

TUESDAY 29 MARCH 2011



Rudding Park

RUDDING PARK CHEF

COMPETES IN THE BBC'S GREAT BRITISH MENU

Rudding Park's Consultant Chef, Stephanie Moon, will be seen competing in the new series of The Great British Menu which returns to BBC 2 on Monday 4 April.

Stephanie will be representing the North East Region alongside two other top chefs who will each cook their own starter, fish dish, main and dessert to impress regular judges Matthew Fort, Oliver Peyton and Prue Leith. The winning chefs from the series will have their dishes served at a lavish street party, "The People's Banquet", to be held at London's Leadenhall Market.

Stephanie said "Being part of The Great British Menu this year has been an amazing challenge, incredibly hard work yet really good fun. The competition was tough but I loved the experience, particularly as I was able to use local ingredients and went foraging in the grounds at Rudding Park. Sadly I can't reveal the result so you will have to tune in!"

ENDS

Image (high resolution version available on request):

Rudding Park's Consultant Chef, Stephanie Moon

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Notes to Editors:

The Great British Menu starts on Monday 4 April on BBC 2

Monday – Friday 6.30pm – 7.30pm

Stephanie Moon trained at Skipton College and went on to train under Anton Mosimann at The Dorchester before working around the world.

Stephanie has been Consultant Chef at Rudding Park for the past nine years.

In addition, Stephanie has been former Deliciouslyorkshire Champion; former Yorkshire Life Chef of the Year, a Buckingham Palace Young Achiever and last year won Bronze in the British Culinary Foundation Chef of the Year.