



R H  D E S



“Keep your love of nature, for that is  
the true way to understand art better.”  
VINCENT VAN GOGH

*monochrome grand siècle par Daniel Foussier*



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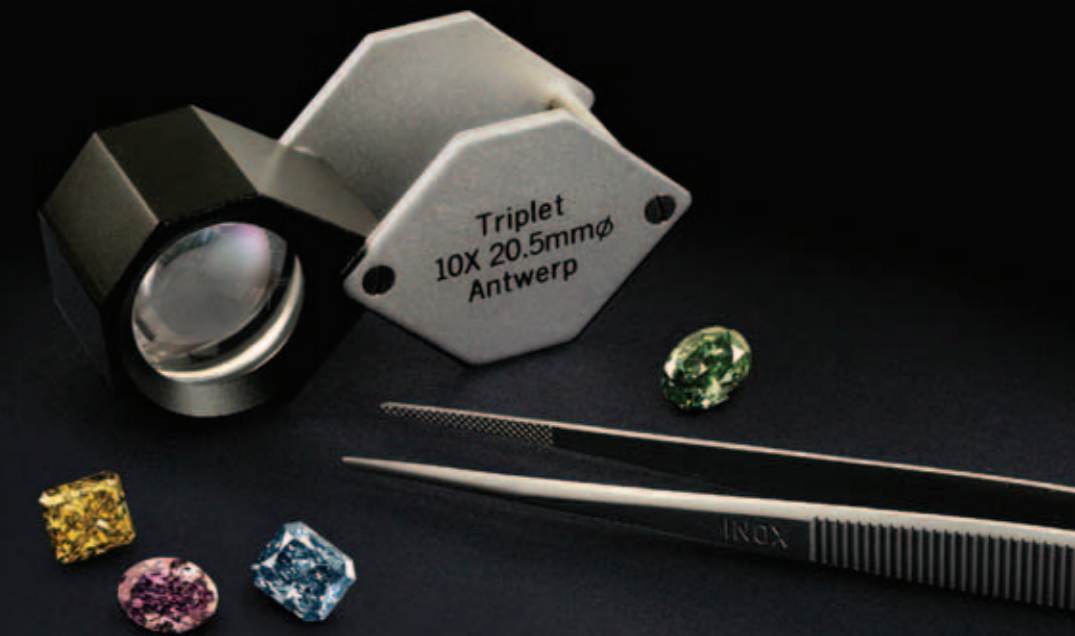


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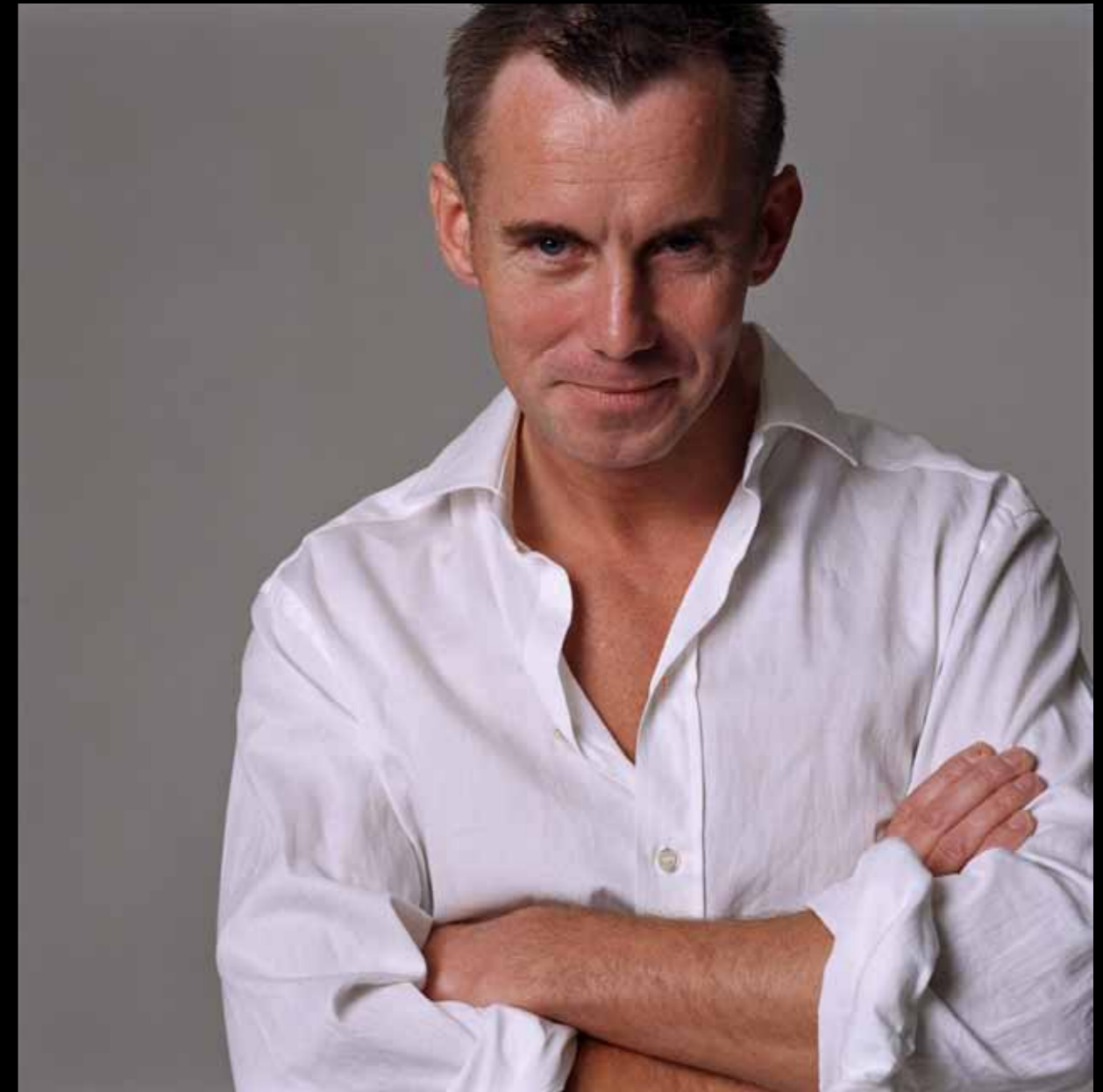


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I would like to dedicate this magazine to all of the Rhodes teams who have stood by me, not only with the culinary projects which we are continually creating, but also to recognise the many years that we have been together. The longest standing has been with me for 20 years and there are many more not far behind this incredible sum of dedication.

The names and faces featured in these pages, and many more besides, are all so highly valued and are people I will never forget. What has now become a very close relationship for everyone involved is also one that I hope will live on and on.

Thank you.

As a discerning buyer, Gary Rhodes could not be more delighted with his Bang & Olufsen home entertainment system. Bang & Olufsen systems are inspirational; it is only when you have experienced them for yourself that you realise they are for you. We can tailor these systems to your needs so that they integrate smoothly into your home controlled via the touch of a button. The one remote control can also adjust blinds, windows, lighting and can even manage the temperature. For more details on how Bang & Olufsen of Maidstone can offer you a comprehensive bespoke service please contact us.



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Gary Rhodes' legendary dedication to his craft and relentless pursuit of perfection has placed him firmly at the forefront of today's culinary world.

Chef, restaurateur, celebrity and author; his distinguished career, tireless attention to detail and unique mastery of the 'Great British Classics' truly sets him apart. A history of stunning restaurants has won him a constellation of Michelin stars and

he is consistently revered by his peers as truly 'The Chef's Chef'.

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**BENTLEY**

BENTLEY HAMPSHIRE



## Where it all began...

The following pages help tell the story of my years within this industry, one that almost 35 years ago when it all began, I had certainly not anticipated would enthuse and excite me as much today as it did back then.

I was just 15, a very nervous teenage boy when I started at Thanet Technical College, a 'culinary house full of tutors wanting to share'. The story, however, began even earlier. For many years I had been cooking with my mother, who's still a great cook today. By the time I was 13 my appetite had become so great that I had almost become the household cook.

It was on one particular day, a Sunday lunch affair, that stirring, zesting, adding and mixing were taking place. This was to become a steamed lemon sponge with lemon sauce. As I served the pudding, I took a look at my family as they waited in anticipation and as the pudding began to release itself from our old fashioned bowl, with the air becoming filled with a wonderful citrus aroma, their expressions changed... Whilst pouring the lemon sauce over the top, a table of beaming faces enjoyed the sauce's journey as it trickled from the spoon. It was the family's enraptured smiles followed by the devouring of the pudding that had become such a successful salesman and I was sold; I wanted to be a chef.

*"If the divine creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony"*

Fernand Point (1897-1955)

Since then, and on leaving college after three delicious and gratifying years, one of my tutors and a true master, Mr Peter Barrett, who is still a very close friend today, had set his high standards and very honest expectations in front of me, for which I thank him. I'd been told this industry is no 'easy game'; it's not one to be played with, simply one to love and enjoy.

Several years in Amsterdam followed, before I went to the Reform Club in Pall Mall, soon after having the opportunity to work with Mr Brian Turner as his sous-chef, which became a double opportunity as this was the first Michelin starred restaurant I was to work in. I still had visions that to become a Head Chef I would have to wait so many more years. Looking through the pages that follow, back then I could never have dreamt of becoming a Head Chef at the age of 26, let alone of retaining a Michelin star at the same age.

From The Castle, where the British fever began, due to the natural desire that Mr Kit Chapman had for foods to enjoy from our own soils and seas, to The Greenhouse and our current nine restaurants across the world - and the many others along the way - I am immensely proud of every one, each possessing their own manner and individuality.

There's something quite infectious about this trade that you never want

to shake off. It sends a tingle that drives through your body, when you know the flavours you're working with are blending and sharing their characters with one another. That's what makes this all so special, certainly for me over the last 35 years. It's those same feelings that spread through you when you have the opportunity to work with master culinary characters, the blend begins and, with that, a whole new learning experience is about to start.

Over the years I've met and worked with so many great chefs, two 3 Michelin starred chefs in France, with others in the USA, South Africa, Australia, Hong Kong, Singapore, Moscow and the world of television opening up many more doors - India, China, Caribbean, Italy, Ireland and Great Britain itself.

Something so special, and one that I hold very close to my heart, is having had the pleasure and honour of meeting, cooking with, and getting to know the Roux Brothers - Albert and Michel - the true culinary Godfathers of this world. Every time I see them today, whether it be judging for the Roux Scholarship or sweating in a hot kitchen, I feel privileged. Their sons Michel Jnr and Alain also feed me with a desire to cook; they remind me that no matter how many years pass the same drive, love and devotion must stand. The Roux Family are one to look up to and recognise and realise that all culinary dreams can come true, some greater than others, but each holding a special moment to remember.

