

CHEFS THIERRY BILLOT AND DAVID COLLARD HEAD UP LANGHAM LONDON'S KITCHEN BRIGADE

date, the Lang The Langham Hotel, London has a formidable duo of senior chefs, both of whom joined the hotel in July 2004. Thierry Billot joined as Executive Chef from Harrods and Wentworth Club, and David Collard joined from Fleur and Petrus restaurants, to take on the role of Head Chef for the hotel's a la carte restaurant.

The two chefs will play a key role in the substantial programme of improvement and investment that will take place at the hotel over the next two years. The Langham - formerly the Langham Hilton - became the flagship of the Hong Kong-based Langham Hotels International group on 24th May this year.

Duncan Palmer, the Langham's Managing Director, explained:

"Langham Hotels International is committed to taking the Langham from being a good hotel, to being a truly excellent hotel. One very important aspect of that task is to look at the food we are serving throughout the hotel."

Palmer, who has been General Manager of both The Savoy and The Connaught, continued:

"Perhaps contrary to popular conviction, I firmly believe that a good hotel can run its own restaurant very successfully - and I know that with the combined talents and experience of Thierry and David, we have a winning combination."

As part of the significant schedule of change and renewal, the Langham's a la carte restaurant will be completely redesigned, with a brand new kitchen, over the coming months. It will re-open with a new menu, and a new name, in 2005.

Thierry Billot began his career at a series of renowned Michelin-starred restaurants in Paris, including Restaurant Drouant, Chez Michel Pereire, and L'Espadon at The Ritz in Paris. He has also worked at Claridge's, he was head Chef at Harrods and head Chef at the private Vermont Hotel in Tyneside. In 2001 he moved to Wentworth Club as Executive Chef.

David Collard, who comes from Reims in Champagne, also has a classical French background. He worked at Le Petit Bedon (2*Michelin) and Le Toit du Passy (1*Michelin) in Paris. During his Military Service he cooked for President Mitterand, and then he spent time at Restaurant Jamin in Paris, with the celebrated Chef Joel Robuchon. Here he met Michael Caines, and moved with Caines to Gidleigh Park as Sous Chef. After six years, he moved to London to work for Marcus Wareing at Petrus, before becoming Head Chef for Fleur.

Further information from Gill Sutch, PR Manager, Langham Hotel, London

gill.sutch@langhamhotels.com

or

Lucinda Buxton, Mango PR
lucinda.buxton@mangopr.co.uk