



## **PRESS RELEASE**

**xx July 2023**

### **Master of the kitchen Dan Graham comes to Dunesforde Vineyard for Guest Chef Evening**

**Dunesforde Vineyard will host its first Guest Chef Evening with award-winning MasterChef runner-up Dan Graham on Friday 3<sup>rd</sup> November. Guests will enjoy an exquisite 3-course meal with wine pairings, canapés and petits fours at the picturesque vineyard in Upper Dunsforth in between York and Harrogate.**

Dan Graham, the private chef who runs At the Dinner Party based in Malton, North Yorkshire, has had a stellar career from working at two Michelin-starred Le Gavroche and five-star hotel resorts around the world, to becoming MasterChef The Professionals runner-up. Now he is coming to Dunesforde for a very special evening.

The evening in November will see guests greeted with delicious canapés, then seated in the Roman Room at the vineyard where they will experience Dan's delicious menu made with the finest ingredients. Peter Townsend, Head of Wine Development at Dunesforde, will talk through the superb wine pairings and guests will taste how the wine and food come together to complement each other and enhance the dining experience.

Founded in 2016, Dunesforde is one of the most northerly commercial vineyards in England and its wines are now appreciated far and wide. With the first wines launching only four years ago, Dunesforde is now a multi-award-winning vineyard where Solaris, Bacchus, Pinot Noir Précoce and Pinot Gris varieties are grown. In June this year, Dunesforde was awarded silver medals for its Queen of the North Rosé 2019 and Dunesforde Sparkling Rosé 2019 and a bronze medal for Dunesforde Solaris 2021 in the WineGB Awards. These are the only Yorkshire wines to be winners this year.

Dan Graham's career has seen him cook for executive bankers in the city of London, celebrities in private villas in the French Alps, royalty, and his biggest highlight was working at Michel Roux Jnr's restaurant in Mayfair London, Le Gavroche. In 2017 following a successful 3-year career as head chef at the Talbot Hotel in Malton, Dan

decided to embark on a new venture and set up his own business 'At the Dinner Party' by Dan Graham, which brings the experience of a restaurant to your home. As well as MasterChef, he has had much success in competitions including reaching the semi-final of the National Chef of the Year in 2017 and reaching the final of the Kikkoman Masters in 2018 and 2019.

Peter Townsend, Head of Wine Development at Dunesforde, commented, "We can't wait for the Guest Chef Evening with Dan Graham. Dan has worked in some of the best restaurants in the world and we are delighted that he will be cooking at Dunesforde Vineyard, preparing a meal to perfectly match with our fantastic wines. For anyone who likes food and wine, it's an unmissable night."

Tickets can be booked now at [dunesforde.com/events](https://dunesforde.com/events), priced at £95.

## **MENU**

Chef's selection of canapés

Sourdough served with brown butter

### **Starter**

Hand-dived king scallop seared and poached in court bouillon, served with winter vegetables and a white wine butter sauce, chives and chive oil

### **Main Course**

Rosemary roasted Yorkshire estate venison loin, pot roast celeriac, celeriac puree, pickled red cabbage, red wine and red currant game jus, dark chocolate

### **Dessert**

Caramelised apple tart tatin served with salted caramel sauce, calvados crème fraiche, vanilla ice cream

Petit fours

All paired with Dunesforde wines.

- Ends -

## **Notes to editors:**

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## **About Dunesforde**

Dunesforde is a six-acre vineyard in Upper Dunsforth, York, producing outstanding cool climate wines in one of the most northerly locations in the UK. Set up in 2016, it is owned and managed by the Townsend Family. A total of six thousand vines across four different grape varieties are grown at Dunesforde: Solaris, Bacchus, Pinot Gris and Pinot Noir Précoce. The first harvest wines were released in 2019 and the vineyard now produces a range of still and sparkling wines. They have received many awards for their wines including a gold medal which was awarded in 2021. In addition to their wines this boutique vineyard has first class facilities, and their range of tours and tastings are appealing to all sectors both private and commercial.

[www.dunesforde.com](http://www.dunesforde.com)