



easy entertaining

With Guy Day from Weston Park

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HETHER you are feeding a crowd of friends or your extended family, serving up a well prepared menu is essential if you want to make a lasting impression.

One such person who understands the pressures of entertaining and can ensure a dinner party menu is more fine dining than a fine mess is Weston Park's head chef, Guy Day.

With over 30 years' experience Guy has effortlessly prepared exquisite menus at numerous award winning restaurants across the UK. Guests numbers have exceeded 1,000 in just one sitting and

although the kitchen can get heated, this is more down to the ovens than the stress of entertaining.

After dedicating the past six years to Weston Park's guests Guy has launched a series of culinary "Hints and Tips" workshops at the stately home's Granary Grill restaurant. The themed workshops have been an instant hit as Guy shares his wisdom, knowledge and entertaining tales with both novice and confident cooks.

Guy said: "We tested the workshop idea towards the end of last year and we were surprised at how popular they were. This led to the launch of the "Hints and Tips" workshops covering a range of topics, mostly based on customers' recommendations."

The 'Easy Entertaining' workshop provided useful advice on how to stage a stress-free party, and below are Guy's key tips for success.

"Planning a menu in advance is essential, we may already know this but few of us actually implement it.

"Your first step is to identify if guests have any allergies or dietary requirements, then consider foods that are in season. This will certainly reduce your costs while maximising the dishes' flavours.

"I continually review the Granary Grill's menu incorporating local produce which is also available in our farm shop. We have so many wonderful producers right on our doorsteps and I believe it's essential we support and promote them. The taste of a dish can be simply transformed with the use of a seasonal locally grown ingredient.

"Always use tried and tested dishes; it's not the time to try something new for the first time, it's an unnecessary gamble.

"Consider what you can prepare in advance, where is the fun in entertaining if you are chained to the kitchen. This may be fine for restaurants who have a brigade of helpers but not when you are hosting a dinner party at home. Prepare in advance dishes such as cold starters, and desserts such as ice cream, flans, mousses or pies that just need serving or reheating, are a