



## BRITISH BBQ BATTLE 2014 Finalists Announced!

The 8 finalists selected to compete at this year's British BBQ Battle live 'cook-off', taking place at Blenheim Palace on 18<sup>th</sup> June, have just been announced.

The chefs competing to win the title of British BBQ Battle champion 2014 are:

- Dave Alebon of the Brasshouse, Birmingham (Stonegate Pubs)
- Carol Haime of Shepherd Neame Ltd
- Micky Daly/Stewart Jackson of Richins Park Golf Club
- Terry Wiggins of House of Commons (Facilities)
- Matthew Carter of Emmanuel College
- Graham Crump of University of Warwick
- Simon Crannage of Swinton Park Hotel
- James Jefferies of Tern Hill Hall

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.

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**“The standard of entries for this year’s British BBQ Battle surpassed all expectations. Each of the finalists’ dishes show great creativity and I can’t wait to see how they perform and how these final dishes are presented on the day.”** says head judge, Ben Bartlett, who is President of the British BBQ Association and Britain’s Best BBQ’er at the World BBQ Championships.



*Last year’s BBQ Battle winner, Fiona Dulake, of The Boot Inn, competing at the live final.*

The chefs will be cooking their dishes on Crown Verity BBQ’s supplied by UK exclusive distributor for the brand, RH Hall and powered by Calor LPGenius gas, which is ideal for precision barbecuing. 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 LED TV, a Simply Stainless Professional Chef’s table and exclusive British BBQ Battle chef’s whites. The winner will also walk away with a top of the range Crown Verity BBQ and accessories pack. All prizes, worth an estimated £11,000 are kindly provided by leading foodservice equipment supplier RH Hall, the exclusive distributor in the UK for Crown Verity, Sharp and Simply Stainless. They will also receive a full set of Lion Sauces.

If you are interested in attending the final and seeing the live cook-off and demonstrations by Ben Bartlett, then contact [crownverity@rhhall.com](mailto:crownverity@rhhall.com). Or follow the event on twitter: [#bbqbattle](https://twitter.com/bbqbattle).

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### **Notes for editors**

This is the third year of the British BBQ Battle. Main competition sponsors since the first BBQ Battle are RH Hall, Crown Verity, Sharp and Simply Stainless, and this year the competition welcomes new co-sponsors: Lion Sauces and Calor Gas.

### **2013 Winners:**

**Overall BBQ Battle winner:** Fiona Dulake from The Boot Pub, St Albans



#### ***Fiona's winning menu:***

##### ***Starter***

*Newlyn sardine splash*

##### ***Main***

*Queenie's mustard gammon  
steak*

##### ***Dessert***

*Kentish marshmallows*

### **2013 Category Winners**

**Hotel category winner:** Steve Munkley, Royal Garden Hotel

**Pub category winner:** Fiona Dulake, The Boot Pub

**University category winner:** Ben Elsbury, University of Kent

**Golf Club & Event Catering category winner:** Alexander Bone, Catering Direct, Burnham on Crouch Golf Club

**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) / [www.calor.co.uk](http://www.calor.co.uk)

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