

Celebrity Chef 'Tasting Event'

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Our celebrity chefs will take their individual places at our tasting theatre event to show off their culinary expertise.

Action packed demonstrations interspersed with trademark banter from the chefs, join in with the Michelin-starred masters of the kitchen against their competition. Learn from the chefs first hand as they create their signature dishes.

You too can learn the tricks of the trade by getting hands on with the chefs! Don't forget to sample all the delights!

Chefs - subject to availability include: Martin Blunos, Paul Rankin, Franck Pontais and Steve Walpole.

Wine Tasting Theatre

Exploring the world of wine at our Theatre is an informative yet informal experience – one big happy tasting session. No need for weighty textbooks and dry tutored tasting. Swap them in favour of swirling, sipping and spitting your way through the world of wine with our industry professional.

Lively master class tasting will inspire all wine lovers, whatever their taste or experience. Learn how to match wine to what you cook.

Tables and seating for 8-10 create a sociable setting for you to enjoy your dishes and fine wines in comfort.

So, why is this a great event?

How many people can say they have cooked alongside a Michelin starred chef?

Guests can take the evening at whatever pace they wish, if there is an appetite to get involved then it can be a very hands on experience. If they prefer to sit back and observe then there is a vast supply of first class food and wine to enjoy.



Chef Biographies

Martin Blunos

Martin Blunos is one of the country's greatest chefs. Having held two Michelin stars for more than fifteen years, this blond haired, Baltic giant of a man has a wicked sense of humour and is a most colourful character. He was born and brought up near Bath, his parents having come to England from Latvia just after the Second World War.



Martin appears regularly on television and radio with regular slots as Guest Chef on BBC1's Saturday Kitchen with James Martin, ITV Daily Cooks BBC Great Food Live! and Food Uncut, ITV's Saturday Cooks, BBC 2 Food Poker, ITV 1 Britain's Best Dish, BBC Market Kitchen. Channel 5 Cooking the Books. BBC James Martin's Feasts. He made 'Tasting Times with Martin Blunos' a ten part series for ITV and was chosen to cook for Her Majesty The Queen during her Jubilee year which was documented in a 30 minute television programme and recently appeared on BBC1 in 'All The Queen's Cooks'. He will be appearing in a new series for ITV – Taste the Nation in 2009 and in the BBC series 'Supersizers' with Giles Coren and Sue Perkins.

In each of his restaurants he earned two prestigious Michelin Stars. First was Restaurant Lettonie (French for Latvia) on the edge of Bristol. After nine years, in 1997 he opened a larger version of Lettonie in Bath and added letting rooms. Food writers, critics and contemporaries were regular customers and Martin's eclectic cooking attracts journalists of leading food publications from all around the globe.

Paul Rankin

As well as appearing on a number of TV shows, Paul Rankin runs a successful restaurant business, the Rankin Group, in his native Belfast. His wife Jeanne is also a familiar face, cooking alongside him.



In 1984, they ended up at Le Gavroche, the Roux brothers' restaurant in London. There, they worked their way up the kitchen ladder, learning the tricks of the trade. The couple then started travelling again, working in Canada before returning to Belfast and setting up a restaurant called Roscoff. The restaurant won Northern Ireland's first Michelin star which they kept for eight years running. They closed Roscoff in 1999, but refitted the premises and opened Cayenne, a restaurant with a more informal feel.

Paul and Jeanne have appeared together in three series of a television culinary journey called Gourmet Ireland. Together, they have written five books, New Irish Cookery being their latest publication. Paul also hosted three series of The Rankin Challenge, for television, with numerous appearances on Masterchef and Who'll do the Pudding?. He is also one of the long time favourites on Ready Steady Cook. Paul appeared in the BBC Two series Food Poker in autumn 2007 and was a regular chef on the BBC daytime series Step Up to the Plate in autumn 2008. He also appeared in BBC Two's Put Your Money Where Your Mouth Is.



Franck Pontais

Franck has dedicated his career to perfecting jaw-droppingly gorgeous, delicious food for people to share. Born in Paris in 1972, Franck began his career at just 14. His mother, realising that schoolwork was not his forte, sent him to work as an apprentice at a butchers. After two years with his first qualification in hand, he went to Ceproc (one of the top French culinary schools) where he realised he had found his true vocation. Topping his class and picking up awards for national competitions, it was here that he was baptised into the French tradition of Traiteur and learned the art of producing exquisite gourmet food.



In 1996 he received a life-changing phone call offering him a job at Harrods. Aged 22, he set off immediately with one suitcase and only a handful of English words to throw himself into expanding the Traiteur offering and counter at Harrods.

Steve Walpole

Clad in black leather and careering to a halt on his fabulous motorbike may not be the conventional way for one of the country's best young chefs to turn up for a cookery demonstration! However, in no time at all Steven Walpole switches his engaging smile into gear, dons his professional attire and soon charms his audience with his energetic personality and wonderful cooking skills.



Steven is a Senior Executive Chef at Gate Gourmet Ltd, airline caterers to BA.

Having co-presented a 10 part television series (Kids Fit Squad) with Jane Wake (fitness guru Celebrity Fit Club) for Discovery Health, Steven appeared at The Vitality Show and also at The Homes Show at Excel in London.

Steven has appeared at food festivals worldwide including Karachi, Pakistan and the Gourmet Food Festival in Johannesburg and Capetown, South Africa.



Format of the evening

Each of the four chefs will man a tasting station. Listed at each station will be a selection of the Chefs signature dishes. These dishes are available for guests to either have them cooked by the celebrity chefs or have a hands on go at cooking themselves, under the close supervision of our chefs.

Guests will be free to sample as many of the chefs differing styles and dishes as they can fit in.

Each of our four chefs have unique specialties which will offer guests a varied and exciting menu.

Martin Blunos	Traditional English cuisine
Paul Rankin	Traditional Irish cuisine
Franck Pontais	French
Steve Walpole	Healthy options

Room Layout

The room will be divided two areas one section will have the four chefs' stations with room for guests to observe or get involved. The other section will laid out in tables of 8-10 where guests can sit an enjoy the culinary delights.

Costs:

Your fully managed evening will include:

- Celebrity chef appearances from
 - Martin Blunos
 - Paul Rankin
 - Franck Pontais
 - Steve Walpole
- All food
- All wine (based on 1 bottle per person)
- Equipment hire
- Venue hire
- Photography
- Full event management

Based on 60 guests
£20,600+vat

**Prices subject to change based on final venue selection and dates
All Chefs are subject to availability*



Possible Venues:

This event could be held at any conference or hotel venue. Suggestions include:

Davenport Green Hall

The estate originally built in 1617 is set in its very own private grounds, offering you and your guests a distinctive environment, truly intimate in its style, rivalling all other venues with its individuality and charm.

Davenport Green Hall provides a stunning backdrop for any event, it is set in 30 acres of beautiful Cheshire countryside,.

The Cheshire Barn is a Tudor construction and encompasses a delightfully modern interior style of exposed oak beams and cheshire brickwork.

[Location: 5 minutes from Manchester Airport and 20 minutes to Manchester's bustling City Centre](#)



Bagden Hall

Built by a wealthy Victorian mill owner in the 1860s, Bagden Hall is a beautiful country house hotel with stunning grounds offering elegant accommodation and set in the heart of West Yorkshire.

The hotel sits in 40 acres of secluded parkland, with its own lake and 9-hole golf course. It has two dining options, elegant and informal, and our 36 en-suite rooms offer style and comfort befitting an elegant country house.

[Location: 30mins from Leeds city centre and 40mins from Sheffield city centre](#)

