

Hotel Chef of the Year Award (fewer than 250 covers)



Simon Radley The Chester Grosvenor and Spa

Simon Radley joined the kitchen of the Chester Grosvenor and Spa in 1986 as a chef de partie and rose through the ranks to become head chef within seven years. He has been instrumental in retaining the Arkle restaurant's Michelin star for 18 consecutive years.

Radley oversees not only the 45-seat Arkle (for which he has recently created an eight-course tasting menu), but also the 110-cover La Brasserie, which recently won Best Restaurant within a hotel at the Chester Food and Drink awards. He also played a major part in the hotel being named Large Hotel of the Year at the Enjoy England Awards for Excellence.

Radley is also responsible for all catering for the events and meetings within the hotel, writing bespoke menus to promote healthy eating and enhance energy and concentration and arranging tastings for clients, as well as personally attending all outside catering events.

At the hotel, he manages a brigade of more than 30 chefs and is also proactive in promoting the industry locally, regularly offering work experience to students, many of whom return later in their careers for a full-time job.

Trips overseas to work at properties such

"Simon regularly offers work experience to students, many of whom return later in their careers for a full-time job"

as the Peninsula Hotel in Hong Kong and the Oriental in Bangkok and to other UK properties such as Inigo Jones in London, while the hotel was being refurbished in 1987, have enabled Simon to broaden his experience and keep his ideas fresh.

His nominator, Penta Clarke, marketing manager at the Chester Grosvenor, says: "His organisational skills are second to none," highlighting his skill for managing food and staff costs as well as stock levels within very limited space.

When he was presented with Chester's Outstanding Achievement award recently, the hotel's owner, the Duke of Westminster, commented: "Simon has a unique understanding of food. He is consistently producing food to a very high standard."

THE SHORTLIST

Colin Akrigg
(highly commended),
head chef, Sharrow
Bay country house
hotel, Penrith
Simon Radley
the Chester Grosvenor
and Spa
John Williams
executive chef,
the Ritz

**Above: Penta Clarke
collects the trophy on
behalf of Simon Radley
(left)**