



## **FRESH PRODUCE AND FINE DINING – A WINNING COMBINATION FOR THE GARRISON**

Kurt and Jill Menghetti, like other local chefs, strive to be innovative in their use of fresh Norfolk ingredients. Their restaurant, The Garrison, has a number of signature dishes based around the best seasonal produce

available, and their commitment to excellence led to a gold trophy in the Formal Dining category at the 2008 Tourism Awards. The Garrison was runner-up in the same category in 2007.

The Menghetti's entered the Awards to “...*help us assess what people thought of our restaurant...*” and they were willing to “...*put some thought into the submission.*” Going out for a meal encompasses so many elements: food, ambience and service, and The Garrison aims to give patrons a special and satisfying dining experience. Receiving the award was gratifying, and Kurt and Jill are proud to feature the win in their advertising because “...*every bit of positive promotion helps.*”

They feel such competitions are “...*a good idea, they're a standard that businesses can aspire to...*” and they like the concept of everyone involved in tourism working together to improve the industry. The Menghettis also believe that Norfolk's future, as a holiday destination, depends on continuing to develop professional hospitality skills.

Morgan Evans, General Manager for Borry's Hire Cars, said: “*It has been pleasing to sponsor the Formal Dining category for the past two years and I'd like to congratulate the winners. I feel that the Tourism Awards contribute to the overall success of businesses and the industry, generally, on Norfolk.*”

*(Jenny Jauczius, Norfolk Online)*