

2018 Year of the Sea Food Challenge Report

The 2018 Year of the Sea food challenge was open to all restaurants across North East Wales, with the emphasis on creating a dish that utilised local produce and linked into the Year of the Sea. Each dish had to be either a classic fish & chips (but with a twist!) or a surf & turf dish.

Over all, twelve restaurants submitted entries and were required to serve their dish between 15th January and 12th February 2018. During this time, mystery diners and bloggers visited each place twice and encouraged members of the public to try these dishes via social media and interactive blog posts.

Each venue was also awarded points for promoting their dish and talking about the Year of the Sea to customers and online as much as possible.

Businesses who entered were;

1. **Gales Llangollen** (surf and turf dish will be Pen y Lan pork belly, saffron mash, American sauce, langoustine, and quails egg)
2. **Old Wives Tales Corwen** (Local Denbighshire pork & cockles)
3. **Fat Boar Mold** (Prosciutto wrapped pork tenderloin, smoked paprika, prawn & chorizo risotto, buttered kale, prawn bisque)
4. **Druid Inn** ('OMC! Oh My Cod' – Cod Supreme, Parmentier Potatoes, Pea Puree, Batter Scraps & Malt Vinegar Caramel.
5. **Fat Boar Wrexham** (18oz bone in Celtic pride ribeye, giant crab claws, Perl las sauce. Crispy Spiralized Covent Garden potato, Anglesey salted roast tomato and Wrexham lager battered onion rings)
6. **Lot 11 Wrexham** (Reef and Beef Open Sandwich - Griddled Rump Steak, Sautéed Mushrooms, Lemon Dressed Prawns + Basil Mayonnaise on Toasted Sourdough)
7. **Croes Howell** (posh "fish and chips" - cod fillet wrap in crispy potato. Pea and mint purée, aerated tartare sauce, prosecco batter scraps and lemon crisp)
8. **Royal Oak Bangor on Dee** (surf & slurp - a winter hearty dish that will warm you up from the inside. Braised Pork & Mussels)
9. **Lemon Tree Wrexham** (fish and chips with a twist - pan roasted cod loin, cider braised pigs cheek, pea puree & a saffron tartare sauce).
10. **Holt Lodge, Wrexham** ("Chip n Fin" - served in newspaper made in the shape of a boat which reflects the sea theme. The newspaper will be headlined Holt Lodge and include some hot off the press stories all based around Wales and include some

quirky captions such as There's No Plaiice Like Holt Lodge. In the boat will be served plaice and mussels. The dish will be served with Posh Peas and will be a take on French Peas, so they are being called Peas de Gallos which means peas of Wales. The peas will be cooked with leeks, bacon lardons, gem lettuce & garlic butter

11. Hafod Restaurant, Coleg Cambria, Wrexham – (Surf & Turf); Duo of Llyfasi lamb, salt cod brandade, spring greens, cockle sauce vierge finished with a rosemary and red currant jus.

12. The Alyn, Rossett - Salmons got Sole. The dish consists of battered Salmon and Sole Chunky Chips held in a Bale of Potato String Pea Puree and Lemon Gel, Garnished with Charred Lemon and Pea Shoots.

At a cook-off on 16th February, the overall winner was judged to be Gales in Llangollen, with both the Fat Boar Wrexham and the Royal Oak Bangor on Dee coming in as Runners Up. Judges included Michelin Chefs Kevin Lynn (Rossett) and Grant Mulholland (Llanarmon DC) along with Kerry Thatcher at Visit Wales.

Media links

Highlights film;

<https://vimeo.com/257723775/fe8aaa4649>

<https://www.youtube.com/watch?v=E3lgclan4cU>

News report;

<https://www.thisiswrexham.co.uk/yearofthesea2018>

<http://www.wrexham.com/news/three-north-east-wales-restaurants-to-compete-in-year-of-sea-food-challenge-final-144700.html>

[http://www.leaderlive.co.uk/leisure/features/16032772.It s down to three trio of restaurant s battle it out in North Wales seafood challenge/](http://www.leaderlive.co.uk/leisure/features/16032772.It_s_down_to_three_trio_of_restaurant_s_battle_it_out_in_North_Wales_seafood_challenge/)

<https://www.dailypost.co.uk/whats-on/food-drink-news/12-super-north-wales-seafood-14208818>

Blog;

<https://www.therarewelshbit.com/2018/01/2018-north-east-wales-year-sea-food-challenge-2018.html>