As you glance amongst these pages, each restaurant shows off my special moments: The Calabash in Grenada, with to this day my original brigade who never let me down; Rhodes Mezzanine restaurant at The Grosvenor House in Dubai achieving 'Restaurant of the Year' for 2010, and the new Rhodes Twenty10 at Le Royal Meridien which opened in August 2010 - thank you Ms Pam Wilby - the lady who inspires all within the two hotels. Also, not forgetting my

restaurants onboard the two P&O ship Arcadia and Oriana, so often taking me to places around the world. Rhodes Twenty Four and Rhodes W1, two 1 Michelin starred restaurants we have in London, a thank you to Restaurant Associates at Compass for providing them. In fact, thank you to all those that enjoy these pages.

I very much look forward to building the Rhodes team's culinary repertoire in many ways and on looking back over the past, I am even more excited and hungry for the future.



### The Roux Brothers

*I'll always remember as a young cook buying the Roux Brothers first book. The more I read, the harder it was to let go. I was not only absorbing a book of truly professional culinary delights, I was slowly but surely becoming more and more in awe of the masters who created them. I don't think I'd realised that these two gentlemen were about to create the birth of a change and new approach to food and restaurants in Great Britain. They nurtured many Great British cooks who have gone on to become many Great British chefs, known worldwide. I never thought I would ever have the opportunity to meet the Roux Brothers but after one or two lucky moments I've since gone on to cook with them, judge with them, and I would like to consider myself close friends with Michel Jnr and Alain, the sons of true culinary masters. I would like to thank the Roux family for providing me with a continual inspiration and new strength. Knowing this family has become my most treasured accolade of them all.*

Gary Rhodes

### The Roux Scholarship

*Over 10 years ago I was asked if I would like to become a judge for the Roux Scholarship, the most prestigious culinary competition for professional chefs in the UK. This was a tremendous honour and an opportunity I just couldn't resist. This competition opens up the doors for young chefs to work in virtually any three Michelin starred restaurant around the world. It is at every final that I wish I was young enough to enter myself. The judging becomes tougher as the years moves on, simply as the quality of excellence just grows. It's a privilege.*

Gary Rhodes

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## The Rhodes 'open' club sandwich

MAKES 2 SANDWICHES

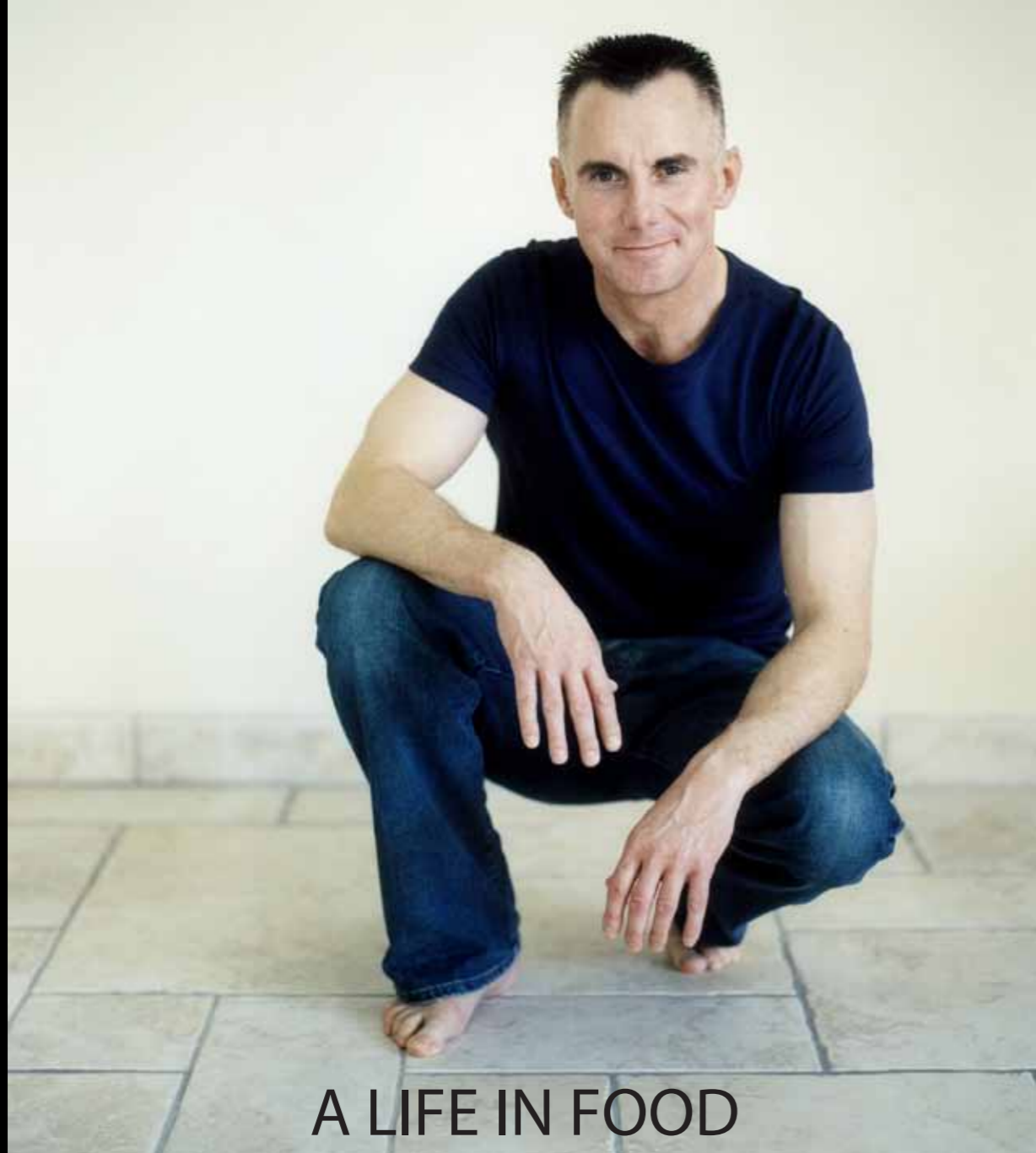
### Ingredients:

2 slices bread of your choice  
Soft butter  
1 chicken breast, skinned  
Salt and freshly ground white pepper  
1 tbsp olive oil (if necessary)  
2 rashers smoked or green back bacon, rinded  
Iceberg lettuce, shredded  
1 tbsp finely chopped onion  
2 tbsp mayonnaise  
2-3 tomatoes, thinly sliced  
2 tbsp basic vinaigrette  
1 tsp chopped fresh parsley  
2 warm poached eggs

### Method:

- Pre-heat the grill to hot. Butter the bread on both sides and then toast it under the grill until brown.
- Split the chicken breast lengthways through the middle and season with salt and pepper. Grill, or pan-fry in the olive oil, for a few minutes on each side until cooked. Grill the bacon until crisp. Mix the shredded lettuce and onion with the mayonnaise and season with salt and pepper.
- Lay the tomato slices on top of the two pieces of toast and sprinkle with some of the vinaigrette. Divide the lettuce mixture between the two and top with the bacon and chicken breast halves. Sit the warmed poached eggs on the chicken breasts and mix the chopped parsley with the remaining vinaigrette and sprinkle over them.





## A LIFE IN FOOD

Gary was born in South London in 1960 spending most of his childhood years in Gillingham, Kent. He began experimenting in the kitchen as a teenager, preparing family meals whilst his mother was at work. His first major culinary achievement, at the age of 13, was a Sunday roast followed by a classic British dessert - Marguerite Patten's steamed lemon sponge pudding. One look at his family's delighted faces as they got stuck in was enough to convince him that a cook's life was the one for him.

Peter Barrett

*"This special man who taught me during my college years was nothing but a true culinary master. Somebody I was and still am in awe of. Cooking with this man today holds the same strength of inspiration as it did all those years ago. The three years I studied at Thanet I hold very close to my heart, as they helped develop my culinary character and personality. This was the beginning of all my beginnings."*

Gary Rhodes

After 3 years training at Thanet technical college (where he met his future wife, Jennie) Gary realised that he would need to travel if he was to expand his techniques and fully develop his career. Europe at that time was producing the best hotel chefs and cuisine, and his first job was as commis chef at the Amsterdam Hilton. Here, he began to experiment with nouvelle cuisine and started to challenge preconceptions of food preparation.

Success was swift and Gary went on to become the sous chef at the Reform Club, Pall Mall. From there he had the opportunity to become Brian Turner's sous-chef at the Michelin starred Capital Hotel in Knightsbridge. After two successful years with Brian Turner, Gary moved to Whitehall in Essex as Head Chef, and within twelve months another great opportunity arose – the chance to take over from Chris Oaks at The Castle Hotel in Taunton, the home of one of the greats of the culinary world, Kit Chapman. As Head Chef this is where he really started to make a name for himself - he retained the hotel's Michelin star, at just 26 years of age!

*"Growing up I avidly watched Gary's many television programmes, which from a young age ignited my love of food and cooking, along with so many across the country and the world. I first met Gary in Hong Kong in the spring of 2008, whilst appearing on his programme 'Rhodes Across China' as his apprentice. This was a fantastic and unbelievable experience in itself, yet by the end of the three weeks filming, Gary offered me the opportunity to be his PA, which of course I jumped at. This was truly a dream come true; never had I imagined that I would one day share a screen with Gary, let alone work for him. This was over two years ago and life has never been the same – or as quiet – since."*

*"I feel honoured and proud to assist Gary as his PA. He is a chef who has, without doubt, brought a lasting legacy to British cuisine, and whose dedication and passion for all that he does is continually inspiring. I look forward to hopefully many more years to come."*

Melissa Syers, PA to Gary Rhodes

It was during his time at the Castle Hotel that he developed the passion for British food that was to set the course for a hugely successful career, and ultimately it was where he discovered his talent for taking traditional dishes and refining them into new modern British classics.

By 1990, when he joined the Greenhouse Restaurant in Mayfair as Head Chef, his reputation as one of the UK's leading culinary masters was well established. Here, he revived great classics such as faggots, fish cakes, braised oxtails and even bread and butter pudding (which in his hands became a truly sumptuous dessert). With free rein to explore British cuisine, he embarked upon a gastronomic journey of discovery, reinventing and rejuvenating old favourites to create a new and incredibly exciting food. Nobody was too surprised when, in January 1996, he won a Michelin Star for the Greenhouse - the restaurant's first, Gary's second. Since then, he has gone from strength to strength - in 1997, he opened City Rhodes (with global contract catering company Sodexo, their first collaboration),

OBE

*"In 2006, the post arrived, the letter was opened, and the surprise began – I was to be honoured with the OBE for my services to the industry. It was a breathtaking moment to have Her Majesty the Queen bestow this honour upon me."*

Gary Rhodes

and next, a year later, came Rhodes in the Square. Both were awarded Michelin stars.

Other restaurants followed in 1999, and Gary took a slight change of direction away from the London-based fine dining establishments into the more widely affordable and easily accessible brasseries of Rhodes & Co in Manchester, Edinburgh and Crawley. These efforts were rewarded when the Manchester and Edinburgh brasseries were both awarded the Michelin Bib Gourmand, an accolade for good food, moderately priced.

