



HOLY MACKEREL, HAS KENNY DONE IT AGAIN?

1 June 2010 - Having breezed through the regional heats for the North East, this week will see Kenny Atkinson, head chef at *Kenny Atkinson at The Orangery* ([www. www.rockliffehall.com](http://www.rockliffehall.com)) in Darlington, County Durham, facing the judges once again to find out which of his four dishes – if any – will be part of this year's **Great British Menu**, to be served to HRH The Prince of Wales and one hundred of the country's finest producers on Friday's show.

But what about the viewers and fans of the show?

Those intrigued and wishing to judge the dishes for themselves will be pleased to know that Kenny Atkinson will be serving a Great British Tasting Menu from June 4th, with each of his four dishes (plus a couple of mid-course appetisers) presented exactly as they are in the show's fifth series. The dishes being:

Rabbit with ham hock & parsley, carrots, morels & asparagus
Line caught mackerel & gooseberry textures
Poached & pan roasted venison loin, broccoli & baby onions, tattie pot & sage
Strawberry jelly crumble, strawberry sorbet & elderflower custard foam

Challenged to source their ingredients from food producers that they had not previously used, basing their search around a National Trust property in their region, Kenny's menu will be sourced from in and around the Wallington Estate in Northumberland: - the rabbit shot by James Brown on the estate for the Northumbrian Game Company, the North Sea Mackerel line caught in the North sea between Scarborough and Amble, the venison from County Valley Yorkshire Game and strawberries from Brocksbushes Farm.

As to which dish of Kenny's might enjoy a taste of fame, we won't know until June 3 2010.

Kenny Atkinson's Great British Tasting Menu is priced at £60, £100 with wine pairings, and available evenings only. Reservations can be made by calling +44 (0) 1325 729 999. The restaurant is open for dinner from Tuesday to Saturday and Sunday for Sunday lunch.

For more information go to www.rockliffehall.com
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Note to editors:

Kenny Atkinson at The Orangery opened in February 2010 at the luxury resort & spa Rockliffe Hall (www.rockliffehall.com) in County Durham.

Kenny Atkinson, voted one of the winning chefs in the 2009 BBC TV series Great British Menu, and 'Chef of the Year' at Caterer & Hotelkeeper's annual awards ceremony The Cateys, is Newcastle born and bred. He received his first Michelin star when working in the Isles of Scilly at St Martin's on the Isles and moved back to his roots to the nearby Seaham Hall in 2008 where he soon earned his second Michelin star at The White Room.

Rockliffe Hall is five minutes from Darlington Railway Station and Durham and Tees Valley Airport. It is a two and a half hour train journey to London and two hours by train to Edinburgh. The historic city of Durham is on the doorstep, as are Newcastle, York, Leeds and the Yorkshire Dales. Newcastle International Airport is an hour away.