



## THE ROUX SCHOLARSHIP

### PRESS RELEASE - Roux Scholarship 2014

#### **18 regional finalists announced**

Following last week's paper judging, the judges have announced the regional finalists for the 2014 Roux Scholarship competition.

#### **Two regional finals will be held simultaneously on Thursday 20th March 2014**

They will take place at University College Birmingham and University of West London, Ealing.

#### **The chefs competing in Birmingham:**

**Tom Barnes**, *L'Enclume Restaurant, Cumbria*

**Craig Beacham**, *The Elephant Restaurant, Devon*

**Adam Jay**, *Murano, London*

**Adam Rasburn**, *Design House Restaurant, West Yorkshire*

**Dylan Owens**, *The Church Green, Cheshire*

**Richard Pascoe**, *Oulton Hall, West Yorkshire*

**Judges** will be Alain Roux, Steve Love (Roux Scholar 1997) and Sat Bains (Roux Scholar 1999).

#### **The chefs competing in London:**

**Sam Carter**, *USB Bank (Restaurant Associates), London*

**Shane Cooke**, *Credit Suisse (Restaurant Associates), London*

**Scott Dineen**, *Goldman Sachs (Baxterstorey), London*

**Alex Floyd**, *Ashdown Park Hotel, Sussex*

**Sabrina Gidda**, *AIG Group London (Restaurant Associates), London*

**Daniel Lee**, *La Chapelle (Galvin Restaurants), London*

**Daniel Miles**, *Lucknam Park Hotel & Spa, Wiltshire*

**David Salt**, *BNY Mellon (Restaurant Associates), London*

**James Tully**, *Stoke Park Hotel & Golf Club, Buckinghamshire*

**David Wall**, *Le Talbooth, Milsom Hotels and Restaurants, Essex*

**Jing Wang**, *Midsummer House Restaurant, Cambridgeshire*

**David White**, *Barclays Wealth (ISS), London*

**Judges** will be Michel Roux Jr, Angela Hartnett, James Martin and Gary Rhodes.

#### **Facts about the finalists:**

***In a strong year for entries half the competitors are brand new to the competition. After last year's exciting TV series some familiar faces are back to compete. A number have passed through the kitchens of previous Roux Scholars. This more than anything demonstrates the true spirit of the Roux legacy where everyone involved is dedicated to inspiring the next generation of young talent.***

- Tom Barnes, was in last years final. Jing Wang, David Salt, David Wall, Shane Cooke and Adam Rasburn all competed in last year's Regional finals.
- Two female contestants have made the final eighteen.
- Restaurant Associates have four competitors who have made it through.
- Alex Floyd works at Ashdown Park Hotel with last year's winner Paul O'Neill.
- Daniel Miles works at Lucknam Park Hotel & Spa with Hrishikesh Desai, Roux Scholar 2009.
- Craig Beacham works at The Elephant for Simon Hulstone, Roux Scholar 2003.

For more information: Carol Conway - 07590 414111 [carol@carolconway.co.uk](mailto:carol@carolconway.co.uk)

[www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)



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### **The challenge**

This year's challenge is to create a recipe to serve four people using one saddle of venison 'fallow buck' weighing anywhere between 1.4 kg - 1.6 kg untrimmed, to be served plated and accompanied by two garnishes. One garnish must include Jerusalem artichoke and the other, a garnish of their choice, served with a sauce to accompany the dish.

Competitors will have 2½ hrs to cook their dish, along with a dessert from a mystery box of ingredients given to them on the day. The judges will be looking for those recipes and methods, which demonstrate the best balance of creativity, taste, style and practicality in the finished dish.

### **National final – Monday 14th April 2014**

Six winners selected from across the two regional finals will go through to the national final, which takes place at Westminster Kingsway College, London. The 2014 Roux Scholar will be announced at an awards ceremony held at The Mandarin Oriental, Hyde Park, London the same evening.

### **Quotes from the judges**

#### **Michel Roux Jr**

*"The standard of recipes received has yet again been astounding, the creativity in method, style and presentation will make the regional finals as exciting as ever."*

#### **Alain Roux**

*"It was great to see so many imaginative and creative recipes using the saddle of 'fallow buck' venison. I was delighted to see some classic preparation and cooking methods used as well as some modern approaches. One recipe even includes a hint of chocolate in the sauce, which I'm looking forward to tasting!"*

#### **James Martin**

*"The standard this year was higher than ever and it was difficult to pick out the final eighteen. All of these names deserve their place and now the hard work starts. All I can say is beware of the dessert mystery box!"*

### **Our Supporters**

The Roux Scholarship is kindly supported by a number of companies including: Bridor, Caterer & Hotelkeeper, Direct Seafoods, Fairfax Meadow, Global Knives, Hildon, Kikkoman, Laurent Perrier, L'Unico Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates, Savoy Educational Trust and Virgin Atlantic Airways.

More details about our supporters are available on the Roux Scholarship website.

***Now in its 31<sup>st</sup> year, the scholarship offers the winner a career changing opportunity: a three-month stage at a 3 Michelin starred restaurant anywhere in the world. But that's just the beginning. The winner is then part of an elite club and on a fast track to the top of the profession. The Roux Scholarship is the premier competition for young chefs in the UK and ranks among the most prestigious in the world.***

**Ends.**

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