



Business News

Raithwaite development is cooking with gas ...

AN EXECUTIVE chef has been appointed at the luxury Raithwaite hotel being developed between Sandstead and Whitby.

Darren Iddon will be put into the frying pan so the saying goes as the hotel is due to open in October.

Most recently Chef Iddon was at the Capella Singapore, where he organised, managed and delivered the culinary operations for the 112-room resort which included two fine dining restaurants, a bar and in-room dining.

Prior to working in Singapore, Chef Iddon was the Executive Sous Chef at the West Paces operated hotel Lough Eske Castle in Donegal, Ireland from 2007-2010 which was voted the world's top luxury country hotel at the 2010 World Luxury Hotel Awards.

In addition, he's held a variety of culinary positions including Sous Chef at the Beech Hill Country House Hotel, Northern Ireland, Chef de Partie at the Xavier's Restaurant, New York and Commis Chef at the Midland, Manchester.

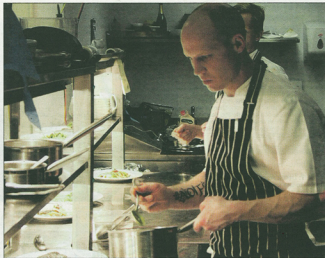
Richard Mansell, General Manager at Raithwaite Hall, said: "We are delighted that Darren will be part of the opening team for Raithwaite.

"He has tremendous experience, a very impressive resume and possesses excellent leadership and management skills.

"As we hurtle towards our grand opening in October, I am confident that Darren will develop a menu that makes the best of the outstanding produce on our doorstep."

Mr Iddon added: "This is a fantastic opportunity for me, to be appointed as the opening executive chef at a hotel such as Raithwaite Hall is something every chef dreams of.

"I have cooked all over the world and look forward to bringing everything I have learned over the years to the hotel.



Raithwaite's executive chef Darren Iddon