

Local professional triumphs at The 6th Food Awards England 2019

The 6th Food Awards England 2019 welcomed over 200 guests at The Mercure Manchester Piccadilly Hotel, on Monday October 14 in a celebration of those who work hard to provide us with delicious dishes and unique experiences.

The awards recognised the achievements of local suppliers, wholesalers, chefs and restaurants amongst others that always serve the community with the freshest of products and work tirelessly within their establishments to deliver great customer service to their diners. The winners are a true reflection of the quality and excellence that remark the English food industry.

The elegant ceremony was hosted by Tabitha Hunter-Smale. She welcomed on stage meritorious individuals, acknowledged for providing visitors and residents with great gastronomic delights and working within establishments where excellence is standard.

Several of the awards were split into local regions to ensure the diverse range of businesses from across the country is recognised for their exceptional work.

The competition was fierce but **ESKDALE LODGE** won the *Hotel Restaurant of the Year* category and took the trophy home.

"As a family we have owned and run the Eskdale Lodge for over 30 years. In that time we have witnessed so many local popular restaurants come and go, which is a crying shame. In this day and age we firmly believe that a restaurant needs to be prepared to adapt and move with the times to survive.

We at the Eskdale are only a small hotel comprising of nine letting bedrooms, a bar and a restaurant. As such we put a lot of faith into the quality of service we provide, with every guest treated on an individual basis. After all, we are all different. Some people wish to be greeted in a formal manner and as such want their service to be of a more professional nature with their privacy respected, others prefer a much more open approach.

In recent times we have noticed that in our area we have nice restaurants that serve very good food and we have family restaurants that serve cheap and cheerful frozen food. We, at the Eskdale, do not believe that the two should be mutually exclusive and as such have built an atmosphere on a less conventional formal dining experience. Our dinner, Sunday Lunch, buffet and children's menus are all cooked from scratch using only the best locally sourced fresh wholesome healthy ingredients.

We like to think that we have struck the perfect balance of the two different dining experiences and the returning guests and diners are testament to that.

I cannot put into words what winning the Food Hotel Restaurant of the Year award means to us. It is a prodigious honour and justifies all the hard work we have all put in and hopefully help to move us up to the next level."

A Spokesperson for the Food Awards England 2019 said: "We would like to thank the public for making The Food Awards England the leading celebration of those who thrive in the country's food sector.

"The awards celebrated everything related to food and provided a platform to thank those who have dedicated their whole career in providing us with great gastronomic delights. They also showcased amazing professionals that take our taste buds around the world by serving from Mexican and Italian to Oriental and the best of the East.

"We would like to congratulate all winners and finalists for their amazing achievements."