

# New chef arrives to lift hotel to first food rosette

● Celebration as AA food inspectors give stamp of approval

**A**LAKE District hotel has been awarded its first AA Rosette since opening its doors three years ago.

The Daffodil Hotel and Spa, in Grasmere, is celebrating the rating which sees it enter the 10 per cent of restaurants in the UK judged to be of Rosette standard.

And the award comes hot on the heels of the arrival of new executive chef Graham Harrower in March this year.

The 36-year-old and his 10-strong team impressed inspectors just a few weeks later to earn the four-star hotel its first food accolade.

The AA's Rosette award scheme was the first nationwide scheme for assessing the quality of food served by restaurants and hotels and inspectors look for restaurants that stand out in their local area – offering food prepared with care, understanding, and skill using good quality ingredients.

The inspector tucked into a starter of Asian spiced monkfish with butternut squash, coconut, wild rice, and radish before moving onto a main of confit of free range pork belly with parsnip puree, charred hispi cabbage, black pudding, sage crackling, and granny smith apple.

His choice of dessert was Madagascan vanilla panna cotta with poached rhubarb, ginger crumble, and red vein sorrel.

Graham is no stranger to awards having moved to The Daffodil from the 3AA Rosette Fonab Castle Hotel in Perthshire.



By **FLOSSIE M-TAYLOR**

[flossie.mainwaring-taylor@qnqwn.co.uk](mailto:flossie.mainwaring-taylor@qnqwn.co.uk)

He also received a Chefs Hotel Médailles d'Or at last year's Scottish Hotel Awards and is now looking forward to similar success in Grasmere.

"I'm looking forward to really putting my culinary stamp on the menus at The Daffodil particularly as the seasons develop and with such fabulous local Cumbrian produce to work with," he said. "I spent a few years in Cumbria from 2009 so I'm already familiar with and hugely passionate about the local produce."



**IMPACT:**

New Daffodil Hotel and Spa executive chef Graham Harrower only arrived in March but quickly impressed AA judges. Left, some of The Daffodil's new summer menu offerings