Dessert:

Drunken Pineapple Servers with a Smoked Sea Salt Chocolate Sauce

PUB CATEGORY:

1. Carol Haime, Shepherd Neame

Starter:

BBQ Hot Smoked Salmon, Parsley and Chive Flatbreads with Beetroot and Lemon Mayonnaise

Lion BBQ Sauce, Lion Mayonnaise and Lion French Dressing

Main:

Barbecued Roast Beef Sharing Roast with Honey and Mustard Root Vegetable Skewers, BBQ Yorkshire Pudding Wraps and Horseradish Crème Fraiche

Lion English Mustard, Lion Horseradish Sauce, Lion Grain Mustard

Dessert:

BBQ Bread & Butter Pudding, Caramelised Apple Skewers, Apple, Sultana and Ginger Sauce

Lion apple sauce



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PUB CATEGORY CONT'D

2. Dave Alebon, Brasshouse, Birmingham (Stonegate Pubs)

Starter:

Spicy BBQ Chicken Wings

Lion BBQ Sauce and Lion Hot Sauce

Main:

Minted Lamb Cutlets with a Mint Crumb

Lion Mint Sauce

Dessert:

Warm Apple, ginger and honey crepes

UNIVERSITY CATEGORY:

1. Graham Crump, University of Warwick

Starter:

King Prawns with Pickled Lemon, Coriander and Garlic Butter

Lion Yoghurt and Mint Dressing

Main:

Lamb Ox-Spring Kebab Served on a Toasted Flat Bread, Crisp Salad and Crunchy Pork Popcorn

Lion Hickory Barbecue Sauce and Lion Ranch Dressing

Dessert:

Banana, Marshmallow and Chocolate, Brioche

2. Matthew Carter, Emmanuel College

Starter:

Cromer Crab Piri Piri served on Garden Salad

Lion Piri Piri Sauce

Main:

Everything but the Oink - Gloucester Old Spot Pork Served 4 Ways

Lion Mango Chutney, Lion Sticky BBQ Sauce, Cajun and Tomato Sauce

Dessert:

Baked Cox's Apples with Devon Clotted Cream



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HOTELS CATEGORY:

1. Simon Crannage, Swinton Park Hotel

Starter:

Surf and Turf: Hand Dived Scallops and Chicken, Cauliflower and Herb Risotto

Lion Honey and Mustard Dressing

Main:

40 Day Aged Beef Fillet served on a Flat Mushroom with Tomato Salsa, Rocket and Pomegranate Salad

Lion Garlic and Herb Dressing

Dessert:

Chilli and Rum Spiced Pineapple served on Passion Fruit Couscous, Pineapple and Rum Caramel Sauce

Lion Hot Chilli Sauce

2. James Jefferies, Tern Hill Hall

Starter:

BBQ Blackened Pigeon Breast Salad

Lion Hot Sauce Dressing

Main:

Black and Blue Fillet Tip Steak with Spring Onion Lime Chilli and Bean Sprout Salad on a BBQ Flat Bread

Lion Hickory BBQ Sauce

Dessert:

BBQ Fruit Salad with a Sweet Ginger Chilli and Coriander Salsa, Mascarpone Cream