Gary opened his first overseas restaurant in 2004 at the five-star Calabash Hotel on the beautiful 'spice island' of Grenada.

2005 saw his undisputedly successful London restaurant, Rhodes Twenty Four, with spectacular views over the City from Tower 42, winning its first Michelin star. That year Gary also opened Rhodes W1 Brasserie in the newly refurbished Cumberland Hotel in Marble Arch. He also launched 'Arcadian Rhodes' aboard the P&O superliner Arcadia and opened 'Oriana Rhodes' aboard the superliner Oriana the following year.

2007 welcomed the launch of his new Rhodes W1 Fine Dining restaurant at The Cumberland Hotel in May of that year and the opening of Rhodes Mezzanine at The Grosvenor House Hotel, Dubai followed in September.

In January 2008, Rhodes W1 Restaurant was awarded a Michelin star, bringing Gary's total to 6. Later that year, he opened 'Rhodes South' restaurant, in Mudeford, Dorset.

In August 2010 Gary opened Rhodes Twenty10 at Le Royal Meridien, in Dubai.

Gary has cooked on almost every continent for royalty, prime ministers, presidents and all the president's men! He has cooked on the QE2 and the Orient Express. He has achieved many personal ambitions including cooking for Princess Diana, the Jordan Formula One team, the British team at La Mans, and his beloved Manchester United.

In 2006 Gary was honoured with an OBE.

Gary lives in Kent with Jennie and his two sons, Samuel and George.

The Greenhouse

*"It was the Royal Premiere of Apollo 13, and Princess Diana and of course, the lead role Tom Hanks, were due to dine at The Greenhouse that evening. This was a function that I will never forget; after cooking all day I was invited to join them for dinner, without realising I would be sitting right beside them – a very special memory."*

Gary Rhodes

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## THE CASTLE AN EXPERIENCE WORTH REPEATING

Review by Jonathan Meades, The Times Saturday Review, 1980

As we all know, uniqueness comes in many degrees. This is what great sporting festivals are for: they exist in order to give quondam competitors, those who talked with their feet, the chance to talk with their mouths and remind us about uniqueness. I am not bragging when I say that it is more likely that I could bend a ball round a defensive wall with my tongue and soft palate than that the average former footballer could parse a syntactically kosher sentence. Which brings me back to unique and to its soccer declensions: the boy's unique, the boy's well unique, totally unique, he's unique unique. And, natch, he's special special. We cannot allow these constructions to die with the disappearance from our tellies of the Bad Mouth Squad. They won't be back for four years, and neologisms are frail things. So we must put unique unique and special special on life support. That means using them often often.

So: here is a hotel which is unique unique and should you think that I am saying that simply in order to promote the use of unique unique, let me add that it's well special too. The Castle at Taunton, Somerset, is unlike any other provincial town hotel. Plant it in 2,000 acres of parkland and it would still be remarkable. But planted in half a hectare of Tarmac behind a bingo hall in the centre of a rather dour country town, it defies adjectival multiplication. It is hemmed in, under siege by pubs, pizza pits, car-parks – the only relief is to the north side of the hotel, where the former keep of Taunton castle has been transformed into gardens. The hotel is, amazingly, of the early 20th century. I say amazingly, because the impression it gives is of Georgian Gothick. The interior is grand, but not grand-hotel. I kept on being reminded of a parador in northern Castile – a massive staircase with low risers, handsome lumps of furniture, no sign of the daintiness that mars the majority of posh hotels in this country. It is luxurious, but it achieves that state without resort to preciousness.

Kit Chapman, born around the time his family took over the hotel just after the last war, runs it now. At least, he runs it when he is not making television programmes or writing books about cooking. His last book is called *Great British Chefs*. I must own to misgivings about that title, given some of the chefs included in it; given, too, its disingenuous ambiguity – of course "great" refers to the chefs, but Mr Chapman could always pretend that it refers to Britain. Mr Chapman is a zealous proselytiser, and a terrific enthusiast for the possibility of a truly British gastronomy. He evidently prefers this role to that of hotel-keeper, for The Castle is for sale and its brilliant chef is on his way to London.

This seems to me a great shame. First, Mr Chapman is an accomplished host, solicitous and charming charming. Second, he, and his parents before him, have created, as I say, a remarkable hotel. Three, the hotel's cooking illumines his book, synthesises the more desirable tendencies it noted: this is, admittedly, a peripheral role, but it is also one of some moment. The fact that Mr Chapman is on the point of throwing in the towel indicates not the futility of pursuing the ideal of a truly British gastronomy, but the non-existence of a gastronomic British public. In other words, the supply is there, but the demand is not. He has cracked the product, but there are not enough punters. Taunton's population is just short of 50,000, and it is an unmistakably prosperous town. Yet if 20 people eat the £12 set lunch the establishment feels that it is doing



Gary with Kit Chapman at The Castle

well. And this is a set lunch prepared by one of the most variously talented chefs in Britain. Not the least of Gary Rhodes' talents has been the ability to take direction, to take Mr Chapman's ideas and make them his own. Mr Chapman seems to have worked with young Mr Rhodes and his predecessor Chris Oakes (now at his eponymous place in Stroud) like a beneficent editor. I hope that Mr Rhodes gets the same sort of encouragement when he starts at The Greenhouse in Mayfair late this summer.

The point is this: Mr Chapman's idea of what a truly British gastronomy could be and should be – and is, at The Castle – has nothing to do with the *franglais* cuteness that is too often trumpeted as 'Modern British' cooking. Mr Rhodes' cooking is possessed of an expertise that is more commonly found in France than in Britain – but his methods are eclectic and many of his sources are unexceptionably British. He cooks faggots of all things, the best faggots I have ever tasted, and I write (and taste) as someone who was a Wiltshire child. Of course, there are recipes all over Europe for chopped meats wrapped in

caul fat; the most commonly encountered in Britain is sheftalia, but there are numerous French and Belgian ones that Mr Chapman and Mr Rhodes might have elected to have a go at. But they didn't – and they have achieved what I reckoned near impossible: they have made a British peasant dish fit for a great table.

The same goes for soured herring – which indicates Mr Rhodes' talent for judicious pickling. Chutneys, marinades, smoking, salt cures – these are ubiquitous in his dishes, but heterogeneous. Further, Mr Rhodes knows very well that in an age of quick transport, efficient suppliers and so on, there is no need to simulate those trad processes which were designed to preserve. He is concerned only to enhance ingredients or to transform them for gastronomic rather than economic reasons. He makes butter beans taste like heaven-sent dhal; he permeates cabbage with the flavour of smoked pig; he flavours olive oils by roasting vegetables in them, then using the results for dressings.

Like nearly all genuinely gifted chefs, Mr Rhodes eschews pretension and concentrates on detail. As much attention is paid to mashed potato as to foie gras: one sort of mash here has a crust of herby breadcrumbs, which may sound fussy but is terribly good. Another much finer breadcrumb coats tuna, which is served with a salad of wilted greens, new potatoes, onion chutney, basil, and so on. There are earthy dishes such as perfumed duck confit and a porkily stuffed leg of (presumably) capon. There are Italianate dishes such as angel hair pasta with skinned tomatoes, roast fennel, artichoke. There are straight-forward roast meats – well, straight-forward sounding; they are cooked with simplicity and with the confidence not to gimmick them up. Salmon is served with a chive sauce or – a different cut – with a scallop mousse topping. Now and then there is a hint of over-richness, as in a salad of black pudding, foie gras and bacon. But by and large Mr Rhodes' stuff is top ten. I just hope that his nerve holds when Mr Chapman isn't there to guide his hand. I hope, too, that whoever succeeds him will make a go of The Castle's kitchen. If all else fails, punters can console themselves with a bottle or five. The Castle's extensive list includes some great minor burgundies, too few good Rhônes and a full spread of classics. The staff is very nearly of the Chewton Glen/Manoir standard. My only regret is not having gone to this place years ago.

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PHOTOGRAPHY BY LAURENCE NORTON



*"Gary is a chef I have huge respect for, and who I feel has made a massive contribution to British gastronomy. I do hope we get to enjoy many more years of his wonderful cooking."*

Michel Roux Jr.



Above : Wine Bar @ Rhodes W1, Cumberland Hotel, London



Phil Basford, Revo CEO & Gary Rhodes

# Rhodes and Revo team up again!

Due to the overwhelming success of Revo Group Limited's design and refurbishment of the Private Dining wing at Rhodes 24, Tower 42, Revo were commissioned to undertake a project at Rhodes W1, Gary Rhodes' successful brasserie within the Cumberland Hotel in London.

Revo's role was to design and create a new wine bar for pre-dinner drinks and cocktails. The Rhodes Patron Bar, specialising in Patron Tequila cocktails, forms a dramatic centre piece of the Rhodes W1 Brasserie.

“ This wonderful new design has led to nothing more than wonderful new business. ”  
 Gary Rhodes

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## CITY RHODES

Review by Jonathan Meades, The Times Magazine, 1997

“That really bangs into my gums with a grapefruit and crunchy nettle attack...” Thus spoke the wine man Oz Clarke, in praise, would you believe, of some £3.99 bottle on BBC 2 the other week. Food and drink programmes, and the Food and Drink programme in particular, are so infected by gushy pretension, daftness, grinning fatuity and all-purpose crassness that it is tempting to assume everyone involved in them, especially the chefs, must conform to a variation of Shaw's dictum: those who can cook, those who can't prepare one earlier.

And clearly the majority, led by the ineffable beard Michael Barry, is happy to expose its shortcomings in exchange for passing fame and the opportunity to amass fortunes from endorsement – the Lloyd Grossman range of sauces, the Keith Floyd anything, the Jancis Robinson wine selection. The programme – low budget, low production values, low aspiration, low IQ – is merely an oblique advertisement for whatever it is that the celeb is currently plugging.

This is a state of affairs that is not allowed to exist in other areas of TV. Paxman doesn't use Newsnight to proclaim the virtues of his car-breaker's yard. Bragg never so much as mentions his 24-hour emergency plumbing service. Clive James keeps mum about his guard-dog business. Only two restaurant chefs who are any good are regularly on the box, Rick Stein and Gary Rhodes, and they're both culpable too. Stein's diamond-geezer-man-of-the-Cornish-cliffs-and-people act is a fabulously effective commercial for his excellent restaurant. And if Rhodes isn't selling bags of sugar, he is selling seats to those who can afford his food.

*“Not only is he my boss and business partner, but I'm very lucky that we've grown to become the best of friends.”*

Wayne Tapsfield, Rhodes Restaurants



Wayne Tapsfield

His latest venture is called City Rhodes which sounds better than the more precise Holborn Rhodes. It is, predictably, very good indeed. And more to the point, it is likely to stay that way because Rhodes has brought with him from The Greenhouse Wayne Tapsfield, who takes over when The Hair Gel One is away ladding it up for the cameras.

