

August 2011

The Vineyard Chef, David Balastegui Gonzales, short listed for the Restaurant Association Young Chef, Young Waiter Competition

David started his career in hospitality at Donnington Valley Hotel & Spa in 2006. In 2010 he moved to the kitchen team to work alongside Executive Chef Daniel Galmiche. David has been preparing for the competition over several months and said, "I am delighted to have been short listed for the competition; it was such a surprise. I am pleased to be representing The Vineyard and am looking forward to taking part in the next regional heat". The chef heats will take place throughout September and the regional winners will then go forward to compete at London's Westminster Kingsway College in October.



For more details contact Jennifer at The Vineyard on 01635 568136.

Notes to Editor:

- At The Vineyard at Stockcross, wine is what we do, bringing a touch of California to Berkshire.
- A beautifully appointed dining room provides a showcase for top flight, limited edition California wines matched with modern French cuisine that is served with attentive discretion by a knowledgeable staff.
- The Vineyard is dedicated to the pursuit of excellence.
- Refined and luxurious, the restaurant has a contemporary design with a focus on stunning soft furnishings and lighting.
- Renowned on a worldwide stage for its outstanding international wine list of over 2,300 wines, 600 of which are Californian, The Vineyard offers a fusion of food and wine in the most stylish surroundings.
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