



SHARP



BRITISH BBQ BATTLE 2015 Finalists Announced!

The 8 finalists selected to compete at this year's British BBQ Battle live 'cook-off', taking place at Mentmore Golf & Country Club on Wednesday 20th May, have just been announced.

The chefs competing to win the title of British BBQ Battle champion 2015 are:

- Jamie Park of Adam Handling at The Caxton
- David Hart of Mandeville Hotel
- Danny Lucas of Gordon Ramsey Group
- Gareth Finney of The Albion Taverna
- Faisal Rahman of The Chefs Eye Ltd
- Mark Williamson of Sodexo
- Karol Stankiewicz of Imperial College
- Mathew Shropshall of College of Food

The finalists, who are representing four different hospitality sectors: pub and bar; hotels; golf club & outdoor/event catering; and universities, have had to submit a description of a 3-course meal that can all be prepared on a BBQ and that they can cook within the specified 1 hour time frame at the final event.

“The entries for this year’s British BBQ Battle are exceptional and show great creativity, flair and use of great British ingredients. On the day I can’t wait to see their skills on the fantastic Crown Verity BBQS.” says head judge, Ben Bartlett, who is President of the British BBQ Association and BBQ Ambassador for RH Hall.

The chefs will be cooking their dishes on Crown Verity BBQ's supplied by UK exclusive distributor for the brand, RH Hall. All dishes cooked will include at least one Lion sauce from the choice of BBQ, hot sauces, salsas and chutneys, mustards, mayonnaise and dressings.

On the day, Ben Bartlett and his co-judges will be scoring the chefs not only on the taste and appearance of their final dishes, but for BBQ cooking techniques too. So the heat will be on!

All 8 finalists will be rewarded with a Sharp Commercial Microwave, Smeg Mixer, Simply Stainless Professional Chef's table and exclusive British BBQ Battle chef's whites. The overall winner will also walk away with a top of the range Crown Verity BBQ and accessories pack, plus £100 One4All vouchers. All prizes, worth over £15,000 are kindly provided by leading foodservice equipment supplier RH Hall (along with their co-sponsors Crown Verity, Sharp, Smeg, Simply Stainless and Lion Sauces) who are the exclusive distributor in the UK for Crown Verity, Sharp and Simply Stainless. They will also receive a full set of Lion Sauces and BBQ utensils.

If you are interested in attending the final and seeing the live cook-off and demonstrations by Ben Bartlett, then contact crownverity@rhhall.com, visit www.britishbbqbattle.co.uk, or follow the event on twitter: #bbqbattle.

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Notes for editors

This is the fourth year of the British BBQ Battle. Main competition sponsors since the first BBQ Battle are RH Hall, Crown Verity, Sharp and Simply Stainless – with Lion Sauces joining the growing event in 2014. This year the competition welcomes new co-sponsors: Smeg Foodservice Solutions

2014 Winners:

Overall BBQ Battle winner: Graham Crump of the University of Warwick

Grahams's winning menu:

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

2014 Category Winners

Hotel category: Simon Crannage, Swinton Park Hotel

Pub category: Carol Haime, Shepherd Neame Ltd

University category: Graham Crump, University of Warwick

Golf Club & Event Catering category: Terry Wiggins, House of Commons
(Facilities)

For more information visit:

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

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