The catering conglomerate Gardner Merchant which set up this outfit has scored twice: it has not only acquired an instantly recognisable face and name, but one of the ablest chefs in Britain. It has also gained some much-needed kudos. It has installed Rhodes in purpose-converted premises in a backwater off what the telephonist calls New Fater Line.

By the time you read this, Rhodes will perhaps have discouraged the zealots on his staff from ringing two hours after you've booked to demand confirmation of that booking – a form of intrusive impudence which is aggravated by the person who deals with such confirmations putting you on hold for a couple of minutes. The greeting in person, however, is charming and the staff – yellow shirts, black waistcoats, blue plasters – are willing, even if they have yet to grow eyes in the back of their head.

This is a piece of otherwise unreconstructed Sixties London. The centre of New Street Square is occupied by a block on sculptural piloti of the type that Colonel Seifert was so fond of. The dining room, which overlooks this feature, is approached by way of a typically late-Nineties swirling steel staircase in a stairwell which is sand-coloured and sandblasted. The room itself is rather low-ceilinged and aggressively neutral: off-white; low-voltage lighting; decorative abstracts on paper in glass niches; sea-green carpet; a bar with blue headlights inset.

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What distinguishes the makeover from the original is the abundance of curves – these were forbidden in the Sixties. The customers, as one might expect in this part of town, are mostly male, mostly loud, mostly uniformed – jacket on the back of the chair, loosened tie, XXL cuff links, but no braces any more. They look like they're spenders. Which is as well, for Rhodes doesn't come cheap. Nor, though, are his prices outrageous – there are plenty of places where you can spend the same money for indifferent cooking.

Further, City Rhodes is fairly fuss free. It is assumed that you are capable of pouring your own wine. In my case this was a Côteaux de Languedoc called Mas Brugière – this is commendable, which is no surprise for that area of France offers real bargains and is currently beating the New World at its own game.

Rhodes and Philip Vickery, his successor at The Castle in Taunton where I first ate his cooking seven years ago, puzzlingly remain the only top-flight operatives to have tackled the English repertoire. But all the while Rhodes the chef rather than Rhodes the telly star has kept a bit of a foot – two toes, say – in the camp of mainstream London practice. It would be misleading to suggest that he has changed direction and he certainly hasn't abjured English dishes, but they're no longer the main thrust. There is life beyond his "signature" dishes of oxtails and faggots (which always went under that name, although they might equally have been billed as gayettes).

There is life beyond because the thing about Rhodes is that he is a fine chef, not merely a fine English chef. The night I dined the emphasis was on the only cooking that matters, the cooking of talent. Rhodes and Tapsfield are doggedly consistent. They don't take chances. Everything was impeccably rehearsed, precisely timed, thoroughly thought through, deftly executed. I even liked "Jaffa Cake" pudding – a puck of chocolate, chocolate mousse, orange jelly, orange custard and sponge – even though it was a touch Women's Realm.

Before that came a series of first-rate dishes: cep and ham soup used both dried and previously frozen ceps, pepped up with a julienne of tarry smoked meat. Seared scallops are served with mustardy bordelaise sauce that is sweatily carnal. Salmon escalope is rare and served with a rocket salad and a vinaigrette made with black treacle, a welcome oddity.

Lean and gamey wild duck has a red wine sauce which is intense but not sticky; greens are the accompanying veg. Calf's liver is accompanied by a delicious onion tart and a slice of fried foie gras – this might be an own goal, for even the finest calf's liver will taste coarse beside that of a fattened duck. Presumably the idea is to save the latter till last. It was a rare pleasure to eat such a sumptuous dinner with such beautifully designed cutlery.

*'I first started working for Gary in January 1997 as a waitress in his then London restaurant, City Rhodes. Twelve years later, with ten of those years as his personal assistant, there are too many memories, experiences and stories to share on one page. One thing I will say, is that Gary is the most hardworking, dedicated and passionate man whose energy and enthusiasm is infectious to those around him. However, if truth be known, he is also a stubborn, impatient, indecisive and generally irritating individual, whose time keeping leaves a lot to be desired – basically, your typical chef! Gary always called me his 'second wife' and trying to organize him, almost 24/7 on occasion, was a continual juggling act of self control, stress and most importantly...like any good wife – constant nagging! These comments aside, I wouldn't change a single day and our 'decade together', along with Jennie, Sam & George, was, and still continues to be a friendship full of fun, laughter and lots of very strong coffee! Here's to the next 30years.'*

Lissanne Sherwood, PA to Gary Rhodes, 1998-2008





*"Enough is as good as a feast"*

John Heyward (1497-1580)

## Bread and butter pudding

Serves 6-8

### Ingredients:

1 x 1.5 – 1.8 litre pudding dish/basin buttered  
 12 medium slices white bread, crusts cut off  
 50g unsalted butter, softened  
 1 vanilla pod or few drops of vanilla essence  
 400ml double cream  
 400ml milk  
 8 egg yolks  
 175g caster sugar, plus extra for the caramelised topping  
 25g sultanas  
 25g raisins  
 Pre heat the oven to 180°C/350°F/Gas mark 4

### Method:

- Butter the bread. Split the vanilla pod and place in a saucepan with the cream and milk and bring to the boil.
- While it is heating, whisk together the egg yolks and caster sugar in a bowl. Allow the cream mix to cool a little, then strain it on to the egg yolks, stirring all the time. You now have the custard.
- Cut the bread into triangular quarters or halves, and arrange in the dish in three layers, sprinkling the fruit between two layers and leaving the top clear. Now pour over the warm custard, lightly pressing the bread to help it soak in, and leave it to stand for at least 20-30 minutes before cooking to ensure that the bread absorbs all the custard.
- The pudding can be prepared to this stage several hours in advance and cooked when needed. Place the dish in a roasting tray three-quarters filled with warm water and bake for 20-30 minutes until the pudding begins to set. Don't overcook it or the custard will scramble.
- Remove the pudding from the water bath, sprinkle it liberally with caster sugar and glaze under the grill on a medium heat or with a gas gun to a crunchy golden finish.
- When glazing, the sugar dissolves and caramelises, and you may find that the corners of the bread begin to burn. This helps the flavour, giving a bittersweet taste that mellows when it is eaten with the rich custard, which seeps out of the wonderful bread sponge when you cut into it.

# CITY RHODES STARS AND PINSTripES

Review by Fay Maschler in the Evening Standard

The excuse that used to be made for City restaurants was that they had to transact all their business in five services – lunchtimes Monday to Friday. This, it was said, explained high prices, indifferent food (ambitious chefs were not attracted), tired surroundings (no wherewithal for a refit), a sea of suits (no one from outside the Square Mile visited) and crabby old dears in white nylon blouses complete with VBL (visible bra line) who waited on tables when their feet weren't playing up (they could finish and get home in time for tea).



Wayne Tapsfield

Another justification put forward for the dismal quality of City restaurants was the fact that many large banks and companies do their entertaining in-house. The fact that global money markets are in operations round the clock seems not to impinge on these comfortable theories predicated on men in pinstripes liking to reach for a heart-starter at about 12.30pm GMT.

A closer look at City catering reveals some changes, but none that could be said to be in line with what is often described as the restaurant revolution taking place in other parts of town. Several tapas bars keeping long hours have sprung up, the little snacks being ideal for meals taken on the hoof. Japanese ramen houses offer a healthier alternative to the fry-ups of greasy spoon cafes and also familiar

*"I was lucky enough to get an opportunity to work for Gary straight from school at City Rhodes at the age of 16 with no experience. For me, not only was this the start of my working career, but working for someone I had seen on TV and had so much respect for was a major inspiration.*

*Over the last 13 years I have worked at most of the Rhodes operations, in which Gary has shown and taught me so much about British cooking. I would like to thank Gary very much for that opportunity."*

Ben Nottage, Sous Chef  
Rhodes W1 Brasserie.

nourishment to Japanese office workers. Vegetarians who, as we know, do not like to stay up late, make hay with a predominantly lunchtime clientele. But ethnic restaurants, accustomed to the idea of non-stop serving, provide the most interesting alternatives to the traditional City restaurant.

Into this dull and fairly static scene springs star of screen (and soon stage) Gary Rhodes. Extending his brief as consultant chef to the contract caterers Gardner Merchant, our Gary has become executive chef of the newly opened City Rhodes. The name fits in so very neatly with his series of TV programmes and cookery

books, but a location between Holborn Circus and Fleet Street seems to be stretching the definition of City. But why quibble over geography when there is a marketable concept to play with?

City Rhodes occupies part of the first floor of an office building called Merchant Centre, the central London headquarters of Gardner Merchant. Streamlined design and clever lighting playing onto the low ceiling have not banished an air of corporatism from the space.

The restaurant seating is upholstered in a hound's tooth tweed of the kind of which budding female executives might have natty little suits made. Sitting on those chairs could well give satisfaction to some male customers. Executives from Morgan Grenfell spring to mind as one example. Eating in the evening – the restaurant takes orders until 9pm – there was a greater number of women than is usually found, even these days, in City restaurants, but the hum of conversation was a businesslike one.

Head Chef at City Rhodes – and bear in mind that Gary himself will be off barnstorming the country with his rock and roll roadshow called (would you believe it?) Rhodes Show from 9 March for a month – is Wayne Tapsfield who was second-in-command when Rhodes was chef at The Greenhouse. The style of the dishes maintains links, if sometimes tenuous ones, with Rhodes' reputation for championing British food; the execution is practised, deft, responsive, first-rate.

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What we chose proved unsettling good as if determined to traduce expectations set up by the horribly "safe" art on the walls – acceptable abstract – and the ugly mustard-coloured uniform shirts of the young waiting staff. The only prejudice not toppled concerned prices.

Duck, pork and chicken liver terrine was of a defiantly carnal hue and rugged texture. This was meat-lovers' meat for which the accompanying watercress salad was just a bit of tokenism. Potato, spring onion and mozzarella risotto, chosen partly because such a dish is not most people's idea of British food, proved swampy. Although potatoes go well with pasta, they seem to be resented by rice, and mozzarella is too gluey a cheese for the assembly. I wished I had chosen seared scallops with hot mustard shallot sauce.

Parsleyed cod with roast potatoes and mustard seed sauce was a thick piece of the fish wrapped in a skein of caul fat which supplied a translucent web to hold in place a puree of parsley. The cod was perfectly cooked; pearly on the inside. With it came lightly cooked curly kale dressed with the grain mustard sauce and potatoes fashioned into banana shape which seemed more browned than roasted as you and I understand roast potatoes.

Steamed turbot was another prime piece of fish. It was served on a large bundle of snappy green beans with alongside soft spheres of potato gnocchi slightly over-emphatically flavoured with tarragon. As well as delectability there was a sensation of healthiness.

