



# Devonshire Food Festival

at The Devonshire Arms Country House Hotel  
at Bolton Abbey

Mon 14th Nov - Fri 18th Nov 2011

A series of light hearted lunches with our chefs competing against some of Yorkshire's finest, followed by five Michelin star dinners from across the country.

# Welcome...

...to our first ever November Food Festival!



I am delighted to be writing the foreword for the flyer of this very special event. As a chef I am always looking for the next challenge and organising The Devonshire Arms' first ever Food Festival is certainly an exciting one.

Whilst all at The Burlington are obviously delighted with the kudos of being the most highly rated restaurant in Yorkshire, the most important thing to us will always be the enjoyment of our guests: We work hard to create a comfortable atmosphere through unimposing yet friendly service and we are constantly innovating so that you have something new to try; our Food Festival is the latest result of this endeavour.

Of course, I will argue that Yorkshire is the home of superb cooking; with great diversity and some of the best meat, fruit, veg and seafood right here on our doorstep. However, this November we have invited some of the finest chefs from outside the county who I am sure are hoping to challenge that belief!

Before I sign off, I would like to extend my whole-hearted gratitude to all of our guest chefs, without whom this event would not be happening.

Kind regards,

A handwritten signature in black ink, appearing to read "Steve Smith". The signature is written in a cursive style with a long horizontal stroke at the end.

**Steve Smith**  
Burlington Head Chef



# Lunchtime

## Watch Yorkshire's finest chefs compete for your votes!

Each chef will design their own menu of one starter, one main course and one pudding. You choose your meal and the chef who sells most dishes wins.

**£29 per person** including a welcome drink on arrival

Monday 14th November	Tuesday 15th November	Wednesday 16th November	Thursday 17th November	Friday 18th November
Steve Smith v's Mark Poynton -	Alan Hill v's Tim Bilton -	Tom van Zeller v's Stephanie Moon -	Dan Field v's Simon Crannage -	Oliver Adams v's Mark Taft -
Fine dining at lunchtime with two highly regarded chefs.	Two gastro pub chefs go head to head - this one could get competitive!	Two of Harrogate's finest chefs cooking modern British cuisine.	Bolton Abbey v's Swinton Park: Which estate has the finest produce?	There's something fishy going on - serving delicacies from the deep!

# Evening

## Five Star Dinners from some of the country's finest Michelin star chefs.

A series of dinners cooked by five Michelin star chefs from across the country

**£59 per person** including a reception drink and canapés

Monday 14th November	Tuesday 15th November	Wednesday 16th November	Thursday 17th November	Friday 18th November
Steve Smith -	Matt Weedon, Lords of the Manor -	Matthew Tomkinson, The Montagu Arms -	James Mackenzie, The Pipe & Glass -	Steve Smith -
"Dine with Fine Wine" Sponsored by Moët Hennessey UK including a welcome glass of Krug.	A special menu buy our guest chef.	A special menu by our guest chef	A special menu by our guest chef	A special menu with an autumn and wintery theme

A £5 deposit per person is required at lunchtime and a £10 deposit per person in the evening.

**To book call 01756 710441**

For the latest updates visit [www.devonshirefoodfestival.co.uk](http://www.devonshirefoodfestival.co.uk)  
or find us on Facebook; search 'Devonshire Food Festival'

# The Chefs...



## **Steve Smith | Head Chef**

**The Burlington**

Steve Smith has held a Michelin star in the UK for over ten years, as well as its equivalent 'Hat' in Australia. Since joining The Devonshire Arms in April 2008, Steve is now proudly the highest rated chef in Yorkshire combining his star with 4 AA Rosettes.

## **Alan Hill | Chef Patron**

**The Devonshire Arms at Beeley & Pilsley**

Alan joined Devonshire Hotels in 2006 and is celebrating being named "Chef of the Year" in the national Publican Food & Drink Awards. Alan has worked in some of the finest eateries in the country including the Michelin starred Juniper restaurant in Cheshire and the Box Tree in Ilkley.



