

Kevin Bonello Appointed as Executive Head Chef at The Grand, York

The Grand, York has announced the appointment of Kevin Bonello as its new Executive Head Chef. With an impressive culinary background spanning over two decades, including as Head Chef at Michelin-starred restaurant De Mondion, Bonello brings a wealth of expertise and innovation to The Grand's esteemed culinary team.

Nestled in the heart of York, one of England's most historic and vibrant cities, the hotel offers an unrivalled experience for city breakers and culinary fans alike. Joining an already impressive team, Bonello will be working with Ahmed Abdalla, Head Chef of the hotel's Michelin-recommended restaurant, Legacy, and Marc Williams, Director of The Cookery School at The Grand.

Prior to joining The Grand, Bonello served as the Culinary Director at Xara Collection for an impressive 21 years. During his tenure, he played a pivotal role in elevating the culinary offerings and establishing Xara Collection as a leading hospitality brand.

Bonello's culinary journey began as an Apprentice Chef at Ristorante Cosmana Navarra in Rabat, Malta. Fuelled by his passion for culinary arts, he pursued further studies in Food Preparation and Production at the prestigious Institute of Tourism Studies (ITS). His dedication and talent were quickly recognized, leading him to receive 18 months of rigorous training in London at the Berkeley Hotel and various Michelin-starred restaurants.

These experiences in London paved the way for Bonello to explore other prestigious restaurants across Europe, refining his skills and expanding his culinary repertoire. At the young age of 23, he was offered the extraordinary opportunity to become Chef de Cuisine at The Xara Palace Relais & Chateaux, a role he embraced with remarkable success.

Commenting on his appointment, Bonello expressed his enthusiasm for joining The Grand, York. "I am thrilled to be a part of this iconic hotel and lead the culinary team. Their commitment to showcasing the best produce in the region, alongside the talented individuals already pushing the quality of food at The Grand really resonates with me."

"Working in restaurants since a young age, I have always been inspired to one day earn my own place in the Michelin Guide, which happened in 2020 when the guide came to Malta. Already going from strength to strength, my vision is to elevate The Grand's dining offering further to gain our own star, becoming one of the top food experiences in the UK. I thoroughly enjoy collaborating with like-minded chefs and I'm looking forward to showcasing our passion for culinary excellence to our guests."

Simon Mahon, General Manager at The Grand, comments: "The Grand is becoming a destination for dining excellence, and Kevin's appointment is the final piece of the puzzle. His addition to the team of culinary greats is putting The Grand on the map, not just in York, but to the wider UK food scene, and I'm excited to see how the future unfolds for the culinary team and the hotel as a whole."

The move comes as the hotel was recently named in the Sunday Times 100 Best Places to Work, recognising the hotel's commitment to employee well-being and development. As part of the Splendid Hospitality Group, owned by Nadeem and Shiraz Boghani, the hotel strives to be a leading employer in the industry.

The award-winning hotel features 207 rooms alongside an intimate and relaxing Spa, state-of-the-art Cookery School, world-class event facilities and exclusive food and beverage outlets including a fine

dining restaurant, Legacy, The Rise Restaurant, Terrace & Bar for breakfast, afternoon tea and dinner and The 1906 cocktail bar.

ENDS

Editors' notes

About The Grand, York:

The Grand, York is part of the Splendid Hospitality Group which consists of 24 hotels and is one of the UK's fastest growing-privately owned hospitality groups, owned and directed by Shiraz and Nadeem Boghani. The five-star property is housed in one of the historic city's most iconic buildings, offering guests a unique approach to inclusive luxury. A destination for memorable experiences and unforgettable service, The Grand delivers the finest of Yorkshire hospitality, from locally sourced food and beverage to bespoke experiential packages.

The award-winning hotel features 207 rooms alongside an intimate and relaxing Spa, state-of-the-art Cookery School, world-class event facilities and exclusive food and beverage outlets including a fine dining restaurant, Legacy, The Rise Restaurant, Terrace & Bar for breakfast, afternoon tea and dinner and The 1906 cocktail bar.

The Grand has been acknowledged with multiple awards, including 'Hotel of the Year- Group' at the Cateys Awards, 'Best Afternoon Tea' by Condé Nast Johansens Award for Excellence, 100 Best Places to Work by The Sunday Times and 'Large Hotel of the Year' at the Visit York Tourism Awards.

www.thegrandyork.co.uk