



Two new chefs join Hitchin Priory

Following a surge in restaurant bookings Chartridge Conference Company has appointed two new sous chefs at Hitchin Priory. Bringing fresh ideas and a range of new dishes, Andrew McCusker and Jerry Cox will play a major role in taking the standard of cuisine to an even higher level.

McCusker joins the Hitchin priory team after several years as a sous chef in the Metropolitan Police headquarters at New Scotland Yard while Cox earned his culinary spurs at Redcoats Farmhouse Hotel.

The 12th century Carmelite monastery was originally developed as a conference and meetings venue, but the restaurant quickly established a reputation for the quality of its cuisine. With a strong emphasis on modern British cuisine using local produce, Hitchin Priory restaurant soon attracted a loyal local clientele and became a popular venue for evening dining.



Head chef Stephen Hepworth commented, "Hitchin Priory is steeped in history, so we want our menus to complement the atmosphere and make dining a memorable experience. We've always set high standards and use best quality local ingredients, whether we're catering for conference delegates or local diners. With Andrew and Jerry on board we have already introduced new ideas like bringing a touch of 'The Ritz' to Hitchin. Shoppers and visitors can pop into Hitchin Priory and relax over our new luxury afternoon teas which includes a range of home baked cakes and gateaux made fresh in our own kitchens each day by Andy and Jerry."

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Editors Notes

High-resolution photos available on request

More about Chartridge Conference Company

The Chartridge Conference Company runs and manages Hitchin Priory, and three other dedicated conference and meeting venues located in the Home Counties and West Midlands. All CCC venues are set in out-of-the-ordinary locations that provide the perfect secluded environment for meetings. All venues provide the highest standards of fully equipped training facilities in rooms that are bright, inviting and adaptable with on-site technical support. Superb food is created with care and flair by dedicated chefs, and when the learning is over, delegates can relax in style in beautiful and peaceful surroundings. The ethos of CCC is to successfully combine total professionalism, excellent value in a friendly relaxing environment. CCC is a member of MIA and Conference Centres of Excellence.

For further information about Chartridge Conference Company visit www.chartridge.co.uk

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