



Extensive experience behind sumptuous dishes

For the fifth year, Tania Kershaw will roll up her sleeves and treat guests at the Chefs' Long Table Lunch to top-quality cuisine to more than tantalise the tastebuds.

Miss Kershaw's extensive experience will come into play when 500 people take a seat at the long table, which will be graced by quality cuisine, the creations of each chef's expertise and the freshest of produce.

Miss Kershaw has worked alongside her mother, Leonie, through Leonie's Catering Services and now at the Mangrove Café, which has given her a wealth of experience and a re-affirmation and passion for the industry she has spent nearly three decades absorbed in.

"I love the challenges - you have to like it, you couldn't be in the trade unless you had a passion for it, it would be too stressful," Miss Kershaw said.

"I love seeing an empty plate to know they enjoyed everything on the plate."

Japanese scallops, beef mignon, Asian spiced duck and prawns will be among the dishes Miss Kershaw creates for the crowd at the next lunch.

As the Chefs' Long Table Lunch nears, she is getting swept up in the momentum and excitement.

"The group of chefs we have want to be there and look forward to being involved," Miss Kershaw said.

"Because the sponsors have donated so much this year we should be able to raise more - that is what is exciting about it."

Story and photo courtesy of the South Western Times.