From watching plates go by, popular orders were the dramatic presentation of stuffed pig's trotter which seemed to rear upwards from the plate served with

mashed potato, and duck described on the menu as red wine duck with cabbage. Vegetables are offered separately priced at £2.50 (plus 12.5% service) per item, but ordering them would be over-vegging the main courses.

Among the desserts is bread and butter pudding, one of Gary Rhodes' signature dishes. He is not the only chef to act proprietorial over this English recipe, but I suppose we can be relieved that he has not yet thought to perfect gelled here. We tried "Jaffa Cake" pudding which was a valiant attempt at an ironic reconstruction but missed being better than the real thing. Also on offer is iced pear parfait in a hazelnut tart, which sounds a nice idea.

Prices climb a steep hill quickly in the relatively short wine list but even on the lower slopes the bottles are well chosen. The Evening Standard used to have its offices in Shoe Lane hard by New Street Square. City Rhodes is one more reason to lament the newspapers leaving Fleet Street.

*"The best of British – what more do I say?!"*

Wayne Tapsfield



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*In early 2002 almost a decade ago, Martin Dockett, one of the country's leading patisseries, and I joined forces to create 'Rhokett Ltd', a bespoke dessert company. Martin has successfully built a team which works to a very simple philosophy: quality equals pleasure.*

Gary Rhodes



## Seared scallops with hot mustard shallot sauce

SERVES 4

### Ingredients:

12 scallops, trimmed and cleaned of roe  
 225-350g (8-12oz) mashed potatoes  
 50-85ml (2-3fl oz) single cream  
 1 quantity of Hot Mustard Shallot Sauce (see below)  
 1 tbsp cooking or olive oil  
 A knob of butter  
 Salt and pepper

### Scallops method:

- The mashed potatoes should be loosened with single cream: the consistency should be very soft but still holding its own weight. If, after adding the cream, the mash still seems to be too firm, add either more cream or milk. Check the seasoning.
- Warm the mustard shallot sauce.
- Heat a frying pan with the tablespoon of oil. Once hot, sit the scallops in the pan, making sure the maximum heat is maintained, which will ensure the scallops are searing. Season the scallops in the pan and once a good, almost burnt, tinge has caught on the edges, add the knob of butter. Leave for 30 seconds and turn the scallops over. They can now be cooked for a further 30 seconds – 1 minutes.
- To present the dish, either spoon or pipe the potatoes, using a 1cm (1/2 in) plain nozzle, at the top of the plate. Spoon 2-3 tablespoons of sauce in front and sit three scallops on top.

### Hot mustard shallot sauce

Makes about 1/2 pint

300ml (10fl oz) finely diced shallots or onions  
 A small knob of butter  
 A good twist of freshly ground pepper  
 50ml (2fl oz) red-wine vinegar, preferably a thick, strong Cabernet Sauvignon variety  
 1 glass white wine  
 150ml (5fl oz) jus/gravy or alternative (it must have a good coating consistency)  
 1 teaspoon (or more) of English mustard (not powder)  
 Salt and pepper

### Hot mustard shallot sauce method:

- Melt the butter in a small pan and add the chopped shallots or onions. Cook on a medium heat until they have started to take on a good golden brown colour for about 4-5 minutes. Season with a twist of pepper and add the vinegar. Reduce the vinegar until almost dry, about 2-3 minutes. Add the wine and continue to reduce, again until almost dry.
- Add the jus/gravy and bring to the simmer. Lightly simmer for 5-10 minutes and then add the mustard. Season with salt and pepper, if needed, and taste. The sauce will now have a sharp sweet flavour with a bite from the pepper and mustard. The taste can be strengthened with a little more mustard.
- NOTE: the shallots have to be measure by volume to take into account the various sizes of shallot. The 300ml listed in the ingredients guarantees the right quantity.
- A small pinch of cayenne pepper can be added to the shallots while they are cooking in the butter to lift the 'bite'. Also, 1 tbsp of brandy can be added before the red-wine vinegar to give a fuller flavour.

Wine of the Year \*\*\*  
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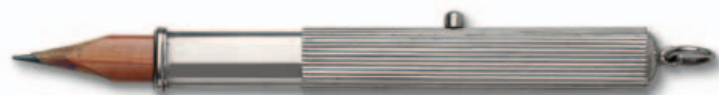






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egant pocket-length pencil with an eraser under the end cap and an extender that holds a sharpener at the ready.



### The Pen of the Year 2010

The culmination of the Graf von Faber-Castell Collection is the Pen of the Year edition. Each year since 2003, an exclusive fountain pen has been hand-made for a limited period of twelve months. The use of choice materials such as amber, mammoth ivory, or woven horse-hair results in a captivating collector's item. For the Pen of the Year 2010, Faber-Castell has revived the ancient art of the gunsmith. The Faber-Castell family have always had a pronounced environmental awareness, coupled with a love of the woods and forests, and so the Pen of the Year was inspired by the beautiful craftsmanship of some unique old hunting rifles in the possession of the family. The valuable wood of the Caucasian walnut, in the past the prime choice for gun stocks, dominates the barrel of the pen with its rich dark colour and beautiful figuring. Just a few traditional craftsmen are still familiar with the secret art of case hardening, that lends the metal parts an inimitable shimmering marbled look: until the late 19<sup>th</sup> century that was the seal of quality for a good gun. Each Pen of the Year is individually numbered and has a 24-carat gold inlay. It comes in an exclusive case with a certificate attesting to the limited edition.



### The Graf von Faber-Castell Collection

Based on that past, Count Faber-Castell saw it as a personal challenge to rediscover selected products made by his ancestors and use modern technology to apply their timeless design to the present day. Those ideas took shape in the Graf von Faber-Castell Collection. The world of graphite writing stands at the centre of this exclusive assortment that includes not just choice writing implements made of superior kinds of wood but also quality desk accessories and leather goods. An unmistakable and individual core product of the Collection is The Perfect Pencil – an el-



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## Rhodes Mezzanine Grosvenor House, Dubai



*It was the Time Out Dubai 2010 restaurant awards and it was announced that Rhodes Mezzanine had won the Modern European Restaurant of the Year, which was exciting enough, but as the evening progressed we were honoured with the ultimate prize of 'Time Out Dubai 2010 Restaurant of the Year'!*

One of Grosvenor House's flagship restaurants Rhodes Mezzanine is headed up by Michelin starred celebrity Chef Gary Rhodes. This sumptuous restaurant provides guests with the chance to experience the very best of modern British cuisine in the most stunning venue Dubai has to offer.

*"When Gary is with us in Dubai, he's a workaholic! He is the first person in the kitchen, early in the morning, and is still there after service at night. Seeing Gary perfecting dishes for each new menu is a real inspiration for me and it is an honour to work with him."*

Chef Tom Egerton, Executive Sous Chef,  
Grosvenor House Dubai

Upon entrance, guests are greeted by rows of elegant glass bottles in a brilliant array of rainbow colours standing sentinel, creating a splendid visual wall that draws the eye along to rest at the solid onyx bar.

Set within the confines of a visual master piece, Rhodes Mezzanine infuses a multitude of design influences – from modern to baroque, all blended together to create a contemporary work of art that dazzles and mesmerizes guests the minute they are swept through the door.

The pre-dinner lounge area provides the ideal spot to relax with aperitifs and the chance to survey the expansive dining room and to absorb the eclectic array of flamboyant design features notable throughout the restaurant.



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Once inside Rhodes Mezzanine guests will note the restaurant veers away from the signature warm colour palette that is the hotels hallmark, by mixing glass, perspex and brilliant pure white-wash walls, punctuated by unexpected bursts of vibrant cherry-reds, sunbursts of orange and magical yellow hues to suffuse the space with energy and vitality. The exotic colour treatment extends to the dining chairs that rest at tables dressed with soft champagne coloured linen.

The restaurant itself is divided by see through neon Perspex panels which lend an intriguing sense

of intimacy, while at the centre of the spacious surroundings guests may view the brilliantly encased private dining arena hosted within the centre for all to see.

With a stylish façade, the ambiance during an evening at Rhodes Mezzanine is one of unhurried relaxation. Guests may rest their gaze on a plethora of visual artistry, from the studded white leather panelling that adorns the walls, to the modern suspended glass cabinets displaying rows of candles and vases of single orchids.



“As a young boy I had a love of all things cooking and used to watch Chef Gary on the TV all the time. He was a huge influence on me and one of the main reasons I decided to become a Chef in the first place. Not once did I ever dream that I would be working for him, never mind running one of his kitchens! I started working for Chef Gary 7 years ago when I was just 24 years old and I always remember in those early days as a young commis, at City Rhodes, trying to get in to the kitchen as early as possible but no matter what time I got in, Chef Gary was already there! That dedication has always stayed with me and inspires us all at Rhodes Mezzanine.”

Paul Lupton, Head Chef, Rhodes Mezzanine





PO Box 74656 Dubai, UAE | Tel +971 4 369 7800 | [lwd@lwdesigngroup.com](mailto:lwd@lwdesigngroup.com) | [www.lwdesigngroup.com](http://www.lwdesigngroup.com)



Finally be wowed by the impressive wine wall which displays Rhodes Mezzanine's extensive collection of rare vintages, or simply sit back after dinner and let the surprisingly traditional digestif trolley come directly to your table – the perfect end to a perfect evening.

The menu features Gary's signature traditional British cuisine with a French flair. Highlights include 'Warm langoustines and scallops with caviar hollandaise', 'Fillet steak and 'kidney pie', and 'Bread and Butter Pudding'.

Rhodes Mezzanine is located on the mezzanine level and is open for dinner only from 7:30pm until 11:30pm. It is closed on Sunday.

Dress Code : Formal / Semi-Formal



Rhodes Mezzanine  
The Grosvenor House  
West Marina Beach  
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Dubai  
United Arab Emirates  
Tel: 00971-4-399 8888

[www.grosvenorhouse-dubai.com](http://www.grosvenorhouse-dubai.com)

*"At Le Royal Méridien Beach Resort + Spa and Grosvenor House we strive to create an experience our guests will never forget and we achieve this through hard work, dedication and attention to detail - an ethos which matches Gary's.*

*His signature style and unique mastery of the great British classics has resulted in the profound success and popularity of Rhodes Mezzanine at Grosvenor House. We are now looking forward to working with him on Rhodes Twenty10 at Le Royal Méridien Beach Resort + Spa and are confident it will replicate the success of his first venture with us."*

Pam Wilby, Complex General Manager  
Le Royal Meridien Beach Resort & Spa and  
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## DUBAI: THE LATEST GASTRO DESTINATION



### Taste the World at Grosvenor House

Dubai is now a gastro-destination showcasing a wealth of culinary delights for travellers with a discerning palette. And there is no better place to tempt your taste buds than at two of Dubai's premier hotels; Le Royal Méridien Beach Resort + Spa, situated on the golden sands of the Jumeira Strip, and Grosvenor House, located in the exclusive Dubai Marina.

