



## **Chateau Tongariro Hotel named 2018 Beef and Lamb Excellence Award Winner**

14 December 2017

For immediate release

Chateau Tongariro's Ruapehu Room has been recognised as one of the best restaurants in New Zealand as a recipient of the prestigious 2018 Beef and Lamb Excellence Award.

The award stemmed from an anonymous assessment by trained culinary professionals who provided glowing feedback on two Ruapehu Room dishes.

The beef dish assessed was the Silver Fern Beef tenderloin with piko piko fern, confit potatoes, candied tomato, cauliflower puree and beef cheek. The assessors praised the well-presented and executed dish for its flavour combinations and noted the tenderloins tenderness and that the beef cheek was delicious.

The lamb dish tried was the lamb round fillet with honey glazed baby carrots, roasted turnips, kumara puree, green peas, parmesan and minted jus. The assessors proclaimed the dish had excellent flavour combinations; the rich mint jus and sweet kumara puree complimenting the lean and well-rested lamb.

Chateau Tongariro Executive Chef Chris Parsons said that the team works tirelessly to deliver an exceptional culinary experience to all those that visit the Chateau Tongariro.

"To be recognised as one of the best restaurants in New Zealand is a massive accomplishment and testament to the fantastic crew we have working behind the scenes in the kitchen of the Ruapehu Room," says Parsons. "We pride ourselves on the standard of food that we deliver and truly believe that our menu is laden with some of the most delicious meals in the country."

Already well renowned for the high tea available at the Chateau daily between 11am and 5pm, Hotel Manager Brad McGlynn hoped that this award would entice more Kiwis to also make the trip to the Ruapehu Room to also experience the world class dining.

"The Beef and Lamb Award is well recognised and respected by New Zealanders and I hope that this will drive more locals to our restaurant as a destination in its own right," says McGlynn. "Where better to celebrate a special occasion or spend a summer evening than at one of the country's most iconic hotels and top restaurants?"

### **Ends**

For more information contact:

Ash Palmer - Marketing Manager  
Wairakei Resort Taupo and Chateau Tongariro Hotel  
Email: [marketing@wairakei.co.nz](mailto:marketing@wairakei.co.nz)  
Mobile 027 3193299  
[www.wairakei.co.nz](http://www.wairakei.co.nz) and [www.chateau.co.nz](http://www.chateau.co.nz)