

# Hotel Chef of the Year Award (more than 250 covers)

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## Anthony Marshall London Hilton on Park Lane

Over the 12 years Anthony Marshall has been executive chef at the London Hilton on Park Lane, he has overseen many major banquets – including the Royal Warrant Holders' lunch, held to commemorate the Queen's Golden Jubilee in 2002, during which he was presented to the monarch. He has gained enormous recognition for his work from customers and the hospitality industry alike and in 2002 was named Best Banqueting Chef by the Craft Guild of Chefs.

In charge of the largest banqueting facility on Park Lane, Marshall oversees the five-star hotel's Grand Ballroom and Wellington Ballroom as well as all other function rooms, and can be required to cater for more than 1,000 people for lunch and dinner in one day. In addition, Marshall oversees the hotel's room service facilities and manages the kitchens for its Podium restaurant and the Whisky Mist at Zeta Bar, and provides a supporting role to the executive chef at Trader Vic's.

Despite the enormity of his role as the executive head chef at the London Hilton, Marshall continues to have an innovative approach to cooking and is constantly pushing the boundaries of banqueting. He is well known for his highly inventive and

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complex menus such as serving soufflés and fondants to hundreds of guests.

His nominator, Michael Shepherd, general manager of the London Hilton, praised Marshall for both his culinary skills as well as his savvy commercial mind. "He maintains good controls in food cost as well as payroll and works extremely well with all other departments within the hotel," he said.

Judges said that while he is often overshadowed by the hugely successful Galvin at Windows restaurant on the 28th floor of the London Hilton, Marshall is an unsung hero of the hospitality industry, who truly deserves to have his enormous responsibility and culinary genius recognised and rewarded.

### THE SHORTLIST

**Anthony Marshall**  
London Hilton on Park Lane

**Fred Tobin**  
the Royal Yacht Hotel,  
Jersey

**Simon Young**  
(highly commended),  
Jumeirah Carlton  
Tower, London