

North West 200 Goes Gourmet

Contributed by Administrator

Riders and visitors to this year's Relentless International North West 200 in association with Black Horse are set to experience a celebration of fresh local produce as a new Gourmet Food Village complex is scheduled to open in the paddock area during NW200 Race Week.

The brainchild of NW200 hospitality company Stonebridge Group whose director John McNally is working in conjunction with local award winning chef Paul Catterson, proprietor of Mango Catering & Events, to operate the brand new gourmet concept.

Explained John McNally from Stonebridge, "We've been involved with the North West 200 since 2006 and each year we look to raise the bar and introduce new food ranges and styles to provide the 250,000 visitors who come to the North West during Race Week and on Race Day with a more extensive choice on a par with top events throughout the UK, Ireland and Europe."

Paul who has worked in London for Sir Terence Conran's restaurant Quaglinos and as head chef both at La Stampa, Dublin and at Shu in Belfast, will bring an edgier international style to the NW200 'paddock' menu using local Northern Ireland sourced ingredients.

Petrolheads and bikers as well as families can look forward to a revamped food zone which will include a Hog Roast and BBQ area, Coffee Bar, ice cream and desserts unit as well as an authentic American Airstream trailer serving gourmet hot food. On the menu for Race Week will be dishes such as mussels, classic beef bourguignon, moroccan style lamb, thai green curry and penne carbonara.

McNally continued, "We wanted to deliver a more extensive range of top quality meals and snacks with our new Gourmet Food Village which will also include a covered seating area for customers to relax and enjoy our freshly produced dishes. In addition to our gourmet and BBQ menus visitors will still be able to enjoy the traditional range of NW200 burgers, hot dogs, fish and chips as well as the usual bar and coffee facilities in the Hospitality Marquee. Our North West 200 catering team will also be organising a special gourmet delivery service aimed at riders and teams within the paddock area and we're all looking forward to an excellent week of racing, hospitality and entertainment."

During a 20 year career in London, Dublin and Hong Kong Paul Catterson picked up a prestigious Caterer Magazine Acorn award and he will significantly enhance the food offering during Race Week Festival. Stonebridge will also be co-ordinating through Paul tailored catering packages for participating race teams.

Corporate packages cost £175 plus vat per person and tickets can be booked through Stonebridge Group on 028 3884 9393. Visit www.northwest200.org for general information on competitors, grandstands and race packages.

Backing the new Gourmet Village Race Director Mervyn Whyte MBE said, “The NW200 organising team are constantly examining new ways to enhance the visitor experience during Race Week and this new concept will help to attract additional tourists and visitors to the paddock area as well as providing a top quality dining experience.”