



## LOCAL PUBLICAN SET TO SHINE AT FOOD INDUSTRY'S OSCARS

It's not just awards season in Hollywood right now. Last week, nominations were revealed for the British food industry's equivalent of the Oscars, and one of Hertfordshire and Buckinghamshire's pub owners has won special recognition with not one but two contenders in the final reckoning.

Alvin, Sally and Adam Michaels will be hoping it will be a case of third time lucky for the Bricklayers Arms in Flaunden, which is celebrating a hat-trick of appearances as a finalist in the category of 'Freehouse of the Year' at the annual Publican Awards.

Their other establishment, the Nags Head in Great Missenden, is shortlisted in two categories: 'Food Pub of the Year' and 'Accommodation of the Year'.

Now in their 20th year, the Publican Awards 2011 will be held at London's Grosvenor House on April 6th, and will celebrate only the best of the 50,000 pubs in the UK, nominating winners in 20 categories. Between now and March, all finalists will be visited by an anonymous judge who will rate all aspects of the service, from the quality of the food and training of the staff, to how satisfied the customers are.

But this holds no fear for Michaels. "We've now been doing this for seven years and I know we have a winning formula. Our team are extremely experienced and we strive for excellence on a daily basis

– both in the kitchen and front of house – not just for visiting judges but for all of our customers."

Since Michaels took over the Bricklayers Arms in 2003 they have transformed it into an award-winning culinary destination known for its British-French fusion cooking and specialities such as home smoked meat and fish. It was judged the top Foodie Restaurant in Hertfordshire by the readers of the popular Foodie Guide 2010/2011 – for the second year in a row – and last week it successfully retained its place in the 2011 edition of the much coveted Michelin Guide.

Not to be outdone, The Nags Head, which Michaels bought in 2009, is already making a name of its own. This week it was awarded an AA Rosette for 2011 and it retains its AA four star Inn rating.

With the food overseen by Executive head chef Claude Paillet, himself a two-time Publican Awards 'Chef of the year', and a talented team of staff in both pubs – including Adam, who runs the Nags Head, and was runner-up in the 2009 Publican Awards 'Best newcomer' category – the future is certainly looking bright for the Michaels family and their burgeoning foodie empire.

For more information please call **Alvin Michaels 07739 129401**