

BRITISH BBQ BATTLE

IN ASSOCIATION WITH



BRITISH BBQ BATTLE 2016 Champion is crowned!

Martin Wheeler of University of Reading is the 2016 British BBQ Battle Champion!

15th June 2016 marked the 5th Annual British BBQ Battle, held at the historic and prestigious Blenheim Palace. After a cloudy start, the sun shone through as the finalists battled it out, with some truly outstanding dishes prepared by all competitors. Thundery showers rolled in for the close of the event as the winners were announced.

On winning the title, Martin said, "I really enjoyed competing in such a well organised cooking event. The Crown Verity BBQs that we used are a fantastic bit of kit and I can't wait to receive my winning prize – a top of the range Crown Verity – to try out some new dishes. It was a brilliant day and to win was just amazing."



Champion Martin Wheeler, with Judge Bill Verity

Before Round 1 got underway, spectators and competitors were treated to an inspirational BBQ Masterclass from Ben Bartlett – AKA 'BBQ Ben', Britain's Best BBQ'er and Author of the Haynes BBQ Manual. Among his many hints and tips for a successful BBQ, he shared some creative recipe ideas including Watermelon Pizza and Donuts – really pushing the boundaries of traditional BBQ cooking.

Ben then switched back into his role of Head Judge, as chefs competing in the Pub, Bar & Restaurant and Leisure & Contract Caterer Categories took to their cooking stations – comprising a Crown Verity BBQ and Simply Stainless prep bench. The standard of the dishes was truly phenomenal, all incorporating one of the vast range of sauces available from co-sponsor Lion Sauces. The high standard was a trend that continued throughout the day as the Hotel & University Categories battled it out after a BBQ lunch.

A tough decision was ahead for the event judges – this year comprising of Ben Bartlett, BBQ Champion & President of the British BBQ Association; Bill Verity, President of Crown Verity – joining us from Canada; Jim Eaves, Chairman of the British Culinary Foundation and Gareth Finney of the Albion Taverna, who held the proud title of 2015 BBQ Battle Champion.

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.

2016 also marked the introduction of 'The Peoples Vote' which allowed spectators to select their favourite contestant – based on whatever criteria they chose. Compere for the day, Claire Stuart, did a fantastic job of keeping everyone involved and informed throughout the competition.

As the event drew to a close, the judges reached their final decisions and the winners were announced:

2016 Category Winners

Pub, Bars & Restaurants

Winner: Dave Alebon, Stonegate

Runner up: Phillip Hunt, Marston's Inns & Taverns

Leisure & Contract Caterers

Winner: Logan Lloyd, Baxterstorey

Runner up: Simon Rapkin, Food Events Ltd

University Category

Winner: Martin Wheeler, University of Reading

Runner up: Ash Spencer, Westminster Kingsway College

Hotel Category

Winner: Gerald Quadros, The Lensbury

Runner up: Matthew Hill, Down Hall Country House Hotel

Peoples Vote Winner

Simon Rapkin, Food Events Ltd

2016 BBQ Battle Champion

Martin Wheeler, University of Reading



The 2016 BBQ Battle Contestants & Judges – joined by Directors of R H Hall, Ray Hall and Kris Brearley

In summing up the competition, Ben Bartlett said "I was very impressed with the individuality of all contestants dishes and the presentation had a real summer flair! The British BBQ Battle is now the premier BBQ contest in the UK and all the judges were unanimous selecting the winner who showed consistency throughout and superb use of the Crown Verity".

Ray Hall, Managing Director of main sponsor R H Hall, concluded, "The 5th annual BBQ Battle shows that this event keeps going from strength to strength, with extraordinary dishes yet again produced by all competitors. Thank you to all of our co-sponsors, judges and event organisers H2O Publishing, with a special thanks to Bill Verity for travelling from Canada to join us again for this event. Blenheim Palace provided a beautiful backdrop for the day and a great BBQ lunch was provided by Searcy's".

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. The overall champion, also came away with a top of the range Crown Verity MCB-36 BBQ, worth over £3,000 and £100 of One4All vouchers.

The prizes, worth in excess of £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.

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For more information visit:

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

Issued: 16th June 2016

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Notes for editors

This was the 5th 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 2015 welcomed new sponsor Smeg Foodservice, who returned for the 2016 event.

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

Pub, Bar & Restaurant Category

Phillip Hunt, Chef Development Trainer – Marston's Inns & Taverns

Hawaiian Chicken Lollipop, Fresh Pineapple Salsa, Caramelised BBQ Apple Glaze
Moroccan Tea Lamb, Sweet Potato Cinnamon Mash, Horseradish & Pedigree Sauce
Grilled Apple & Peach Crumble, Homemade Peach Cider, Warm Spiced Devonshire Cream

Dave Alebon, Kitchen Manager - Stonegate

King Prawns with Lime & Ginger
Fillet of Beef, Herb Pancake, Port, Cranberry & Orange Jus
Warm Peach Madeira Cake, Custard laced with Archers

Leisure & Contract Caterers Category

Logan Lloyd, Relief Chef Manager - Baxterstorey

Maple Bourbon Scallops, Gressingham Duck Breast, Mango & Orange Sorbet
BBQ Wagyu Rump, Crushed Sweet Potato Mash, Purple Chantenay Carrots, Blueberry & Tarragon Sauce
Malva Pudding, Amarula Ice Cream, Kentish Apple Crisps

Simon Rapkin, Event Organiser – Food Events Ltd

Horseradish & Apple Stuffed Salmon Skewer, Mango & Chilli Glazed Prawn, Cucumber & Rocket Aioli
Sticky Rump of Hedges Farm Lamb, Pan Fried Sweet Potatoes, Puy Lentils and Crispy Red Onions
Flambéed Strawberries, Char Grilled Brioche, Crème Fraiche & Dried Raspberries

Hotel Category

Gerald Quadros, Executive Head Chef - The Lensbury

Poached & Grilled Cornish Lobster, Burnt Cucumber, Watermelon and Smokey Cocktail Sauce
Peri Peri 'Beer Can' Chicken, Burnt Gem, Leek & Skin Slaw and Devil Sauce
Banoffee Mess with Kent Strawberries, Caramelised Banana and Maple & Bourbon BBQ Sauce

Matthew Hill, Executive Head Chef – Downhall Country House Hotel

Thai Sweet Chilli Chicken Wings with Blue Cheese Dip
Braised BBQ Brisket, Thousand Island Dressing, Swiss Cheese & Sour Croustade Bun
Salt Baked Pineapple, Malibu & Smoked Chilli Oil, Mascarpone, Basil & Coconut Ice Cream

University Category

Ash Spencer, Course Coordinator – Westminster Kingsway College

Sea Bass en Papillote, Langoustine Tails, Seared Scallops, Asparagus, Roe Mayonnaise & Spiced Broth
Loin of Venison, Apple BBQ Sauce, Wild Mushroom Sausage, Butternut Squash Puree
Dark Chocolate & Pistachio Sorrento Slice, Smashed Berry Sauce, Clotted Cream Vanilla Ice Cream

Martin Wheeler, Chef – University of Reading

Hot Smoked Eel, BBQ Apple Sauce, Celeriac Waldorf
Hoggat Lamb Cannon, Beetroot Khubz, Burnished Kale & Peppers, Sweet Chilli Sauce & Baba Ganoush
Coconut Sponge, Mango Chutney, Caramelized Mango & Pina Colada Sabyon



Martin's 3 winning dishes – Smoked Eel, Lamb Cannon and Coconut Sponge