



MEDIA RELEASE

MITCHELL'S HOST CHEF OF THE YEAR COMPETITION

Mitchell's of Lancaster held their second chef of the year competition, organised by Harvey Jones, Catering Development Manager, on Tuesday 11th March. All the chefs within the estate were invited to produce a three course meal out of a purchase list provided.

Six semi finalists were selected for a cook off, which left three to compete in the grand final. For this Harvey produced a mystery box of ingredients, and the finalists had to produce a three course meal within an hour. The three finalists were Martin Goody from The Windmill Tavern in Salwick, Alan Heynes from The Waterwitch and Craig Johnson from The Elms Hotel, Bare.

Congratulations to Craig Johnson who beat the other finalists to be crowned chef of the year. The event was held at Lancaster and Morecambe College, and six students assisted the chefs in the competition.

Harvey said of the event, "This was our second year running and the quality of the dishes produced were fantastic. This is a great way to work closely with the college and I thank Alan Winder and George Stannard for their support."

For further information on Mitchell's Chef of the Year Competition or Mitchell's Inns please contact Mitchell's of Lancaster on 01524 596000 or alternatively email emma@mitchellspubs.co.uk

Visit our website for further information on Mitchell's of Lancaster

[www.mitchellshotelsandinns.co.uk/about us](http://www.mitchellshotelsandinns.co.uk/about-us)