

Restaurant Associates Announces New Consultant Chef Partnership With Clare Gray

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Premium hospitality experts, [Restaurant Associates](#), has announced its latest culinary partnership with dietician and chef Clare Gray. Clare joins the likes of Michel Roux, Sabrina Ghayour and Native amongst the ranks of expert associates, enabling the brand to continue to deliver exceptional culinary experiences across its estate of restaurants and venues.

The health and wellbeing of their guests remains at the forefront of Restaurant Associates' ambition and deliverables, and so the company is delighted to be partnering with like-minded individuals such as Clare Gray. With over 15 years of experience as a registered dietitian and professional chef, Clare has made her mark in renowned restaurants worldwide and as a nutrition consultant for bestselling books and global brands. Her unique blend of skills supports her belief that enjoying what we eat can go together with optimal nutrition.

Luxey Dayanandan, Head of Nutrition and Sustainability at Restaurant Associates says: "Clare crafts meals that are not only delicious but also designed for wellness. Her passion for more sustainable food choices aligns perfectly with our Net Zero journey, highlighting the importance of locally grown and seasonal produce for both our health and the planet. All the dishes are carbon rated as low and not only taste fabulous but also support our guest's wellbeing journeys."

Menu highlights include a tasty array of dishes from breakfast to lunch, such as:

- Asparagus, broad bean & ricotta frittata
- Cobnut, tahini & dukkah breakfast bar
- Spring pea, herb & white bean broth with buckwheat dumplings & sorrel

- Carrot, red lentil & coconut curry with crispy trout & coriander, curry leaf salsa
- Elderflower frozen kefir with roasted blackcurrants

Clare Gray says about the new partnership: “I am absolutely thrilled to be working with the talented and dedicated team at Restaurant Associates, their values around healthy food, seasonality, sustainability and delicious tasting food are perfectly aligned with me and I’m very excited to be collaborating with them.”