

LUSSMANNS

FISH & GRILL

NEWS RELEASE – 28 April 2014

Lussmanns Fish & Grill Restaurants are first-time finalists for the Catey Awards 2014



Lussmanns Fish & Grill Restaurants in St Albans, Harpenden and Hertford have been shortlisted for the 31st annual Catey Awards alongside some of the best-known names in the hospitality industry.

The independent brasserie group has been selected as finalists for the Sustainable Business Award, along with ODE True Food and The Brookwood Partnership. Other finalists include Tom Kerridge, Angela Hartnett, Jason Atherton and Andrew Fairlie.

Widely regarded as the Oscars of the hospitality industry, the Cateys recognise the sector's highest flyers, strongest performers and hottest brands, as determined by those best placed to decide, the industry. Previous winners include Gordon Ramsay, Heston Blumenthal and Marcus Wareing.

More than 140 judges, selected for their expertise and industry knowledge, met at London's Dorchester and Mandarin Oriental Hyde Park hotels earlier this month for four days of lively debate and discussion to cut down the nominees to a final shortlist.

The ultimate winners remain a closely guarded secret until they are announced at a glittering event on 1 July at London's Grosvenor House, A JW Marriott Hotel.



Having recently won the title of UK Sustainable Small Restaurant Group of the Year at the Sustainable Restaurant Association (SRA) Awards 2014, Andrei Lussmann is looking forward to his first visit to the Cateys:

“To be shortlisted by one’s peers is always an honour. Once again, we are proud to be showcasing Hertfordshire as one of the counties pioneering all things sustainable.”

Photo shows Andrei Lussmann (centre) with two local drinks suppliers, Mark Fanner (3 Brewers of St Albans – left) and Richard Bull (Highfield Park Trust - right)

For the full shortlist, visit: <http://www.catererandhotelkeeper.co.uk/Articles/23/4/2014/352105/2014-cateys-shortlist-unveiled.htm>

Notes - About Lussmanns Fish & Grill Restaurants

- Lussmanns is the locals' fish & grill restaurant, championing the best welfare-driven British producers, and dedicated to looking after all the family.
- Giles Coren, food critic for *The Times*, described Lussmanns as ‘*everything a modern local restaurant should be*’ and rated us 8/10.
- We have been recommended by *The Good Food Guide* since 2010.
- We are founder members of the Sustainable Restaurant Association (SRA), SRA Three Star Sustainability Champions and won UK Sustainable Small Restaurant Group of the Year at the SRA Awards 2014.
- We are rated as one of the UK’s top restaurants by [Fish2Fork](#), the campaigning restaurant guide for people who want to eat fish – sustainably.
- In 2011 and 2012, we won the Independent Restaurant category of the RSPCA Good Business Awards.
- We have restaurants in St Albans, Hertford and Harpenden, Hertfordshire.
- For more information, including supplier details, please visit our website at www.lussmanns.com, join us on facebook at <http://www.facebook.com/LussmannsRestaurants> and chat with us on twitter @lussmanns and @AndreiLussmann.

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