

FreeFrom Cookery Masterclass – Speake Bios

Bios

Claire Clark MBE is one of the world's leading pastry chefs, renowned for her exceptional talent and craftsmanship. She trained under Swiss pâtissiers Ernst Bachmann and John Huber, and has worked in some of London's most prestigious kitchens, including Claridge's and The Wolseley. In 2005, Claire became Head Pastry Chef at the acclaimed French Laundry in California, working with three-Michelin-starred chef Thomas Keller.

A published author and television judge, Claire wrote *80 Cakes From Around the World* and appeared on the BBC's *Bake Off: Crème de la Crème*. She has received numerous accolades, including being the first UK recipient, and only woman to earn the prestigious MOGB (Meilleur Ouvrier de la Grande Bretagne). Now a London-based freelance consultant, Claire also lends her expertise to The Claire Clark Academy at Milton Keynes College, offering specialist patisserie training.

Dominic Teague earned his stripes at The Lanesborough, the fabled Oak Room and L'Escargot where he was one of only four in the renowned Picasso Room. Next came the Aurora Restaurant at the Great Eastern Hotel and Sandy Lane in Barbados. In 2012, Dominic joined One Aldwych as Executive Chef. The independence of the hotel, and its pioneering passion for sustainability and the culture of the founders and leadership team made it the perfect environment for him to build a special kitchen team to produce FreeFrom across their menu. He has created the inventive conceptual delights of a magical afternoon tea, a strong commitment to excellent free-from cuisine and dishes inspired by Great British produce and seasonality.

Lee Maycock FCGC is a highly accomplished chef whose career spans prestigious kitchens, international film sets, and culinary education. He began his culinary journey in esteemed establishments such as The Ritz London and Le Manoir aux Quat'Saisons in Oxfordshire. His expertise led him to work with **Lucas Film and Television** based in California, providing on-set catering for major productions. His role has taken him to 31 countries over five years, and he has also cooked for the England national football team during the 2010 and 2014 World Cups.

Currently, Lee is the Head of the Cookery School at Tewin Bury Farm Hotel in Hertfordshire, where he leads hands-on classes that emphasize seasonal, farm-to-table cooking. As a Fellow and former chairman of the Craft Guild of Chefs, he has significantly contributed to the culinary community, including the Director and Creator of the Universal Cookery & Food Festival, which promotes sustainability and local sourcing. Lee's dedication to culinary excellence and education continues to inspire both aspiring chefs and seasoned professionals.

FreeFrom Cookery Masterclass – Speake Bios – cont’ed

John Feeney is a distinguished culinary innovator and the Culinary & Innovation Director for Griffith Foods Europe. His culinary journey began in some of London's most prestigious hotels and extended to high-profile events, international cruise ships, and private yachts, where he served as a personal chef. Feeney's passion for mentoring led him to Switzerland, where he worked as a chef lecturer, inspiring and training aspiring chefs. Upon returning to England, he advanced his executive career, focusing on creative concept design, future food trends, and customer-centric menu development.

Feeney is a Master Chef of the Great Britain Association and a member of the Craft Guild of Chefs. He is also the Director and Creator of the Universal Cookery Food Festival UK. His contributions to the culinary field have been recognized with several awards, including Chef of the Year for Gold Nestlé UK Foodservice and the Craft Guild of Chefs Development Chef of the Year. In his current role at Griffith Foods, Feeney continues to blend culinary artistry with innovation, leading initiatives that shape the future of food.



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