

NEWPORT'S MANGO HOUSE COMPETES TO BECOME THE BEST SOUTH ASIAN RESTAURANT IN THE COUNTRY

Mango House from Newport is representing Wales tomorrow at the grand final of the Tiffin Cup 2010, the annual competition to select the UK's best South Asian restaurant. The big cook-off is taking place at Bellamy's restaurant in the Houses of Parliament and Mango House has been selected as one of 11 finalists from the 74 entries received from across the country.

The event, supported by Newby Teas, is organised by local MPs who nominated the best restaurants from their constituencies. The judging panel is made up of a number of special guests such as celebrity chef Ainsley Harriott, Masterchef 2010 winner, Dhruv Baker and Celebrity Masterchef 2010 winner, Lisa Faulkner, who will mark each contestant's signature dish. The restaurant with the most creative and tasty dishes will be crowned with the prestigious Newby Teas Tiffin Cup. Mr Speaker the Rt. Hon John Bercow MP will present the Tiffin Cup to the winner.

Jang Hussain from Mango House said: "We are very pleased to be selected as one of the top 11 South Asian restaurants in the country and to be cooking at the Houses of Parliament. Mango House aims to offer a unique dining experience, an excellent choice of food and a personal and attentive service to customers. We hope the quality of our innovative cuisine will be recognised by the judges, this will show the quality food that Newport has to offer."

Chair of the Tiffin Club and organiser of the Newby Teas Tiffin Cup, Labour MP Keith Vaz, comments: "Curry has joined roast beef and Yorkshire pudding, fish and chips as one of Britain's favourite meals. This highly competitive event will show the culinary talent in the United Kingdom today at its very best."

Edward Berry from this year's Tiffin Cup sponsor, Newby Teas, comments: "We are proud to sponsor this year's Tiffin Cup. Our company has a strong link with India as our state of the art preservation and packing facility is located in Kolkata. This competition brings together key elements of India's food heritage with the country's love of tea. We hope to instil the importance of good tea and educate on the characteristics of high quality teas to those taking part in the competition."

The money raised at the final cook-off dinner will be donated to charity, World Vision, which works with children, families and communities to overcome poverty and injustice.

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