



BOWOOD

WINNING COCKTAIL FROM BOWOOD

PAVES HOTEL BARMAN, KNUD SCHEIBELT'S WAY TO PARIS FOR FINALS OF GRAND MARNIER TROPHY

7th September 2009: Knud Scheibelt, Head Barman at Bowood Hotel, Spa & Golf Resort, (nr. Calne, Wiltshire) has been announced the winner of the UK heats of an international cocktail competition sponsored by Grand Marnier. Knud's winning cocktail - *Grand and Slick* – has earned him a place in the finals of the Grand Marnier Trophy that will take place in Paris next year, competing against top bartenders from 25 other European countries.

German-born, Knud (28) triumphed over 30 of the UK's leading bartenders and mixologists vying for top place at London's Buddha Bar on 1st September. "Contestants were asked to create a long drink using Grand Marnier Cordon Rouge, the orange and cognac liqueur. Presentation and dexterity in cocktail making were also taken into account, but the final criteria were taste and balance," explains Ben Pick, Brand Manager of Grand Marnier. "Knud is a deserving winner. The standard was exceptionally high and the judges were amazed at the balance and freshness of *Grand and Slick*".

Daniel Crebesse, President of the UK branch of the International Bartenders Guild and chairman of the judges, said: "The standard gets higher every year and each year it gets harder to make that final cut. It's fantastic to see such cocktail skills in the UK."

Knud adds: "I felt the orangey taste of Grand Marnier paired with Cherry Marnier and fresh kumquats would create the ultimate fresh and fruity cocktail flavour".

His winning *Grand and Slick* (priced at £9.50) is now featured on the cocktail menu in the Shelburne Bar at Bowood Hotel which opened in May.

Congratulating Knud on his success, James Stewart, General Manager, Bowood Hotel, Spa, Golf Resort & Visitor Enterprises comments, “Knud’s win in the UK heat of the finals of the Grand Marnier Trophy is not just a marvellous achievement in itself but is all the more special as it comes so soon after the opening of the new hotel at Bowood. Knud’s tireless and enthusiastic work in assembling his team together in the Shelburne Bar and creating a lively and intriguing Cocktail menu has set a pace that hasn’t hesitated for a moment. His recent win highlights the buzz that he brings to his work and which hooks many a visitor to the Shelburne Bar.”

The Shelburne Bar is open daily, from 11am daily until 11pm (and until 12 am on Fridays and Saturdays).

Bowood Hotel, Spa & Golf Resort is located within the western corner of Capability Brown’s 2,000 acre Grade I Listed Great Park, a mile from Bowood House. For further enquiries and reservations, call Bowood Hotel, Spa & Golf Resort on Tel: 01249 822228. For fuller background on the hotel, spa and golf resort - and indeed all that Bowood offers - visit www.bowood.org.

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NOTE FOR EDITORS

Bowood Hotel, Spa & Golf Resort – The new 43-bedroom hotel and spa at Bowood are just set back from the 18-hole championship golf course. The hotel features 37 bedrooms and six suites, the 64-seater Shelburne Restaurant & Bar and two lounges (The Library and the Morning Room). With its own dedicated entrance, the spa comprises a 15x6 metre infinity swimming pool, hot pool, crystal steam room, rock sauna, aromatherapy showers, gym and spa bar. Bowood hotel adopts a distinctively English country house tone yet with contemporary twists. Its ‘country-chic’ interiors bring modern translations to classic pieces while also drawing upon Bowood’s impressive heritage, reflecting themes found within Bowood House (home to the Lansdowne family since 1754) and across the estate. For further details visit www.bowood.org

The **Grand Marnier Trophy** was first staged in 2001 with the participation of the International Bartenders Association and the final is held every two years in Paris. Grand Marnier Cordon Rouge was created by Louis Alexander Lapostolle in 1880 from a blend of cognac and tropical oranges. The brand is still owned and run by Louis-Alexander’s heirs, now in the fifth and sixth generations.

Knud's recipe for *Grand and Slick*:

5 cl Grand Marnier

2 cl Cherry Marnier

10 cl fresh orange juice

1.5 cl of almond syrup

3 kumquats

Method

Halve and muddle kumquats

Add all ingredients; shake with ice

Serve in a chilled highball glass
with more ice. Garnish with a flower
made from orange zest, a physalis

sleeve and a vanilla pod