With an extensive choice of restaurants and bars between them, the hotels provide an opportunity to 'taste the world'. Day or night, you can sample something different, from another continent, or another era. Guests also have the advantage of using the 'sign and dine' facility to enable them to 'taste the world' at either hotel at their convenience.

### Luxury Accommodation

With a mix of 422 rooms, suites and apartment suites, the premier level accommodation at Grosvenor House is suitable for business and leisure customers, and accommodates guests for both short and long term stays.

Extremely generous in size, every guest room and suite is steeped in luxury features such as 24 hour personalised butler service, fresh flowers and state of the art entertainment networks, including DVD/CD player and high-speed internet access.



Grosvenor House's apartment suites are ideal for business and leisure guests seeking the luxury and convenience of hotel service with the freedom of a private space. Typical accommodation offered by the one, two and three bedroom apartment suites comprises a living room with a state-of-the-art entertainment network, a fully equipped modern kitchen with dishwasher, and a spacious bathroom - a mini spa in itself. The apartment suites also benefit from a separate entrance with dedicated reception and guest service facilities, parking spaces are also provided with each apartment suite.

Each guest room, suite and apartment suite, many with private balconies, enjoy breathtaking panoramic views over Arabian Gulf, Palm Jumeirah and Dubai Marina, courtesy of floor-to-ceiling bay windows.

### Relaxation

The Retreat Health & Spa at Grosvenor House, offers the ultimate escape with an entire floor of the hotel dedicated to health, beauty, relaxation and invigoration. Guests can choose from a range of treatments and sessions - from a dip in the terrace pool, appointment in the personal grooming salon, to a workout in the gym, or time in the Jacuzzi, steam room and sauna - all in complete privacy. Personal grooming is more than catered for by Retreat, which is also home to N-Bar, an ultra modern nail bar; 1847, a grooming room for men; and Jetset, a quirky hair salon designed in the style of a vintage airline.





## Rhodes Twenty10 Le Royal Meridien Beach Resort & Spa

Following on from the success of Rhodes Mezzanine at Grosvenor House Dubai, Gary launched his second venture in Dubai, Rhodes Twenty10, at its sister hotel, Le Royal Meridien Beach Resort & Spa.

Rhodes Twenty10 is a new generation of grill, where the emphasis is on bringing diners together in elegant

surroundings. The concept behind Rhodes Twenty10 is a culinary grill with a difference. The restaurant will give guests the chance to tailor-make their meal depending on their tastes and make the dining experience more sociable, by introducing sharing platters and offering a variety of flavours all on one plate.

Rhodes Twenty10 offers European dishes with a variety of grills, from lobster to steak. All sauces and salsas will be complimentary as Gary believes they should naturally go together. Signature dishes include the Rhodes Twenty10 burger made with fillet steak and topped with melting foie gras.

*"No clock is more regular than the belly."*

Francois Rabelais (1494-1553)  
Taken from works, 1V

# Hilton Amsterdam

The Hilton Amsterdam, with its garden at the waterside, is located in the striking centre of 'Zuid', which is without a doubt the capital's most desirable district for living, working and shopping.

The hotel is within a short walking distance of the old city centre and is surrounded by some of Amsterdam's world famous museums, galleries and restaurants.

Only a 15 minute drive from Amsterdam Schiphol Airport, the hotel is easily accessible via the nearby ring road A10.

## ROBERTO'S

The Hilton Amsterdam's in-house restaurant, which has been completely restyled in March 2009, takes you back to the ambiance of the 60's. Enjoy classic Italian gastronomy, seasonal dishes originated from authentic recipes and made with pure ingredients. Recently awarded with a BIB gourmand, and listed in Gault Millau 2010.



For more information or reservations:

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Rhodes Twenty10 provides residents of Dubai and visitors with a new experience, while still offering classic Rhodes cuisine.

Rhodes Twenty10 will be open 6 days a week, closed on Mondays.

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*"I first met Gary 22 years ago in Singapore. He was hosting a chef's table in a hotel and I had a great night – the experience was absolutely fantastic! Even back then he stood out as an extremely passionate and 'funky' chef and his success is testament to all of his hard work and tireless attention to detail. And now, as we welcome Gary to the Royal Meridien family, another journey begins..."*

Chef Patrick Lannes, Chef Director, Maitre Cuisinier de France, Le Royal Meridien Beach Resort & Spa and Grosvenor House Dubai



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## RHODES IN THE SQUARE

Review by Nick Gillies in Gold Guide Restaurant Review

"H'mm," said my companion, "I could do this at home". To which I can only say, "Cor, you City lawyers don't half do yourselves well." We were dining at TV chef, Gary Rhodes' latest restaurant in Pimlico's Dolphin Square hotel.

A spacious, modern room, well-lit. The white ceiling is highlighted at lunchtime, and dimmer to emphasise the navy blue walls at night. It's a showpiece but not a showplace: the food is much more complex than anything Rhodes produces on television, and there is no sign of fans – just ordinary diners: hotel residents, businesspeople and politicians.

My companion said, "When you're in the mood for very high level comfort food this is where to come." I had just claimed a slice of fried bread was "the best I'd ever eaten", seemingly lending credence to her theory. But Rhodes in the Square is emphatically not about comfortable stodge.

A talented amateur, with the battery of tools, the time, and the fine ingredients, could have produced her starter, a crab and leek filo pastry – perhaps. But my rabbit boudin blanc would not even occur to an amateur. So perfectly cylindrical it looked machine-made, utterly uniform in consistency, its blandness off-set by a chasseur sauce and, as I mentioned, a

splendid piece of fried bread underneath it. Detail, detail, detail, is what makes a top-level kitchen, and this is restaurant cooking of a very high order.

The kitchen is only one part of the experience. Good waiters and big, handsome cutlery are a second element at Rhodes in the Square. The third is the excellent sommelier, in charge of the cellar and the wine waiters.

"I'd come back here just for the wines," my companion said, and this time I agree sincerely. These were wines that changed as you ate. I had a strongly-flavoured cod, with a pinot blanc from Alsace. It had a simple nose to start with, and a complex but young mouth.

But with the cod it was somehow stronger and drier. With my pudding, Fabien, the sommelier, recommended something I didn't like the idea of: a Maury Grenache, treated, like port, with brandy to stop the fermentation. Port as a dessert wine? And on its own it did taste like a young port. But with an almost impossible challenge like a chocolate steamed pudding it came into its own, becoming drier, more mature, and refreshing.

Many lawyers already know City Rhodes, but next time you are at the Tate or have parliamentary business, try Rhodes in the Square.





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## Spotted Dick

SERVES 4-6

### Ingredients:

300g (10oz) plain flour  
10g (1/3 oz) baking powder  
150g (5oz) shredded suet  
75g (3oz) caster sugar  
100g (4oz) currants  
Finely grated zest of 1-2 lemons  
185-200ml (6-7fl oz) milk

### Method:

- Mix together all the dry ingredients with the currants and lemon zest. Pour in 185ml (6 fl oz) of the milk and stir together, adding more milk if necessary to give a binding/dropping consistency. The wetter the mix, the moister the sponge. Roll the mix into a 15-20 x 5cm diameter (6-8 x 2 in) cylinder, wrap it in buttered greaseproof paper, with a fold to allow space for the sponge to rise, and tie the paper at both ends. Put it in a hot steamer and cook for about 1 hour.
- Remove the paper and slice the pudding into portions. I find it's best to cut the slices approximately 2.5cm (1 in) thick for a good texture.
- Spotted dick goes very well with custard or thick cream, and eats very well drizzled with honey or golden syrup.



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## The Calabash Grenada



"Many years ago I visited Grenada to film 'Gary's Spicy Christmas' for the BBC. I loved it so much that I returned the following year for a family holiday, staying at The Calabash Hotel. After several conversations with the owner, Mr Leo Garbutt, we decided to put on a culinary event in August 1999, which was so successful and enjoyable that it was repeated the following year,

exceeding all expectations in terms of attendance and the quality of dishes. From these events and my passion for Grenada and its cuisine, Rhodes Restaurant at The Calabash was born. Staff training was a high priority for both of us, so The Calabash proudly worked towards becoming the first and only hotel in the Caribbean to be accredited by City & Guilds".



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The 'Rhodes Restaurant' was opened in January 2004 and proved a real hit with guests of the hotel and outside diners alike. The à la carte menu developed specifically for The Calabash by Gary places a high importance on locally grown seasonal produce, all of which is supplied by the best sources, including The Calabash Kitchen Garden, as approved by Gary himself. Dexter Burris, the Head Chef and Dandy Smith the Senior Sous Chef have both worked with Gary for the past decade. Gary often visits The Calabash to introduce new dishes and to oversee the continuous training methods he has introduced.

Highlights of the Caribbean influenced menu include 'Shrimp and Calaloo Tart', 'Buttered salmon with a shrimp ginger butter sauce and passion fruit and pineapple vinaigrette' and 'Caribbean fruits on warm toasted vanilla and nutmeg custard brioche with ice cream', including some Rhodes classics such as 'Slow roast belly of pork with seared tiger prawns and sweet pea puree'.

*'Gary is a wonderful role model who works so hard, putting in long hours to ensure that his food is a testament to his art. He took on British cuisine from a very low ebb and made everyone look at it with new eyes and realise that Britain has so many dishes to be enjoyed if they are prepared and presented well.'*

*I truly appreciate Gary's dedication in getting the best dishes from Caribbean ingredients, but most of all, we at The Calabash fully appreciate how far we have moved forward with his kind care, patience and direction. Gary has been a wonderful leader in every way.'*

*Since I met Gary in 1997 he has been a delight to work and be with, he is genuinely one of the most inspiring people I have ever met. I am very happy that Gary, his wife Jennie, his boys Sam & George and his parents Jean & John are close friends of my direct family and of The Calabash family.'*

*Leo Garbutt, Owner, The Calabash Hotel*



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*"Many years ago having the opportunity to meet, greet and cook for The Right Hon Dr Keith Mitchell MP, Prime Minister of Grenada, was a very proud moment I was sure couldn't be matched. Only to find myself welcoming The Hon Tillman Thomas MP the new Prime Minister of Grenada many years later."*

Gary Rhodes

# The Calabash

Hotel & Villas

[www.CalabashHotel.com](http://www.CalabashHotel.com)



## THE CALABASH HOTEL & VILLAS

*Calabash is the proud home to Gary Rhodes first overseas restaurant and we are delighted to have a long association with one of the world's finest chefs. At Calabash Gary has set the standard in the Caribbean and our food has been described as "simply outstanding". We congratulate Gary on his career to date and know that he will go from strength to strength.*

The Calabash Hotel is a top class resort, widely considered Grenada's best, with the emphasis being placed on sophistication, elegance and Caribbean hospitality. All 30 suites are styled with a luxurious contemporary feel and offer the unique feature of breakfast served to you privately each morning on your terrace by your own private maid. Each suite has breathtaking views across the beautiful tropical gardens to the beach. Eight of the suites have the luxury of their own secluded plunge pools and all have whirlpool baths.

