



● Wild Pheasant, Berwyn Road, Llangollen. Visit [www.wildpheasanthotel.co.uk](http://www.wildpheasanthotel.co.uk) or call 01978 860629 for more details



Peter Hazlehurst has cooked for stars such as Bobby Charlton (top) and Claire King (bottom). Next up is Charlie Dimmock Main picture: STACEY ROBERTS sr130707chef-1.jpg

# Sporty chef's a top scorer with the stars

**F**OR someone born in 1966 – the year of England's one and only World Cup triumph – it's perhaps fitting Peter Hazlehurst is so keen on football. But this 41-year-old chef and Liverpool FC fan isn't only interested in players' goals or silverware: He's got their palettes in his sights.

After all, he's cooked for World Cup stars Sir Roger Hunt, Gordon Banks and Sir Bobby Charlton among others.

The sporting stars were among many he cooked for while heading up catering at the Wild Boar Hotel in Beeston, and the Portal golf course and clubhouse in Tarporley in leafy Cheshire.

Now based at Llangollen's Wild Pheasant hotel, recent customers included former Emmerdale and Bad Girls actress Claire King. And he's looking forward to serving up a culinary delight for gardening guru Charlie Dimmock, who's staying at the hotel during next weekend's Llangollen Garden show.

Peter prides himself in using as much local produce as possible. Diners can opt for salmon from the River Dee, mussels from the Dee estuary plus Welsh lamb and

beef. From his Tarporley days, Peter remembers: "I got very pally with Sir Roger Hunt. You wouldn't meet a nicer guy. He used to play golf a lot with Gordon Banks, and also (former world snooker champion) Dennis Taylor. They were three very nice guys.

"Half of the celebrities didn't want to talk to you. And the

other half, like Roger Hunt and Gordon Banks, have a coffee with you. They'd ask 'What have you been up to?' and we'd talk about Liverpool FC, if anything was going wrong with the team.

"Bobby Charlton also came down a couple of times and I cooked for him."

Peter says: "There was a very select membership in the club.

Michael Owen, Jamie Redknapp, Dietmar Hamann and Peter Schmeichel played there."

His present-day hero-of-the-hobs is Scot Gordon Ramsay.

"He's so dedicated and passionate about the industry. People question his man management, but at the end of the day, I love this industry and I'd work for him for nothing."

## GOURMET WINNER

An overnight stay at Wales Restaurant of the Year Tyddyn Llan goes to J Drury, Denbigh

would be laughable.

People now are surprised to discover the delights of matching the finest food with beer. It's a total reversal of gastronomic principles that have been dominated by wine snobbery.

Not long ago Worthington White Shield was one of a mere handful of 'bottle conditioned' beers available. Red Bass was another. Now there are over 500 available on the UK market, many, of course from small local breweries.

There are several notable breweries in Wales. Each ale aims to have a distinctive character, and therefore the subtleties can be matched against food. Welsh lamb, beef and farmhouse cheeses immediately come to mind.

But it was the Belgians who re-educated the Brits on real beer (as well as the sterling work by Camra – the campaign for real ale), when the Belgo group of restaurants proliferated in London. They served a huge range of Trappist

beers with mussels and chips, with game sausages and mash. Now the likes of Le Manoir Quat Saisons in Oxford and Le Gavroche in London, both with two Michelin Stars, have well considered beer lists alongside the fine wine list.

At the Royal Welsh Show next week there will be opportunities to sample ales from a number of small breweries. Try a Conwy Pale Ale with Conwy mussels, or a Pen-lon Lams Gold Light with some Llŷn salt marsh lamb. I'm sure you'll be surprised!

## RECOMMENDED WELSH BREWERIES

Bragdi Ceredigion  
Bragdi Ynys Môn  
Conwy Brewery  
Pen-lon Cottage Brewery

## fooddiary

### Aberystwyth Farmers' Market

North Parade, today, 10am-3pm. Call 01970 633066 for details

### Country Craft, Gift & Food Fayre

Llanasa Village Hall, today, 10am-3.30pm. Call 01745 570 867 for details

### Welshpool Indoor Market

Town Hall, Broad Street, today and Monday

### Royal Welsh Agricultural Show

RWAS Showground, Llanellwedd, near Builth Wells. Monday-Thurs. One of Europe's premier agricultural showcases. Call 01982 553683 or visit [www.rwas.co.uk](http://www.rwas.co.uk) for details

### Llandrindod Wells Farmers' Market

Town centre, Thursday, 9am-2pm. Call 01597 824102 for details

### Colwyn Bay Farmers Market

Bay View Shopping Centre car park, Thursday, 9am-3pm. Details from Tudor Jones on 01492 680209

### Lampeter Food Festival

University campus, Saturday July 28, 11am-5pm. More than 70 exhibitors, the majority of them local producers, display their wares. Call Chris Pearse on 01570 422997 for details

### Llanrwst Market

Ancaster Square, every Tuesday, 7am-4pm

### Ruthin Country Market

Market Hall, every Friday 9.15am-12.15pm. Home-made cakes, savouries and preserves. Call 01824 702632 for details

### Wrexham Farmers' Market

Queen's Square, every Friday, 9am-3pm. Call 01978 292010 for details

### Conwy Market

Station car park, off Lancaster Square, every Tuesday, 7am-4pm

### Bellis Country Market

Wrexham Road Farm, Holt, daily. Fruit and vegetables, cheese and dairy products, preserves and baked goods. Call 01829 270304 for details

● Send food events to [ianparri@dailypost.co.uk](mailto:ianparri@dailypost.co.uk) or the address on page 2 of the main paper

## wine notes

WITH COLIN PRESSDEE

**T**HE wine list in many up-market restaurants is now augmented by a beer list. It seems incredible 20 years ago the UK beer industry gave a miserable choice of ales such a list

