

March 2022

## Press Release – The first ever International Restaurateurs' Dinner, 25 April 2022

*A joint fundraising event in aid of:*

*Royal Academy of Culinary Arts | Young Chef Young Waiter | The Wine Guild of the United Kingdom,  
sponsored by Champagne Laurent-Perrier*

The first ever [International Restaurateurs' Dinner \(IRD\)](#), will take place on **Monday 25 April 2022**, at [Rosewood London](#), with a sensational menu created by some of the UK's leading chefs – **Claude Bosi, Tom Kerridge, Jeff Galvin, Simon Young & Mark Perkins**.



### **About the Event**

The fundraising event, organised by [Nth Degree Global](#), is a joint initiative of [The Royal Academy of Culinary Arts](#), [Young Chef Young Waiter](#) & [The Wine Guild of the United Kingdom](#), and is sponsored by leading Champagne house, [Laurent-Perrier](#).

The evening will feature a special menu prepared by the following celebrated chefs, all of whom are Royal Academy of Culinary Arts Academicians:

- **Claude Bosi** (Starter) *Foie gras and pistachio pate en croute, Sicilian red prawn*
- **Tom Kerridge** (Fish Course) *Cured sea bass 'Bouillabaisse'*
- **Jeff Galvin** (Main Course) *Supreme of Goosnagh Chicken, Fricassee of asparagus, broad beans & Spring truffle*
- **Simon Young** assisted by **Mark Perkins** (Dessert) *Rhubarb vanilla bean custard, Gariguettes Strawberries, Rhubarb sorbet*



**Brian Turner, Director of Royal Academy of Culinary Arts said:** *“What a fabulous line up of chefs we have for the first International Restaurateurs Dinner at the marvellous Rosewood London. This is the perfect opportunity to meet old friends, as well as bringing new recruits to what I am sure will be a gastronomic celebration! The money raised will support the future of our beloved industry and all our wonderful training initiatives.”*

**Tom Kerridge said:** *“The International Restaurateurs’ Dinner is easily one of hospitality’s leading fundraising events of the year and I’m proud to be a part of it. It raises vital funds for education and training initiatives for young chefs and helps set the standards for both front and back of house teams.”*

**Simon Young, Executive Chef, Rosewood London said:** *“We are truly honoured to be hosting the first ever International Restaurateurs Dinner at Rosewood London in April. Uniting the industry’s finest under one roof to celebrate the true meaning of hospitality, raising vital funds for growth and development of our future talent”*

### **About the IRD**

Formerly known as the National Restaurateurs’ Dinner, an annual fundraising event founded by Roy Ackerman CBE in 1988, this new event will build on the foundations of the last 30 years.

The IRD is set to become one of the UK Hospitality sector’s leading annual fundraising events. [UK Hospitality](#) has already raised over £1.5 million in recent years. These vital funds are invested in education and training initiatives developed by the partner organisations.