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There are also five fully staffed 2 to 5 bedroom villas which are contemporary and modern and offer state of the art facilities including fully equipped kitchens, a gym, flat screen TV's, wireless, etc. They are exclusively for rental through Calabash and are perched on adjacent peninsular with marvellous ocean views. The villas are a great choice for families and groups of friends of up to twenty people.

The waterfront Heaven & Earth Spa is a modern

architectural wonder, being located on a natural hillside ledge overlooking the beach. Guests can also enjoy scuba, watersports, tennis and golf at the local club.

Luxury in an elegant pampered style together with the finest restaurant in Grenada are the hallmarks of Calabash.

Please visit [www.CalabashHotel.com](http://www.CalabashHotel.com) or contact our UK office +44 (0)1603 701017.





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## Steamed steak and onion pudding

SERVES 4

### Ingredients:

1 quantity suet pastry (see below)  
3 onions, sliced  
50g (2 oz) butter  
1 dessertspoon demerara sugar  
600g (1 lb) beef chuck or skirt, cut into thin strips  
Worcestershire sauce  
Salt and pepper  
Approx 150ml (1/4 pint) water

### Suet pastry

300g (10oz) self-raising flour  
150g (5 oz) shredded suet  
200ml (7fl oz) water  
Salt

### Suet pastry method:

- Sieve the flour and salt together into a mixing bowl. Add the suet, breaking it into the flour as it is mixed in. Stir in the water to form a fairly firm dough. Wrap in cling film and allow to rest for 20 minutes.
- The pastry is now ready to use. Lightly flour any surface before rolling. When lining a pudding basin, always leave 1-2cm hanging over. When the basin has been filled, this can be folded in to create a border base to sit the lid on. Brush with water before topping with a circle of pastry for the lid.
- An alternative is to leave it hanging over. Sit the lid on top of the filling, moisten with water and then fold the border in.

### Steamed steak and onion pudding method:

- Butter and line a 1.2 litre (2 pint) pudding basin with the pastry as explained above.
- The onions can now be fried in batches, using the butter. It's important to fry them well, allowing the onions almost to burn in parts; this will create a natural bitter caramelising. As each 'load' comes to that stage, season well with salt and pepper and add a sprinkling of the sugar for a slightly sweet finish. Leave to cool.
- The meat must be lean so trim it well as you cut in thin strips. One of the most important stages of this dish, as with a Cornish pasty, is to season well. The good pepper bite lifts the whole dish. Once all of the beef is cut, season well and splash with a tablespoon of Worcestershire sauce.
- Now the pie can be filled, spooning the onions in first. Lay thin slices of beef, not overlapping, on top. Repeat the same process until the dish has been completely filled. Pour in the water. More can be added to bring it almost level with the top layer. Brush the edge with water and cover with the pastry. Cover with buttered and folded foil. The pudding can now be cooked in a steamer (or a colander inside a large saucepan) for 2 hours.
- During its cooking time, some gravy can be prepared, if you want it.
- After the 2 hours, remove the pudding from the steamer and rest for 10-15 minutes before turning out of the bowl.
- The water in the pudding will have taken on the juices from the meat and onions to give a well-flavoured liquor. This dish will eat well with simple accompaniments, such as good buttered carrots and cabbage or greens.



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## Rhodes South Christchurch Harbour Hotel, Dorset



Located in the magnificent grounds of the Christchurch Harbour Hotel in Dorset with stunning views over Mudeford Quay, Rhodes South ensured that guests and visitors to the area experienced excellent food in beautiful surroundings.

Rhodes South offered delicious classic British cuisine with a French influence featuring dishes from Gary's

extensive repertoire.

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*Overlooking the tranquil Dorset waters, with the sun setting, the reflection of this beautifully designed restaurant was staring back at me; a picture I won't forget.*

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## Rhodes Twenty Four Tower 42, Old Bond Street

*'I will always remember the time at 'City Rhodes' when Gary called me in to his office to have a chat after a letter of complaint. We sat down and talked for almost 30 minutes about everything and he told me then that he knew I was coming from 'the old school' of Hotel de Crillon etc., and he asked me to 'open-up more with guests and not be in a shell'. Since then, I have always tried to be open and joke (to my expense some times!) as I try to reflect his philosophy of life. Gary is one of the best chefs, if not the best, that I've ever worked with as what you see on TV is what you get in life. A lively, bubbly, down to earth person as are all the family Jennie, Sam and George.'*

Christophe Badoc, Restaurant Manager, Rhodes Twenty Four

In October 2003 Gary Rhodes, in partnership with Restaurant Associates, launched Rhodes Twenty Four, located on the 24th floor of the City of London's tallest building Tower 42. Rhodes Twenty Four is a sophisticated venue offering the best dining experience for any occasion and was awarded a Michelin star in 2005, which it has retained ever since.

Rhodes Twenty Four has re-introduced traditional British cuisine with fresh character in an outstanding location with its stunning views that would make even New York jealous.

Rhodes Twenty Four's core value is very British fayre and the menu at the restaurant reflects the very best dishes, flavours and textures of British Food, but always with an innovative twist.

*'Having worked with Gary for 12 years now, I've found him to be a considerate, helpful and inspiring Chef. I hope I've helped to introduce Gary to some of the finer wines that he's had the opportunity to taste with me, and I note that he is rather partial to the odd glass of Champagne.'*

Yves Desmaris, Master Sommelier,  
Rhodes Twenty Four & Rhodes W1



Thanet College is one of the top Catering and Hospitality Colleges in the UK and is the premier college in Kent. A Centre of Excellence that has a history of training students that become high profile and key members of the catering and hospitality industry throughout the world with Gary Rhodes being one of them.

Ranging from Chefs to Butlers, our ex students regularly return to pass on their skills to our current students during demonstrations and also provide job opportunities at the same time.

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Thanet College has the skills to deliver all types of training relevant to the needs of industry and sees its partnership with industry as vital to ensuring all training is up to date and cutting edge, and as an example of our exacting standards, Thanet is the only College in the UK to provide students for Front of House work experience at Buckingham Palace.

We are proud to be associated with Gary Rhodes and he not only is our primary judge in our National Junior Chef competition, but he has now become one of our "Industry Professors" enhancing the learning of future members of the Catering and Hospitality industry.

For further information about training opportunities within the Catering and Hospitality industry at Thanet College, contact Roger Phillips on: **01843 605022** or Email: [catering@thanet.ac.uk](mailto:catering@thanet.ac.uk)

And for general enquiries about any other type of training at Thanet College, contact Admissions on: **01843 605049** or Email: [admissions@thanet.ac.uk](mailto:admissions@thanet.ac.uk)

*"Well how could it be anything else? I had the opportunity to cook personally for the two biggest names in the football world: my hero Sir Alex Ferguson who dined with a close friend of his, Jose Mourinho. That evening was more than a winner!"*

Gary Rhodes

As Gary has said in the past: "British classics and favourites have passed through many changes, with different approaches to ingredients resulting in varied techniques and tastes. I have always had a strong passion for classics, more or less all of the new trends have been born from them and we're taking the traditional concept from its original idea, introducing recognition of flavours with elegance. These recipes, with their rejuvenated style are here to be enjoyed and to revive the feelings predominantly for good traditional British cookery."

Highlights from the menu include 'Lobster omelette Thermidor', 'Steamed mutton suet pudding with crushed swede' and 'Jam Roly Poly with jam sauce and fresh vanilla custard'.

The unique concept can be seen throughout the restaurant, touching every single aspect of the dining experience. From the tables and chairs, to the architecture and sculptures, and every knife and fork. Rhodes Twenty Four shows and tells a new story from beginning to end.



*"I have worked for Gary for over 10 years as the Head Chef for City Rhodes and Rhodes Twenty Four and he remains to this day, one of only a few true professionals within the industry."*

*"His dedication and attention to detail in his food and cooking techniques have really inspired me and I am proud to say that he has become a true friend of mine."*

Adam Gray, Head Chef, Rhodes Twenty Four



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Saentys and Follo Photo

Rhodes Twenty Four also has three Private Dining Rooms, which make the ideal setting for all private and corporate events. The highly skilled professional team provide a tailor made service in order to make all events an experience to remember. Guests have the opportunity to taste and experience the exclusive gourmet cuisine, unrivalled sommelier selection and table service.

The story Rhodes Twenty Four wishes to share is that good food doesn't have to be played with or overdressed; all it needs is to be put together simply and well.

Rhodes Twenty Four is open Monday to Friday for lunch and dinner, 12-2.30pm & 6-9pm.



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*"For the last 20yrs I have worked for Gary, which has been a pleasure. He appreciates hard work and diligence and has always been a fair employer. I have great memories of taking part in his first T.V show Rhodes around Britain and I could not imagine working for anyone else."*

Zacharie DjacoureN'cho,



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## Rhodes W1 Brasserie Cumberland Hotel, near London's Marble Arch



The successful Rhodes W1 Brasserie has been opened since 2005 in partnership with Restaurant Associates, Compass Group UK & Ireland's executive dining business, and in 2009 the Rhodes Patron Bar and Private Dining Room was launched. The brasserie has a funky, airy look without making any sacrifices when it comes to comfort. Offering simple and indulgent modern European dishes, Gary proves once again that keeping it simple is the Rhodes way. The brasserie has been awarded with an AA rosette.

by Revo, has an art deco feel with its bold signature wallpaper and glittering chandeliers and offers a stylish venue in which to dine and entertain. Ideal for up to 40 guests, the room is just as suitable for hosting a sit down dinner as it is for cocktail parties, boardroom lunches and small receptions. The luscious Rhodes W1 Private Dining Room is perfect for parties and especially for those people who really enjoy fine food and the best wine. The dining room allows guests to enjoy the luxury of a Michelin star restaurant or the simplicity of the brasserie with the privacy of their own space.

The sumptuous Rhodes W1 Private Dining Room, designed



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The dazzling backlit Rhodes Patron Bar forms a dramatic centre piece of the Rhodes W1 Brasserie and is a new destination for Patron Tequila lovers. With its upbeat tempo and seductive ambience the bar is a perfect place to get you in the mood for a great evening out. Before sitting down for dinner, guests should indulge in some of the bar's inviting cocktails. The bar also offers a Rhodes' modern twist on the traditional bar snack.

The brasserie is also available for private hire.

Rhodes W1 Brasserie and Bar is open Monday to Sunday for lunch and dinner, 12-2.15pm & 7-10.15pm.



