

The Portrait House, Hoylake



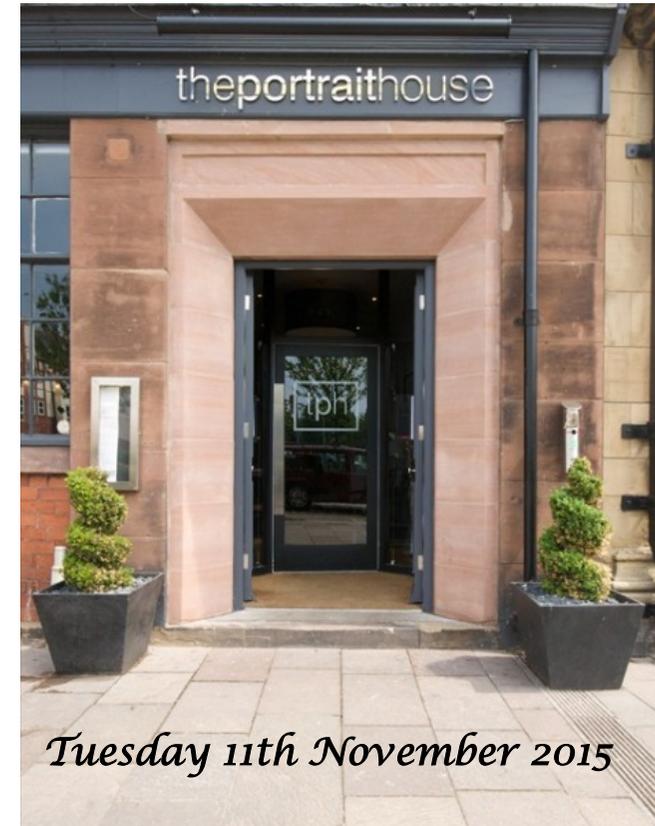
Tonight's Chef:

Wirral

YOUNG CHEF OF THE YEAR 2015

Will Jinkinson

The Portrait House, Hoylake



Tuesday 11th November 2015



The search for the 2015 Wirral Young Chef of the Year kicks off on Tuesday 11th November with Will Jkinson of the Portrait House hoping to complete a 'Wirral Young Chef' hat-trick for this stylish modern restaurant situated at the top of the Kings Gap in the Quadrant, Hoylake.

The 20 year old 2nd Chef has moved up through the ranks of the kitchen brigade after leaving Hilbre High School at 16 to begin his culinary journey as kitchen porter at the Portrait House. During the past few years Will has worked behind the scenes at previous Wirral Young Chef Competitions, drawing inspiration from previous winners Adam Bowers (2013) and Sam Creedon (2014).

Will now feels that the time is right to share his culinary repertoire, and passion for supporting local suppliers, with the Wirral dining public, and his menu undoubtedly reflects this with its ambitious fusion of classic and contemporary cuisine.

Will grew up in Wallasey, and on leaving school set his sights on a Naval career (an ambition he still harbours today). However, after starting work at the Portrait House he quickly developed a real aptitude for cooking, providing support to the team, taking more responsibility in the kitchen and progressing to his current role by adopting an approach to cooking that is traditional rather than scientific with emphasis on bold flavours and eye-catching presentation.

Adam, who has nominated Will this year says:

"Will is something of an unsung hero in the kitchen here at the Portrait House. He is constantly coming up with suggestions for our menu, he excels during service, is diligent and dedicated and his meat dishes in particular pack such a flavour that I am sure he will showcase this with his 'Duck 3 ways' main course."

Will's Menu

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To Start:

Parkgate Crab Ravioli:

*(Served with parsnip & celeriac purée,
lobster bisque, tarragon foam and
watercress)*

Main Course:

Duck 3 Ways:

*(Church Farm duck breast , confit leg,
shredded duck rösti, poached pear, roast-
ed baby shallots, chard and a
blackberry jus)*

Dessert:

Double Chocolate Mousse Entremet:

*(Joconde sponge, dark chocolate mousse,
white chocolate mousse and fresh berries)*

£18.95pp