JAMAICAN Chefs A ST Traveller Chefs' World Series, London

Jamaica Observer Published November 4, 2016

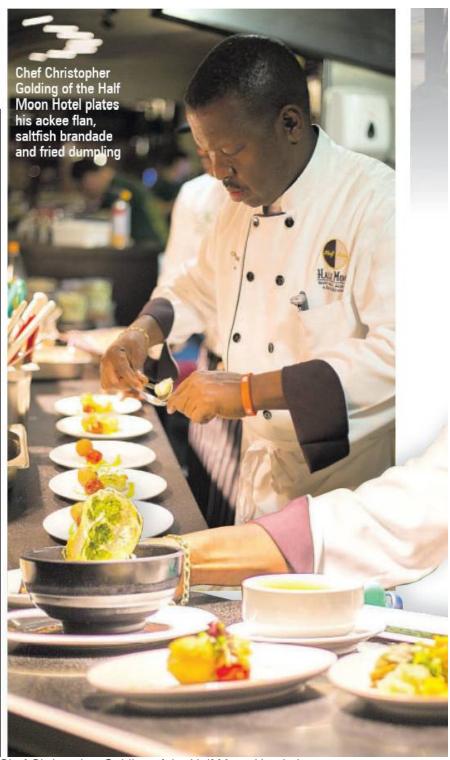
The cool vibes of Rudie's in London was where, Tuesday last, two award-winning Jamaican chefs, notably Martin Maginley of the cashmere chic Round Hill Hotel & Villas and Christopher Golding of the upscale Half Moon Hotel, tantalised the taste buds of patrons with fusion and farm-to-table offerings. What to pair with such gourmet food? The world's best rum of course - Appleton! Friday Social shares an exclusive peek inside Conde Nast Traveller Chefs' World Series at Rudie's, 50 Stoke Newington Road, London, N16 7XB



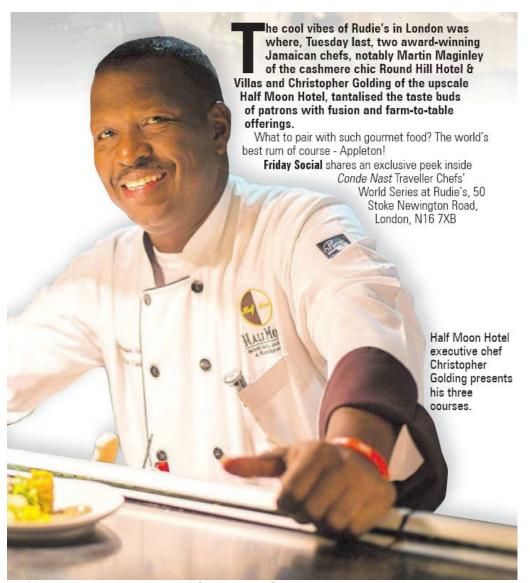
Rudie's cosy interior



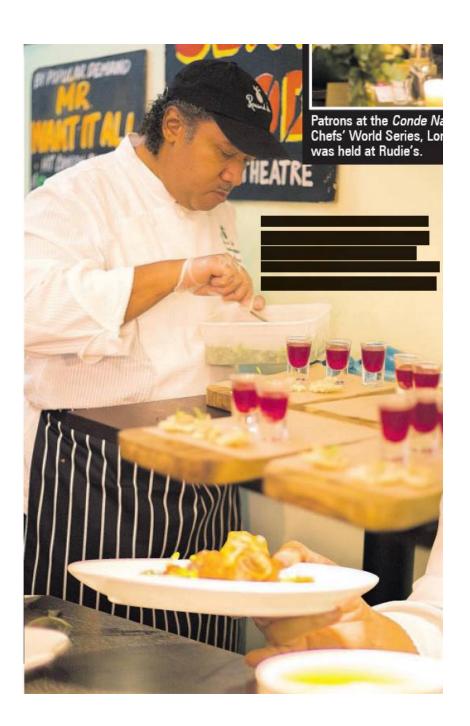
Chef Christopher Golding of the multi-award-winning Sugar Mill Restaurant at the Half Moon Hotel puts the finishing touches to his ackee flan, saltfish brandade and fried dumpling. (Photos: Emma Jones)



Chef Christopher Golding of the Half Moon Hotel plates



Half Moon Hotel executive chef Christopher Golding presents his three courses.





Patrons inside Rudie's for the Conde Nast Traveller Chefs' World Series, London.



Red Stripe Lager Braised Beef Short Rib



The Appleton — Jamaican Mule welcome drink



Patrons inside Rudie's enjoying the Conde Nast Traveller Chefs' World Series





Round Hill Hotel & Villas Executive Chef Martin Maginley presents his entrée — Red Stripe Lager Braised Beef Short Rib.