## **Dan Field | Head Chef**

**The Devonshire Brasserie & Bar**

Dan Field has worked at The Devonshire Arms Country House Hotel for four years, and now heads up the Brasserie kitchen as well as recently having taken charge of catering for any weddings, meetings or events taking place at the hotel.

## **Oliver Adams | Head Chef**

**The Devonshire Fell**

Oliver began his career with Devonshire Hotels in 2007, working as a conference and banqueting chef at The Devonshire Arms, today Oliver is the head chef at The Devonshire Fell where he puts his own slant on the traditional British cuisine.





**Simon Crannage | Executive Chef**  
Swinton Park

After 20 years working up and down the country, Simon moved back to Yorkshire in 2007 taking the role of executive chef at Swinton Park where he has consistently retained 3 AA rosettes. He has also recently launched his own 'Chefs Table' brand of stocks and sauces which are for sale in the hotel and cookery school.

**Mark Poynton | Chef Patron**  
Alimentum Restaurant

Mark has worked in some enviable kitchens from Shrigley Hall, to the Michelin star Juniper restaurant in Chester and Midsummer House in Cambridge. In April 2008 Mark moved to Restaurant Alimentum also in Cambridge, gaining 3 AA rosettes and a spot in the Good Food Guide's top 60 List.



**Tom Van Zeller | Chef Patron**  
Van Zeller

Tom, who was recently crowned "Best Chef" in the 2011 HiLife Dining Awards, began his career in Harrogate's famous Betty's Tearooms. He then went on to work in some of the finest Michelin star restaurants in London, Sydney and New York before returning to his Yorkshire roots and setting up Van Zeller as part owner.

**Tim Bilton | Chef Patron**  
The Butcher's Arms

Tim lives and breathes food: from his early days as a kitchen porter to training under the watchful eye of the legendary Raymond Blanc, to today as proprietor of his own award-winning dining pub. Tim has recently featured on BBC2's Great British Menu, and was runner up against Michelin starred chef Kenny Atkinson.





### **Mark Taft | Head Chef**

#### **The Angel Inn**

Mark Taft has been behind the stove for 19 years and head chef of The Angel at Hetton for 5. His culinary experiences have spanned the globe, from South Eastern Australia to the United States and back to the Dales.

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### **James Mackenzie | Head Chef**

#### **The Pipe & Glass Inn**

James started his career in the kitchen at just 13 and went on to become head chef at the Star Inn at Harome in 2002. In 2006 James and his wife Kate purchased the freehold of the Pipe and Glass Inn in South Dalton, Beverley gaining a coveted Michelin star in 2010.



### **Matt Weedon | Head Chef**

#### **Lords of the Manor**

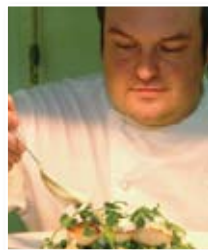
Matt joined Lords of the Manor from Glenapp Castle in Ayrshire in February 2008 and earned the hotel a Michelin star less than one year after taking over the kitchen. He is known for his flavoursome and un-complicated take on classical French food using quality ingredients.

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### **Matthew Tomkinson | Head Chef**

#### **The Montagu Arms**

Matthew's career started in a local pub on a year's internship, as a part of his hospitality management degree. He then went on to win the Roux scholarship, followed by winning his first Michelin star just one year later.



### **Stephanie Moon | Chef Consultant**

#### **Rudding Park**

Award winning Stephanie is a professional Chef Consultant and tutor at Leeds City College. Following a successful career as Executive Chef at Rudding Park, Stephanie embarked on a new venture as Chef Consultant for All Things Food, where she advises Rudding Park and other catering outlets on food standards and developing new, exciting menus.



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**Devonshire Hotels & Restaurants**  
Bolton Abbey | Skipton | North Yorkshire BD23 6AJ  
T: 01756 710441 E: res@devonshirehotels.co.uk

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