

**INTERNATIONALLY FAMED CHEFS TAKE CHARGE**  
**AT DERRY'S BEECH HILL COUNTRY HOUSE**



A world-travelled chef who has cooked for royalty and for the big stars of show business and the sporting world has been given command of Beech Hill's kitchens.

For 6-years Trevor Hambley, 35, worked alongside celebrity chef Marco Pierre White at a variety of London's leading restaurants. Then he moved into the high octane world of Formula One motor racing. He was head chef for the Red Bull racing team before becoming executive chef for Honda and looking after the culinary needs of the drivers, technical staff, executives and VIP guests. This took him to a great many countries including China, Brazil and Australia.

"Life has been pretty good so far" said Trevor, who comes from Skipton in Yorkshire. "I have had a great time preparing super-healthy meals for racing drivers like Jody Schecter and David Coulthard who need to be really careful about what they eat when there's a big race coming up, and I have enjoyed preparing lavish dishes for Madonna, Kylie and Dannii Minogue, as well as for the King of Malaysia on three occasions. In fact I have also made a couple of really regal birthday cake for His Majesty."

Trevor, the Beech Hill's new head chef, has chosen long term friend Philip Griffin as his right-hand man. Philip, from Bristol, is also a head chef in his own right and has cooked at many world class restaurants.

Said Trevor: "Phil and I work so well together and he is exactly the right man for the job we intend to do at Beech Hill during the next few years. We will continue the great traditions of country house cooking and I will be introducing more game such as woodcock and pheasant.

“I gave this move a lot of thought. But all chefs like a change now and then and I am very keen on water-sports, especially kite surfing, and the local coastline is perfect for that.”

Beech Hill owner Mrs. Patsy O’Kane said: “I have no doubt that Trevor and Philip will uphold the fine reputation of our restaurant and I expect their work here to give a lot of pleasure to diners, whether local regulars or visitors from abroad.”