

For Immediate Release

RUDDING PARK'S YOUNG CULINARY TALENT IMPRESSES ROUX BROTHERS...

- Matthew Wilkinson Secures Place in Final of Prestigious Roux Scholarship -



*Photo 1: Matthew with
judge Brian Turner*



*Photo 2: Matthew with
Alain Roux*



*Photo 3: Matthew prepares
his winning dish*

14 March 2007 – Rudding Park's Senior Chef de Partie, Matthew Wilkinson, has fended off stiff competition to reach the final of the prestigious Roux Scholarship, the UK's foremost young culinary competition.

Focusing on simple, uncomplicated flavours, Matthew competed last week with 19 other promising young chefs to be one of just six to win a place in the national finals of the competition. The judges were unanimously impressed with his Yorkshire-inspired dish of Sautéed Veal Kidneys, Wholegrain Mustard and Tarragon Linguine with Black Sheep and Smokey Bacon Sauce.

Commenting on his triumph, Matthew said, "This is unbelievable. I really didn't think I stood a chance and to hear my name read out... well I am still speechless."

Rudding Park's Executive Chef, Stephanie Moon, who was there to support him said: "I am elated that Matthew has reached the finals and very proud that he did it using good Yorkshire ingredients. Matthew is an example of the exciting young talent that Rudding Park is able to attract."

The finalists will battle it out on 2 April 2007 at London's Mandarin Oriental Hyde when he will be asked to prepare a classic Escoffier or Roux brothers dish – details of which are only divulged the day of the competition. Judged by the Roux brothers and their sons together with culinary heavyweights Heston Blumenthal, Brian Turner, Charles Campion and Gary Rhodes, the winner will receive £3,000 cash, plus up to three months training at a three Michelin-starred establishment in Europe, and trips to New York, Champagne and Milan.

A member of the award-winning team at Rudding Park for two years, talented Matthew, aged 23, was brought up in Wetherby and attended Wetherby High School before training at Thomas Danby College in Leeds.

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Notes to Editors:

The Roux Scholarship is widely respected as the most prestigious competition in the UK for young chefs (aged 22-30). It attracts applications from contract caterers, restaurants, pubs, and hotels across the UK. The highly regarded judging panel includes competition founders and joint chairmen, Michel and Albert Roux, who are backed by their respective sons Alain and Michel Junior. They are joined by Brian Turner CBE, Gary Rhodes, Heston Blumenthal OBE, David Nicholls and original Scholar Andrew Fairlie. Guest judge this year is cook and food writer Charles Campion.

Rudding Park is independently owned by the Mackaness family. Over the last 30 years they have carried out a comprehensive programme of improvement and redevelopment, which includes the opening of Rudding Holiday Park in 1978, the renovation of Rudding Park House in 1987 and the subsequent opening of the 50-room hotel in 1997.

The estate also comprises an 18 hole, par 72 golf course set in mature Parkland, complemented by an 18 bay floodlit driving range and Golf Academy. A new development of 18 luxury holiday lodges adjacent to the golf course opened in May 2006 and a six-hole short course will open in April 2008.