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**FORMER CRC STUDENT RUNNER-UP IN F WORD'S
BEST LOCAL RESTAURANT CHALLENGE**

12 January 2010

Former Cambridge Regional College catering student Jay Scrimshaw won his way through to the final of Gordon Ramsey's F Word challenge for the UK's best local restaurant, narrowly missing the top title.



Jay Scrimshaw, left, with Gordon Ramsey and fellow chef Liam Goodwill

Jay's highly acclaimed restaurant, The Pheasant at Keyston, was named best local British restaurant in the televised contest, but saw the overall best in the UK title go to Indian restaurant rival Lasan.

The top chef laid the foundations for his huge culinary success when he joined the College to study catering, moving on to work at award-winning restaurants such as London's Bibendum and Chez Bruce.

Jay, who owns and runs the restaurant with wife Taffeta, also a former CRC student, said it was a massive achievement to get so far in the competition, and everyone in the restaurant was very proud to have won The Best British Restaurant 2009 title.

The restaurant has seen bookings soar since reaching the final, with 300 people a day getting in touch since 36 year-old Jay's television appearance.

“It is absolutely wonderful, and it couldn’t have come at a better time,” said Taffeta, 33, who studied for her A levels at CRC. “January is very quiet for the restaurant business, but we’ve had 1,000 email bookings.”

Cambridge Regional College Vice Principal Chris Lang sent a message to the chef congratulating him on behalf of all the directors and staff at CRC.

“We love it when anyone who has studied here does so well. What a fantastic achievement and fantastic example you set,” he told the former student.

The contest attracted 10,000 nominations for restaurants across the country from their customers, and involved contestants cooking for diners in their own restaurants as well as at Gordon Ramsay’s prestigious restaurant at Royal Hospital Road in London.

In the competition, Jay, the restaurant’s executive chef, and head chef Liam Goodwill cooked a saddle of rabbit recipe to win the British title. For the final, Jay created a starter of brawn with crisp pork belly followed by a main of beef cooked three ways, using rib, shoulder blade, and heart. He finished with a dessert of tarte tatin.

Gordon Ramsey described the Pheasant as a “fantastic local restaurant, with great British food and a wonderful atmosphere”.

For more information about the Pheasant, go to www.thepheasant-keyston.co.uk

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MEDIA ENQUIRIES:

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