

Catering team win bronze

Three members of the Royal Holloway catering team took part in a “Cook and Serve Challenge” at Hotelympia, the UK’s largest foodservice and hospitality event at Excel, London earlier this month.

Open to teams from any industry sector, the competition required each team to prepare, cook and serve a three-course meal for 4 covers, with 2 of the covers presented to the judges and the other 2 covers to diners at a laid table. All three courses had to be cooked, presented and served in no more than an hour and a half.


Royal Holloway’s Darren Coventry, Food Production Manager and Pooranavelupillai Baskaran, Trainee Chef, competed in the kitchen, while Terri Sadler, Conference and Events Team Leader represented Royal Holloway as Front of House.

The team was judged on the content and presentation of the three dishes, not only in their own right as individual dishes, but also in the way they harmonised with each other to form a well-balanced meal in terms of flavours, colours, textures and portion size.

The menu comprised a Lime and elderflower marinated mackerel, samphire salad, breaded quail’s egg and crispy prosciutto to start, followed by a main course of a pan-fried duck breast, with homemade duck, fennel & pistachio sausage, a trio of golden beets and a sloe gin jus. Dessert was a passion fruit soufflé with mango, basil and chilli salsa with Passoã cream.

Head of Conferences and Catering, Mike Hoare said “The catering team regularly takes part in competitions to improve their skill and creativity in cooking as well as to gain valuable feedback from prestigious judges. Congratulations to the team, who beat off very stiff competition to achieve a very well deserved result.”

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 For further information, please contact 01784 443045; sales-office@royalholloway.ac.uk; www.venue.royalholloway.ac.uk



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