



HAMBLETON HALL

PRESS RELEASE

Sustainable seafood for World Oceans Day



[10th May 2022] On 8th June 2022 for the 7th consecutive year, Hambleton Hall and Relais & Châteaux hotels around the world will raise awareness of sustainable seafood for World Oceans Day, a campaign in partnership with Ethic Ocean and in alliance with the United Nations and Oceanic Global. Relais & Châteaux has been partners with Ethic Ocean since 2009, when Relais & Châteaux members signed a pledge at the Biarritz Rendez-Vous to stop serving bluefin tuna on their menus.

The UN's theme this year is "Revitalisation: Collective Action for the Ocean," which raises awareness of the need to work together to create a new balance with the ocean that no longer depletes its bounty but instead restores its vibrancy and brings it new life. To amplify this theme, the Relais & Châteaux network is celebrating through the culinary medium of seaweed – a plant that is recognised for having a multitude of revitalising, regenerative properties. More than a superfood, algae is a marvel able to act as a carbon sink, depollute estuaries, decrease ocean acidification, fight coastal erosion, provide habitat for ecosystems of great biodiversity, and even create sustainable aquaculture jobs for restaurants to support.

The objective of this year's campaign is to highlight seaweed and succulents and their power to revitalise the ocean and everything it sustains. Algae have many regenerative, revitalising virtues:

- Act as carbon sinks
- Depollute estuaries
- Decrease ocean acidification
- Fight against coastal erosion
- Provide habitats for ecosystems of great biodiversity
- Offer plant-based umami flavour
- Known for nutritional benefits ("superfood")
- Creates sustainable farming jobs for restaurants to support.

To create awareness of Relais & Châteaux and the World Oceans Day campaign across the UK & Ireland, five of Relais & Châteaux's most exciting and innovative chefs – Michael Caines from Lymestone Manor, Gareth

Stevenson from Palé Hall, Aaron Patterson from Hambleton Hall, James Coffey from Park Hotel Kenmare and Calum Innes from Airds Hotel and Restaurant – cooked together on 7th and 8th April for a fully immersive press event.

How will World Ocean's Day be celebrated at Hambleton Hall?

Chef director Aaron Patterson will recreate his Seaweed Symphony dish of *Fillet of turbot, sea spaghetti, razor clams, Exmoor caviar* (validated by Ethic Ocean) for lunch and dinner on 8th June to promote conversation and discussion about sustainable fishing among the staff and guests.

In addition to Aaron's choice of turbot, which is a regular item on the menu, he is including caviar from the Siberian sturgeon is an endangered species in the wild. It is therefore extremely important to only consume farmed sturgeon which Aaron buys from Exmoor Caviar Farm in Devon. Finally he is including English razor clams which are harvested wild by hand.

How can you experience Hambleton Hall's sublime cuisine?

Readers can book Hambleton Hall's World Ocean's Day menu at lunch or dinner on 8th June online at: <https://www.hambletonhall.com/book-a-table/>

Relais & Châteaux Vision and Commitments

Relais & Châteaux ambition is to be more than an association, a movement that is committed to protect biodiversity and the cultural heritage worldwide, working closely with NGOs such as Slow Food International and Ethic Ocean.

With more than 700 restaurants and 380 Michelin stars, Relais & Châteaux is the biggest and most relevant network of chefs worldwide. Authenticity, creativity, passion and commitment are the key values that inspire Relais & Châteaux chefs. Supporting local producers and using seasonal, regional products is a daily commitment, aimed at supporting local economy and to enhance the diversity of the gastronomic cultures. Moreover, Relais & Châteaux chefs are also aware of the role that the food system plays on climate change (it causes the 30% of gas emissions) and are committed to break this circle using local/seasonal produce, reducing meat use, sustainable fishing, anti-waste, edible gardens and composting.

Links and resources:

www.hambletonhall.com

<https://worldoceanday.org/>

[Watch Relais & Châteaux's video on Facebook](#)

High res [images of food](#)

High res images of [Aaron, James and Charlie](#)

High res image of [Aaron](#).



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To interview Aaron Patterson, or for more information please contact Claire Leslie, PR and Marketing on 07580 141785 or claire@luxury-group.co.uk