Rhodes W1 Brasserie and Bar  
The Cumberland Hotel  
Great Cumberland Place  
London  
W1H 7DL

Tel: +44 (0) 20 7616 5930  
Email: brasserie@rhodesw1.com  
www.rhodesw1.com



*"While I was studying catering at college, Gary Rhodes was probably the most talked about British chef. At the time the 'Rhodes Around Britain' television series was showing and his passion for good, simple food executed to such a standard was an inspiration to me at the beginning of my chef career. I remember making dishes from the books which accompanied the series, not realising at the time that I would be making these dishes again under him for over 10 years. For me, Gary Rhodes is the face of British cookery."*

Darrel Wilde, Head Chef, Rhodes W1 Brasserie



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## Rhodes W1 Restaurant Great Cumberland Place

Gary opened Rhodes W1 Restaurant in 2007 in partnership with Restaurant Associates, part of leading foodservice company Compass Group, with whom he also operates Rhodes W1 Brasserie at The Cumberland Hotel and Rhodes Twenty Four in the City of London. The intimate restaurant was awarded a Michelin star in 2008 which it has retained since, along with 3 AA rosettes.

Internationally renowned designer Kelly Hoppen has created this glamorous, chic and yet eclectic interior,

featuring glittering Swarovski chandeliers, and antique French chairs and mirrors covered in lush deep purple and black velvet.

The menu is a combination of classical French and modern British cuisine, with the distinct Rhodes flair. Changing regularly due to the seasonality of ingredients, it is matched by an exquisite wine list which features over 350 fantastic wines, all chosen by the Master Sommelier, Yves Desmaris.

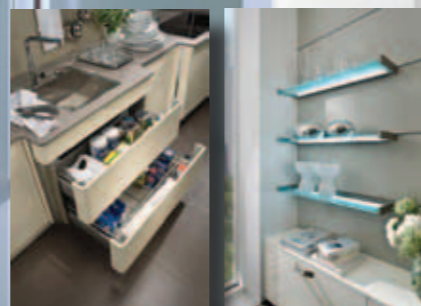




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The Private Dining Room can also be hired for a tailor made experience where guests can enjoy a menu specifically designed for them from Rhodes W1 Restaurant.

Rhodes W1 Restaurant is open from Tuesday to Friday 12-2.15pm for lunch, and from Tuesday to Saturday 7-10.15pm for dinner

*Rhodes* W1

Rhodes W1 Restaurant  
Great Cumberland Place  
London  
W1H 7DL

Tel: +44 (0) 20 7616 5930  
Email: restaurant@rhodesw1.com  
www.rhodesw1.com



*"Gary is not just an inspiration to me, but to all British chefs. What he has done to the food culture in this country is phenomenal; his contribution has helped raise the profile of the British food industry to a level where we can all hold our heads up and be proud to compete strongly with other leading culinary nations. The knowledge, experience and opportunities that Gary has given me throughout my career have been instrumental to me in becoming the chef I am today."*

Paul Welburn, Head Chef, Rhodes W1 Restaurant

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## RHODES W1 RESTAURANT

Review by Terry Durack in The Independent on Sunday

The grape – half a grape, actually – has been caramelised with cognac and a little sugar, before being finished with sherry vinegar and Sauternes. It's a lot of work, just for a grape – half a grape – that is going to perch on a button of foie gras on a crisp slip of fine gingerbread. And that's just one of the appetisers.

I could end this review of Gary Rhodes' ambitious new restaurant right here, because this one dish says it all. It says high craft and due diligence; it says richness and lightness; and it says eat me. It isn't even my favourite amuse-bouche – that honour goes to a baton of juicy, gently smoked, brioche crumb coated eel that renders all other smoked eel in this country irrelevant.

*Already happy with the successful Rhodes W1 Brasserie, I then had the ultimate chef's dream come true: an intimate fine dining designer restaurant seating 45 covers in the heart of the West End. And the dream lives on.*

Gary Rhodes

Nor is that my favourite course. A "double oyster ragout" pairs freshly opened Maldon oysters with tender chicken oysters cloaked in rich, buttery, chickeny, oyster juices and strewn with a flotsam of emerald-green samphire. It's hard to imagine more complementary flavours and textures.

What marks this food as special is the freshness and spontaneity captured in every bite. It isn't cooked beforehand but cooked right here, right now, at the last possible minute, on the other side of the kitchen door.

In extreme contrast to the frenzy going on out there is the sense of luxurious calm in the dining room. Kelly Hoppen's design is quietly lavish, with an unrestrained use of taupe keeping the backgrounds neutral against fresh peonies, deliciously coarse linen napkins, and ornate black velvet framed mirrors straight from the Addams Family boudoir. Dazzling Swarovski crystal chandeliers hang over every table, making the room look as if it is dripping with stars.

It's a visual clue to the restaurant's ambition. Rhodes has been something of a Michelin-botherer ever

since he landed his first star at the Castle Hotel in Taunton back in 1986, and his career has since been lit by a succession of single Michelin stars.

He knows the quickest way to stardom is via French classical cooking, fast-tracked by a clued-up French master sommelier (cue Yves Desmaris, from Rhodes Twenty Four) and a graceful French restaurant manager (Sebastien Dupont from Gordon Ramsay). Rhodes cooks when he can, but let me tell you, head chef Brian Hughson is doppelganger-good. His suckling pig ravioli are topped with crisped pork shreds, bottomed with folds of savoy cabbage, and sauced with a calvados jus and a light apple-cider foam.

While the richly endowed wine list is French-led, there is a scattering of New World labels including a wonderfully soft, 2005 Dry Gully Pinot Noir (£54) from Central Otago in New Zealand. Hearing Desmaris pronounce it "dreegoollee" is one of the treats of the night.

Another treat is a generous dish of Cornish lobster that comes without a surcharge. It is insanely good, the lobster lightly poached to the texture of warm sashimi then teamed in a very natural way with bisquey juices and a scattering of young spring vegetables.

A salt roast pigeon is also deliberately undercooked; the glossy, blood-red breast forming two relaxed and livery lobes, accompanied by the crisped confit'd legs, a raft of overly fibrous white asparagus, and a fruity lemon cumin gravy.

An elegant little cherry trifle sounds an echo of Rhodes' pro-British days, but is a very French construction, the jelly/custard/biscuit layered and moulded with just the right amount of jiggle.

I expected the detail to be here, but I didn't expect the food to be quite so seasonal, the flavours so carefully compatible, the offerings quite so generous. As well as the prix fixe, an additional list of small dishes (£8-£19) means you can put together your own degustation.

Rhodes W1 shows that the chef's chef can bring a lighter, modern, touch to his almost anal brand of food perfectionism. I knew Rhodes was good. I didn't know he was this good.



## Arcadian Rhodes and Oriana Rhodes P & O Cruises



Gary opened Arcadian Rhodes on board the P&O superliner 'Arcadia' in 2005. This was followed in 2006 with the launch of Oriana Rhodes on board the superliner 'Oriana'.

Through Arcadian Rhodes and Oriana Rhodes, Gary brings his inimitable brand of traditional British cuisine with a modern touch to the P&O Cruises table, giving

diners the same high quality dining experience enjoyed by visitors to his Michelin starred restaurants in London.

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Gary enjoys making several visits to the ships each year, working with the restaurant teams to introduce new dishes for the guests to enjoy.

Arcadian Rhodes and Oriana Rhodes are open for dinner only for the duration of their individual cruise itineraries. Gary also performs live cookery demonstrations during each of his personal trips.

[www.pocruses.com](http://www.pocruses.com)

*I'd always dreamed of one day having restaurants in every corner of the world, and with P&O I had the opportunity to have restaurants that sailed the world.*

Gary Rhodes



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# CHRISTMAS IN BASRA

Phillip Schofield was hosting an ITV Christmas Special, capturing special moments for that time of year, and I was asked along with Katherine Jenkins and Joe Pasquale to entertain the British troops in Basra. There were 500 to please, Joe creating the humour, Katherine the beautiful vocals, and I, a special Christmas lunch. One of my chefs, Andy Barkham, was to join me, the two of us collecting a hamper of culinary delights to take to the 'boys in Basra'. On arriving in Kuwait, Customs confiscated the hamper (lucky devils!) Consequently, throughout



the helicopter journey to Basra, my mind worked overtime on what we could provide for dinner that evening without a single ingredient in hand! Once we arrived, Andy and I hunted through their kitchen, and from that created a 3 course menu, the final course a very tasty Bread

and Butter pudding. Although all were happy as they tucked in for seconds and more, I don't think I was the most popular when they realised I'd used virtually all of their weekly rations of dairy products!

It was an honour to cook for the men and women of the British Army, the spirit they all held was one that I will not forget. Cooking for them made me feel very proud and privileged to be with them.



*"It was a great honour to accompany Gary Rhodes on a trip to Basra to cook for the British troops. The whole experience was a once in a life time opportunity and one I'll never forget."*

Andy Barkham, Sous Chef  
Rhodes Twenty Four



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## TV SHOWS

- 1988 Hot Chefs (10 episodes)
- 1994 Rhodes around Britain
- 1995 More Rhodes around Britain
- 1996 Open Rhodes around Britain
- 1997 Roald Dahl's Revolting recipes
- 1998 Gary's perfect Christmas
- 1999 New British Classics Nov/Dec
- 2000 Masterchef UK (2000)
- 2001 Masterchef USA (second series Summer 2001)
- 2001 Gary Rhodes At the Table (January)
- 2002 Gary Rhodes Spring into Summer (March)
- 2002 Gary Rhodes Autumn into Winter (November)
- 2005 Hell's Kitchen
- 2006 Participant of the BBC's The Great British Menu  
Presenter & Judge for UKTV's Local Food Hero  
Cooking for the troops in Iraq – ITV Christmas  
Special programme
- 2007 Rhodes Across India - UKTV  
Presenter & judge for UKTV's Local Food Hero
- 2008 Rhodes Across China - UKTV  
Presenter and Judge for UKTV's Local Food Hero
- 2009 Rhodes Across the Caribbean - UKTV
- 2010 Rhodes Across Italy – Good Food/UKTV

## BOOKS

- 1994 Rhodes Around Britain
- 1995 More Rhodes Around Britain
- 1996 Open Rhodes Around Britain
- 1997 Short Cut Rhodes
- 1997 Fabulous Food
- 1998 Sweet Dreams
- 1999 New British Classics
- 2000 The Cook Pack with Ron van der Meer
- 2000 At The Table
- 2001 Great Fast Food
- 2001 Step-by-Step Cooking
- 2001 The Complete Rhodes Around Britain
- 2002 Food With Friends
- 2002 Cookery Year Spring into Summer
- 2002 Cookery Year Autumn into Winter
- 2003 Complete Cookery Year
- 2005 Keeping it Simple
- 2007 Time to Eat
- 2008 Gary Rhodes 365

### Strictly Come Dancing

*"During the years I've been involved with television, I've been approached many times to appear on many shows. This was one that I did not want to miss. It's so easy to view the show and convince yourself that you're better than them all, and only when trying did I realise that my 'foot movement' around the kitchen creates much better results! The plus in all of this was having the opportunity to meet all the contestants and professionals taking part, in particular Karen Hardy, who taught me so much in so little time."*

Gary Rhodes





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Gary Rhodes

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