

Mark Greenaway

BIOGRAPHY



"...Greenaway's creative cooking immediately places him in Edinburgh's premier league" - Square Meal

"Greenaway prides himself on his desserts, and he's right to because they're invariably faultless" - Scotland on Sunday

Mark Greenaway received nationwide acclaim following the opening of his eponymous restaurant in Edinburgh in February 2011. The following January **Mark** was the only Scottish chef to be newly awarded 3 AA Rosettes for Outstanding Cuisine. In December 2013 **Mark** opened his second Restaurant, Bistro Moderne in Edinburgh's Stockbridge.

Restaurant Mark Greenaway awards include Scottish Hotel Awards 'Rising Star Chef of the Year 2011', Scottish Style Awards 'Scotland's Most Stylish Restaurant 2011', and nominations for Craft Guild of Chefs 'New Restaurant of the Year 2013', Scottish Entertainment Awards 'Best Restaurant' 2014, and a ranking in 'Top 100 UK Restaurants' in lists by Restaurant Magazine and Square Meal.

Mark began his career in Scotland in 1992, going on to gain valuable experience during a 5 year stint in Australia, working at some of the nation's top establishments. On his return to Scotland, **Mark** continued his profession at One Devonshire Gardens in Glasgow, Kilcamb Lodge Hotel in Strontian and The Dryburgh Abbey Hotel in the Scottish Borders.

In April 2012 he represented Scotland on BBC2's *Great British Menu* and again in the 2013 series *Great British Menu Does Comic Relief*. In December 2013, he appeared in BBC2 series *Teen Canteen*, mentoring Scottish teenagers as they endeavour to launch a healthy take-away business. In 2014 **Mark** has appeared live as a guest on BBC2's *Newsnight* discussing hospital food. He also appeared on Channel 4's *Sunday Brunch* both championing Scottish produce and as a guest chef. He is currently resident chef on *The Fountainbridge Show*, STV Edinburgh.

Mark writes a weekly column for the Edinburgh Evening News, a fortnightly column for heraldscotland.com and was guest food columnist for online news site Scotland Now in September 2014.

In August 2013 **Mark** collaborated with Bowmore whisky and from July 2014 is designing bespoke recipes for Nairn's Oatcakes. He is an ambassador for Scottish food and drink (2014 and 2015) and is passionate about promoting Scottish produce.

He has performed cooking demonstrations at *Ideal Home Show Scotland*, *Foodies Festival*, *Taste of Edinburgh*, the *Scottish Chefs Conference*, *Eat, Drink, Discover Scotland* and many more events. In Autumn 2014 he gave a speech to the Scottish Soil Association for their *Food for Life* programme, supporting use of fresh Scottish produce in school meals.

Mark supports many charities including Marie Curie Cancer Care and Breakthrough Breast Cancer. This year Mark is a patron for Bowel Cancer UK.

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