



CARDEN PARK

HOTEL, GOLF RESORT & SPA

CHESHIRE

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CHESTER CHEF DION COOKS UP A WINNING MENU TO SCOOP UK TITLE

A YOUNG Chester chef has beaten off stiff competition to scoop a top culinary prize and the chance to compete against the best chefs in Europe.

[Carden Park's](#) senior chef de partie Dion Jones, 23, from Anglesey, produced the best three course menu, from a blind selection of ingredients, to win first prize at the Escoffier Challenge 2011, organised by [Association Culinaire Française](#). He will now travel to Avignon, in the South of France, in March to represent the UK at the International Escoffier Competition 2012.

The Association Culinaire Française promotes French culinary arts overseas. Dion reached the UK finals, held in London, after winning the North West heat earlier in the year.

Dion said: "I just put my head down and worked through the nerves and did the best I could. It was fantastic to win and now I have another great opportunity to compete in Europe. If I win I will get the chance to spend a few days working with some of the top chefs in London. It's great to be able to travel and see what other chefs are doing."

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Along with the other finalists, Dion's task was to prepare and cook a starter, main course and dessert for two people in just three hours and 20 minutes with only 15 minutes planning time. Competitors had the use of the five prime ingredients from a mystery basket and any other staple ingredients from the larder.

They were given scallops, pheasant, pears, pumpkin and salsify, with which Dion created an exquisite starter of pan-fried scallops with pumpkin puree and fennel pickle, followed by a delicious main course of roast breast of pheasant with braised potato and a salsify cabbage casserole, and rounded off with a caramelised pear and almond cake with vanilla cream.

Supporting Dion at the competition was Carden Park's executive head chef Graham Tinsley. "He did extremely well," said Graham. "It's not easy to be presented with a list of mystery ingredients, plan a whole menu in just 15 minutes and then deliver under pressure. However, Dion is a very talented young chef and created the best three dishes on the day. He fully deserves this opportunity and is a credit to the team here at Carden Park."

Commenting on Dion's achievement, vice president of the Association Culinaire Française and executive head chef at The Ritz Club London, Philippe Vandewalle, said: "Dion Jones was a clear winner of this 2011 Challenge. Throughout the day, judges watched the preparations, tidiness and cooking methods and Dion scored well on all. He was methodical and focused, resulting in some inspired and well executed dishes. He is still a young talent so his future is promising."

The Association Culinaire Francaise (ACF) is based in London, and has members all over the United Kingdom and the world. The competition was open to students and professionals up to the age of 24. As well as the chance to represent the UK on an international stage, Dion also won an ACF Bragard Jacket and the coveted Escoffier Challenge Trophy.

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Lovers of good food wishing to sample dishes prepared by Dion and the Carden Park team can do so in the hotel's AA Rosette award winning Redmond's Restaurant or the relaxed and contemporary ambiance of The Brasserie. To make a reservation call 01829 731000 or visit www.cardenpark.co.uk.

You can also follow Carden Park on Facebook, Twitter and LinkedIn at: www.facebook.com/cardenpark, www.twitter.com/cardenpark and www.linkedin.com/groups/Carden-Park-Hotel-Golf-Resort-3752298

Photo caption:-

- 1) Dion Jones (far right) receiving his award from the Association Culinaire Française
- 2) Dion's starter of pan-fried scallops with pumpkin puree and fennel pickle
- 3) Dion's main course of roast breast of pheasant with braised potato and a salsify cabbage casserole.
- 4) Dion's dessert caramelised pear and almond cake with vanilla cream.
- 5) Carden Park team Dion Jones (left) and Graham Tinsley.

Editor's notes:

- Located amid the beautiful Cheshire countryside on 1,000 acres of estate, the privately-owned Carden Park Hotel, Golf Resort and Spa is managed by De Vere Hotels & Resorts. With 196 superb rooms and suites, a 'four bubble' rated Spa, two Championship golf courses, award winning restaurants and highly acclaimed conference and meeting facilities, Carden Park is unrivalled as a venue for pleasure and business pursuits.
- Winner of the Visit Chester and Cheshire 2010 award for Excellence in Business tourism, the hotel offers 18 function rooms, including the Carden Suite catering for up to 400 guests, indoor & outdoor 'team-building', include the Kong aerial ropes course and the new Segway Safari, corporate golf opportunities and complimentary parking for up to 700 cars.
- Carden Park is a member of Hospitality Action, a charity which helps people in the industry when they need support. The resort is also a holder of the Gold Award from the Green Tourism Business Scheme and the Golf Mark for its junior and beginner friendly golf facilities.
- Located just off the A41, close to the village of Broxton, Carden Park is 14 miles from Chester railway station and approximately 40 minutes by car from Manchester International Airport.

Issued for & on behalf of Carden Park Hotel, Golf Resort and Spa by Active PR. Press information from Kate Logan tel: 07545 504053 , email: katalogan@activepr.co.uk; or contact Linda Bright, tel: 0771 002 0026, email: linda@activepr.co.uk.

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