



Press Information 2013



Craft Guild of Chefs Evening at Partridges proves a great success

A rainy March night in London, a BBQ main course and a gathering of members from 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”



Most venues would have decided to cook the main course in their kitchens in such awful weather conditions! Not Partridges! A

pop up gazebo, a Crown Verity BBQ and an enthusiastic chef and the night was on it's way. The guests all nice and warm inside looking out at the chef cooking through huge glass doors and the event was on its way.



The starter was superb, Scottish Smoked Salmon, rye bread, crème fraîche with chives and eggs from Woodward farm. The perfect selection of wine, chosen from the many great wines that Partridges sell, Angel Santamaria Viura & Malvasia white Rioja.

The main course, perfectly cooked on the Crown Verity BBQ, was a simple but very tasty - Woodward Farm Gloucester Old Spot Traditional Sausages with potato mash and onion gravy. The wine for this course a superb Real Rubio Rioja Cosecha 2011.

All of this was followed by a selection of cheeses from Andrula, washed down by another great wine choice of Angel Santamaria Crianza 2009 Tempranillo Rioja.



Partridges is surely an example of the forward. A place where you can buy quality food and wine, the way it used to be. They are a shining example of the way to differentiate. A dinner with quality ingredients, a perfectly matched group of wines and theatre.

François Ginther, the creator of the 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



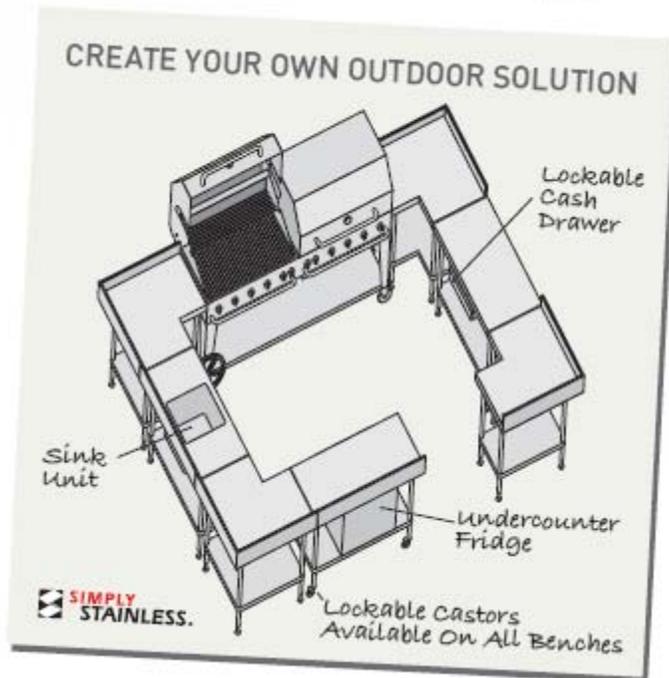
Craft Guild of Chefs last October, serving our winning menu from the Crown Verity BBQ Event Menu Challenge, they were so impressed that they have asked us to organize another dinner."

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

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