



## BRITISH BBQ BATTLE 2015 Champion is crowned!

### **Gareth Finney of The Albion Taverna is the 2015 British BBQ Battle Champion!**

On winning the title, Gareth said, *"Wow!! What a day the 20<sup>th</sup> May turned out to be, I was crowned British BBQ battle champion of the year at Mentmore Golf & Country Club. I had the privilege of cooking on an amazing piece of kit; a Crown Verity BBQ which we nick-named "The beast". If everyone had one of these at his or her disposal, I am sure everyone would be BBQ-ing food. All the competitors produced some really amazing and interesting dishes which had me amazed! Ben Bartlett's Masterclass on the Canadian equipment showed what a BBQ should and can be used for with his delicious and well thought out recipe of a take on hot Sushi.*

*Chargrilling the food on the grill really enhances the flavour and the spiced rubs, hot glazes, oils & sauces used to coat and baste the meats and shellfish really change the texture and taste of the BBQ experience. The roll dome on the Crown Verity allows the capability for so many recipes with endless variations and techniques to be used. Who would ever thought that it would be possible to be serving a whole stuffed leg of glazed, English lamb with crunchy mixed herb potatoes, and lashings of mint & oregano sauce. I'm sure that my prize, a new Crown Verity BBQ will provide endless hours of gastronomical fun for years to come. Bring on the Sun!"*

The live 'cook-off' final took place on 20<sup>th</sup> May at the prestigious Mentmore Golf & Country Club in Bedfordshire. The weather was typical of an English Summer's day – the sun did show it's face and we had umbrella's at the ready for the odd spot of rain – it just goes to show that you can have an amazing BBQ whatever the weather!

The day got under way with a BBQ Master class by World BBQ Champion, Ben Bartlett, who gave many useful hints and tips to the crowd, plus demonstrating a great recipe for 'BBQ sushi' which shows what a good BBQ is really capable of. Ben used the flagship model of the Crown Verity range – the MCB72.

Following Ben's inspiring lesson, the first four finalists took to their Crown Verity BBQ stations, with cooking from the pub/restaurant category and the golf club/event catering category. They each had just 1 hour to recreate and present four servings of each of their 3 courses detailed on previously submitted BBQ menus. Following a delicious BBQ lunch, provided by Ben Bartlett, the second round began with cooking from the university and hotel categories.

The judging panel consisted of Ben Bartlett, BBQ Champion & President of the British BBQ Association; Chris Basten, Chairman of Craft Guild of Chefs; Bill Verity, President of Crown Verity who had travelled all the way from Canada and also Jennipher Marshall Jenkinson, Chairman of the MTA.

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.

Each category had its own winner, announced prior to the big reveal of our overall champion, Gareth Finney!

### **2014 Category Winners**

- **Pub/Restaurant Category**  
**Winner:** Gareth Finney, The Albion Taverna  
Runner up: Danny Lucas, Gordon Ramsey Group
- **Golf Club & Event Catering Category**  
**Winner:** Mark Williamson, Sodexo  
Runner up: Faisal Rahman, The Chefs Eye Ltd
- **University Category**  
**Winner:** Mathew Shropshall, College of Food  
Runner up: Karol Stankiewicz, Imperial College
- **Hotel Category**  
**Winner:** David Hart, Mandeville Hotel  
Runner up: Jamie Park, Adam Handling at The Caxton

Ben Bartlett presented all finalists with their trophies, 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 standard of cooking this year was phenomenal, with winning elements from every finalist. Use of the Lion Sauces was more imaginative than ever before and the bar has been set high for next year's event!"

Ray Hall concluded, "The 4<sup>th</sup> annual BBQ Battle was our best ever, with an amazing standard of cooking. Welcome to our new sponsors Smeg and a special thanks to Bill Verity for travelling from Canada for the event. Mentmore also provided a fantastic venue and a wonderful BBQ lunch was provided by Ben Bartlett".

All 8 finalists were rewarded with a Sharp R21AT Commercial Microwave, a Simply Stainless Professional Chef's table, Smeg Mixer, full set of Lion Sauces and exclusive British BBQ Battle chef's whites. Gareth Finney, overall champion, also came away with a top of the range Crown Verity MCB-36 BBQ and accessories pack, worth £3,000 and £100 of One4All vouchers. Prizes, worth £15,000, were kindly provided by leading foodservice equipment supplier RH Hall, and their co sponsors Crown Verity, Sharp, Smeg and Simply Stainless and AAK Foodservice, supplier of Lion Sauces.

**For more information visit:**

[www.britishbbqbattle.co.uk](http://www.britishbbqbattle.co.uk) or [www.rhhall.com](http://www.rhhall.com) / [www.crownverity.com](http://www.crownverity.com) / [www.lionsauces.co.uk](http://www.lionsauces.co.uk)

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## **Notes for editors**

This was the 4th annual British BBQ Battle. Main competition sponsors since the first BBQ Battle have been RH Hall, Crown Verity, Sharp and Simply Stainless. Lion Sauces have sponsored the event since 2014 and this year we welcomed new sponsor Smeg Foodservice.

The chefs cooked their dishes on Crown Verity MCB-30 BBQ's supplied by UK exclusive distributor for the brand RH Hall. 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.

## **Finalist & Menu Details**

### **Hotel Category**

Jamie Park (Snr Chef de Partie) of Adam Handling at The Caxton

**BBQ Duck Hearts with Fennel, Orange, Radish & Mead**

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**Beef Flank, Bulgogi, Sweet Potato & Charred Kimchi**

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**Smoked Peach Eton Mess**

David Hart (Sous Chef) of Mandeville Hotel

**BBQ Smoked & Truffled Poached Quails Eggs**

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**Marinated Scallops, Crispy Potato Dumplings & Cockle Popcorn**

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**White Chocolate & Orange Souffle**

### **Pub & Restaurant Category**

Danny Lucas (Apprentice Chef) of Gordon Ramsey Group

**Grilled Fillet of Sea Bream with Fennel, Tomato & Basil Salad**

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**Deviled Spatchcock Poussin with Sweet Potato Chips**

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**Grilled Poundcake with Berry Compote & Fresh Rose Whipped Cream**

Gareth Finney (Director/Chef) of The Albion Taverna

**Jazzy Barbecued Scallops**

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**Delicious Mexican Lamb**

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**Sweet Goey Burritos**

### **Golf Club & Event Catering Category**

Faisal Rahman (Head Chef/Owner) of The Chefs Eye Ltd

Thai Chicken Tower

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Grilled Salmon with a Spiced Chickpea Salad

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Grilled Fruit Cocktail

Mark Williamson (Chef/Manager) of Sodexo

Honey & Mustard Glazed Cornish Sardines

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Mint & BBQ Crab Stuffed Lamb Cutlets

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Gin Infused Poached Pear with Clotted Cream

### **University Category**

Karol Stankiewicz (Head Chef) of Imperial College

Grilled Rosemary & Garlic Flatbread

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Brined Charcoal Spring Rack of Lamb with Baby Gem & Lemon Asparagus

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Vodka Marinated Watermelon with Elderflower Cordial, Pumpkin Seeds & Watercress

Mathew Shropshall (Chef Lecturer) of College of Food

Flame Grilled BBQ Scottish Salmon with Nicoise Salad & Citrus Dressing

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British BBQ Smoked Chicken with Sweet Chilli Beans & Buttered Corn Puree

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Smoked Chocolate Brownie with Flamed Meringue & Caramel Apple Wafer



One of Gareth's winning dishes – Hard at work on the Crown Verity – Winners Presentation!

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