

# NEWS RELEASE

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## CATEY AWARDS 2005

### THREE FISHES WINS PUB AND BAR OPERATOR OF THE YEAR

Craig Bancroft and Nigel Haworth, owners of Three Fishes at Mitton in Lancashire were presented with the **Pub and Bar Operator of the Year** for 2005 sponsored by Booker Cash & Carry. Held at Le Méridien Grosvenor House hotel in London on Tuesday 5th July, the award was a huge highlight for the 22nd Annual *Caterer and Hotelkeeper Awards*, or Cateys as they are more affectionately known.

The Three Fishes serves about 1,200-1,300 covers a week and reaps praise from its customers, peers and press on every aspect of the business, from the hospitable atmosphere and knowledgeable staff to the extensive use of speciality regional food on the menu.

The 400-year-old inn is the latest project of Bancroft and Haworth, both already owners of Lancashire's Michelin-starred Northcote Manor and an outside catering company with a contract at Blackburn Rovers Football Club.

Lancastrian Magazine described Three Fishes as "the best thing to happen to the Lancastrian pub scene for years". With cask-conditioned ales, roaring log fires and cosy little nooks and crannies the inn has no games machines or smoking in sight.

The real essence of Three Fishes is the food, which the Catey panel thought was amazing considering the numbers being catered for.

Dishes such as corn-fed chicken breast with goats' cheese, crackwheat, broad beans, garden peas and celeriac sauce vie for attention among regional favourites such as Lancashire hotpot and fish pie.

The locals are the food heroes supplying the inn with sausages made from Wallings Farm free-range Gloucester Old Spot pigs and sirloin of Ribble Valley beef that has been matured for five weeks.

A family-friendly pub with a 'young person's menu' that is a scaled-down version of the main menu shows that serious thought has gone into tapping the family market rather than "throwing a playground in the back", said one Catey judge. This innovation picked up an award from Camra during British Food Fortnight.

"This is a very well thought-out business which offers a great package to customers and is a destination in its own right," adds the Catey panel.

## **Ends**

**For further information on the awards and winners please contact Jane Cartwright on 020 8652 3659 or Gill East on 020 8652 8825.**

### **Notes**

- **Judges**  
PHILIP BURGESS, Director/Chef – The Dartmoor Inn at Lydford  
JEREMY GORDENO, Managing Director – Soho Clubs and Bars  
DENISE LAING, Editor – Pub Guide, The Automobile Association  
ANDREW PERN, Chef-owner – The Star Inn, Harome
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