



WOODS BRASSERIE AWARDED PRESTIGIOUS 2 AA ROSETTES

Woods Brasserie, situated in the waterfront development of Cardiff Bay, has gained a 2nd AA Rosette, following an anonymous visit from the AA judges. The AA rosettes are prestigious food accolades recognising excellence in restaurant and hotels across the UK. Woods is part of the Knife & Fork Food company, which also owns the new Conway, in Pontcanna, the Old Swan Inn, in Llantwit Major and Knife & Fork Delicatessen and Catering, both of Cowbridge.

Run by Head Chef, Wesley Hammond, and Restaurant Manager, Antoine AnCIA, Woods has been open since 1999 and is now a very well established Cardiff restaurant, renowned for its excellent food and customer service. It can seat 90 diners, and enjoys a large balcony and patio area, overlooking the bay. Complete with a private dining room, it expertly caters for small weddings, business meetings and parties. The various menus, including lunch, pre-theatre, A La Carte and a special party menu, have all been expertly created to offer fresh contemporary British cuisine, with a strong focus on producing as much as possible on the premises, including all stocks, soups and pastry.

Sean Murphy, Director and Executive Head Chef of Knife & Fork, said the awarding of the AA Rosette was “testament to the hard work and talent of its staff. We are honest about what we are trying to achieve: venues with great food, as much locally and seasonally sourced as possible, and freshly cooked on the premises, good wines, and above all a welcoming atmosphere from professional staff, who are knowledgeable and passionate about our offering.

Serge Luceau, Operations Director, says “We were so pleased earlier this year when our pub, the new Conway, was the first pub to be included in the Michelin Guide, but now Woods has done equally as well and gained another AA rosette. It really is the icing on the cake for us.”

The criteria for the award includes aiming for and achieving higher standards and better consistency. A greater precision should be apparent in the cooking, and there will be obvious attention to the selection of quality ingredients.

Favourites at on the Woods menus include 21 day matured grass fed Usk Valley beef, Grilled whole Cornish plaice, and Glamorgan sausages, finished off with a delicious Raspberry & basil crème brulee. All the dishes are complimented by wonderful wines, from the local supplier, Ballantynes.



ENDS

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Editor's notes;

Knife & Fork Food Ltd (formerly ChoiceProduce) is owned by a group of shareholders of which Sharon Noakes, Sean Murphy and Serge Luceau are the directors. Sean and Serge operate the business on a day to day basis.

www.woods-brasserie.com

www.theconway.co.uk

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