

Compass hosts Apprentice Chef of the Year Dinner

3 years ago



Compass Group UK & Ireland hosted its annual Apprentice Chef of the Year dinner at Tottenham Hotspur Stadium, which was attended by over 60 people.

The VIP event was catered for by Compass' apprentices, with the menu being created and the brigade led by Lorcán Leavy, Apprentice Commis Chef for Restaurant Associates – Compass' Apprentice Chef of the Year winner.

This event was the culmination of the 2022 competition. The process has taken months of prep work, which saw Lorcán compete in a regional and final heat which took place in June against eight other apprentice chefs.

Guests were treated to Lorcán's winning menu, consisting of Scallop ceviche with citrus and Asian-inspired glaze; a main course of roasted ballotine chicken breast, stuffed with chicken and morel mousse, served with pan-roasted turned asparagus and pickled asparagus trimmings; and dessert of vanilla and lime posset with rhubarb and basil salsa.

Lorcán Leavy said; "Doing this competition has allowed me to be in control in the kitchen and face the challenges that come with that. I wanted to push myself, try new things and see how I would handle the pressure, which is a key skill for a chef to have! It's been such an amazing experience."

Lorcán was recruited under an apprenticeship scheme and joined Restaurant Associates seven months ago, he is studying his Level 2 Commis Chef apprenticeship at Westminster Kingsway College.

Jonathan Foot, Head of Apprenticeships & Early Careers, Compass Group UK & Ireland, commented: "This

event is always inspiring, as we see our apprentices put through their paces, to show off their outstanding talent. I'm blown away each year by the standard of cooking from our apprentices and this year did not disappoint!"