



HOLLAND HALL

PUB | RESTAURANT | WEDDINGS  
EVENTS | HOTEL

## *The Chefs' Forum Chef Of The Week!*

**A MESSAGE FROM THE CHEFS' FORUM WHICH RECOGNISES MATT, HOLLAND HALL'S EXECUTIVE CHEF CONTRIBUTIONS TO THE INDUSTRY AND SEES HIM AS A ROLE MODEL FOR THE NEXT GENERATION.**

EXECUTIVE CHEF MATT ELLIS, FROM HOLLAND HALL, CAME INTO MANCHESTER COLLEGE TO HELP INSPIRE THE NEXT GENERATION OF CHEFS. MATT EXPLAINED TO THE STUDENTS THAT HE HAD BEEN COOKING SINCE HE WAS 13 AND HAD ALWAYS FOUND SO MUCH PASSION IN WHAT HE DOES. HE STATED THAT 'BEING A CHEF HAS ALLOWED ME TO TRAVEL THE WORLD, EXPERIENCE NEW THINGS AND EXPLORE DIFFERENT PLACES.'

THE STUDENTS LISTENED EAGERLY AS THEY ASKED QUESTIONS AND WATCHED HIM DEMONSTRATE.

IN THE MORNING MATT COOKED A BREAST OF CHICKEN, MUSHROOM AND PUFF PASTRY PARCEL SERVED WITH TENDER STEM BROCCOLI AND CREAMED POTATO. MANY OF THE STUDENTS HADN'T MADE THIS DISH BEFORE SO IT REALLY GAVE THEM THE CHANCE TO LEARN NEW SKILLS AND EXPLORE NEW FLAVOURS. IN THE AFTERNOON SESSION, MATT DEMONSTRATED HOW TO MAKE A CHOUX PASTRY WITH THE STUDENTS.

IT WAS MATT'S FIRST TIME TEACHING A SESSION AT THE COLLEGE. AFTER HIS SESSION I ASKED MATT HOW HE HAD FOUND THE DAY TO WHICH HE REPLIED WITH "IT WAS A GREAT DAY FOR ME TO HOPEFULLY INSPIRE AND SHOW THE KIDS SOME COOKING TECHNIQUES AND JUST FOR THEM TO REALLY ENJOY THEIR DAY. THE STUDENTS WERE FANTASTIC AND EVERYONE PRODUCED FANTASTIC DISHES WHICH WAS AN ABSOLUTE JOY TO BE A PART OF"

**WELL DONE MATT! WE ARE SO PROUD OF YOU! HH TEAM!**





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