



Press Information 2013



The latest foodservice trend impresses The Craft Guild of Chefs

Partridges is one of the few family run food shops in Central London and still is supplied by some of the original suppliers since 1972. Last year Partridges won the prestigious “Crown Verity BBQ Event Menu Challenge”. The aim was to find the best menu themed BBQ feast starter, main and sweet menu.

François Ginther, the creator of the winning menu, is a chef, a wine buyer and a cheese expert who has a real passion for cooking.

For the past ten years, he has held the position of deputy manager at London’s celebrated delicatessen, Partridges.

François comments” We did an evening sponsored by Wine of Portugal for the



Craft Guild of Chefs last October, serving our winning menu, they were so impressed that they have asked us to organize another dinner.”

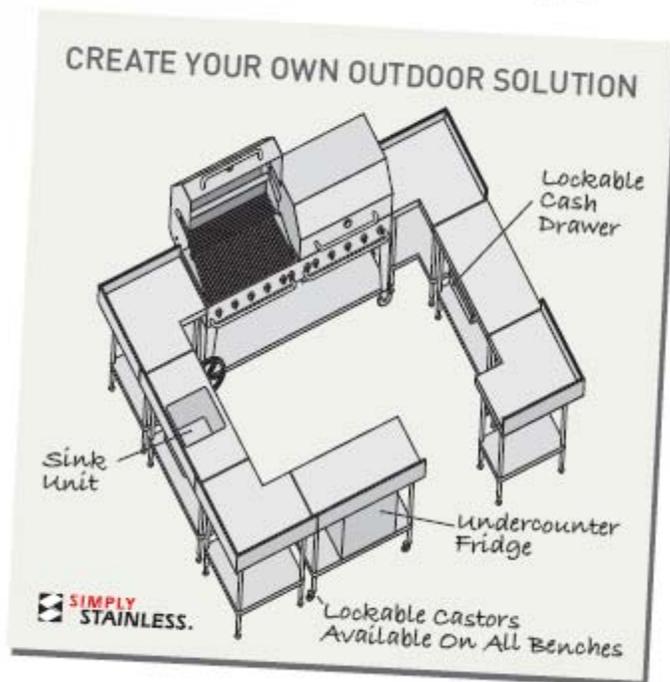
Partridges plan to have many more BBQ events this year. Based on the success of 2012 there should be many happy customers!



Are you equipped to profit from this year’s hottest foodservice trend?

Give your hotel, restaurant or Gastro pub catering a big point of difference and bring the al fresco experience your outdoor area. An outdoor kitchen built around a Crown Verity BBQ, is an investment that will generate large returns from day one. With an extensive range of BBQs to suit every size of operation, exciting accessories and the exclusive Simply Stainless range of tabling, RH Hall can create your perfect outdoor solution.

They can even offer expert menu advice! Rental, lease or interest free purchase options are available, with prices starting from £1,500.00 or just £5 per day!



For further information contact R H Hall's office on 01296 663400, visit www.rhhall.com

Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email paul@valuemarketing.co.uk

-Ends-