



## **Contribution to Fine Food award presented to Xanthe Clay**

Esteemed chef and columnist, Xanthe Clay was presented with a **Contribution to Fine Food** award at the Great Taste Golden Fork Dinner, held on Sunday 1 September at the InterContinental Park Lane Hotel, London. This special trophy, which recognises a knowledgeable individual who promotes small food producers with integrity, was announced in front of 350 guests from the world of fine food, who gathered to celebrate the grand finale of Great Taste 2019.

Having studied at Leiths School of Food & Wine, before becoming a regular columnist at The Daily Telegraph, Xanthe has continued to use her knowledge and influence to inspire and encourage others in the food industry for over two decades. With a deep rooted love for home cooking and five accessible cookery books to her name, Xanthe, who is also Academy Chair for the World's 50 Best Restaurants, knows all too well the hard work and dedication that goes into making top quality food, so has been a valuable palate on both the Great Taste and World Cheese Awards judging teams.

John Farrand, managing director of the Guild of Fine Food, organisers of Great Taste, explains: "There are now too many writers and so-called opinion-formers out there, who actually don't know enough about food and drink, with content seemingly generated to satisfy celebrity rather than imparting knowledge. This style over substance approach is concerning but Xanthe Clay has the rare ability to demonstrate both style and substance in her work, which is put to such good use in the promotion of excellence in food and drink, wherever she finds it."