

EDWARDIAN HOTELS CROWNED WINNERS OF BAKE OFF: THE PROFESSIONALS SERIES 11

The Londoner's Lokeshwari Vinayagamoorthy and The Edwardian Manchester's Ashish Wagh take the title; new afternoon tea coming this autumn



Image: [HERE](#)

LONDON, 23 July 2026 - [Edwardian Hotels](#) Pastry Sous Chef Ashish Wagh and Senior Chef de Partie Lokeshwari Vinayagamoorthy have been crowned winners of Bake Off: The Professionals, Series 11. The final aired on Wednesday 22 July at 8pm on Channel 4.

Representing the hotel group throughout the competition, the duo impressed judges with their creativity, technical precision and craftsmanship, taking home the title following the series finale.

Throughout the series, Ashish and Loki were consistently praised for their technical precision and creativity. In the show's Circus of Horrors-themed showpiece challenge, the pair impressed judges with a gravity-defying chocolate piñata showpiece, engineered to hang successfully and reveal edible treats inside. Earlier in the series, their Japanese pagoda showpiece, built entirely from biscuit and paired with a matcha brûlée, secured their place in the next round. In the final, the duo faced a 12-hour Masquerade Ball Banquet, the most demanding challenge in the show's history, ultimately securing the title.

The competition brought together two chefs from across the Edwardian Hotels portfolio, with Ashish based at [The Edwardian Manchester](#) and Loki at [The Londoner](#). Although they had not worked closely together before, the pair quickly developed a strong partnership, combining their individual strengths to excel under the intense pressure of the competition.

Amir Jati, Creative Director, Food & Beverage Service Excellence at Edwardian Hotels, said: "We are incredibly proud of Ashish and Loki for this phenomenal achievement. Their Bake Off journey has showcased the exceptional talent, creativity and dedication that exists across our



pastry teams, and this well-deserved win is a testament to their passion for their craft. We can't wait to celebrate their success with our guests very soon."

Senior Chef de Partie Loki Vinayagamoorthy said: *"My interest in pastry started with a fascination for precision, detail, and the creativity it allows. Unlike other areas of the kitchen, patisserie is where art meets science, and I was drawn to the challenge of mastering both. Winning this competition alongside Ashish has been an incredible experience. Every stage pushed us to think differently and work under real pressure, and I'm proud of what we created together. I can't wait for our guests at The Londoner to try the afternoon tea we've been working on."*

Pastry Sous Chef Ashish Wagh said: *"I've always been drawn to the creative and artistic side of pastry. What excites me most is how the craft constantly evolves, particularly with the growing demand for innovative and visually striking desserts. We're always pushed to improve, think differently, and challenge ourselves, which is what I love most about it. This has been one of the most rewarding challenges of my career. Loki and I came from different kitchens and different backgrounds, but we found a real rhythm together. Bringing that same energy into the new afternoon tea at The Edwardian Manchester is something I'm really looking forward to."*

Building on their winning performance on Bake Off: The Professionals, the new afternoon tea will showcase the technical skill and creativity that secured Ashish and Loki the title. In honour of their win, The Londoner and The Edwardian Manchester will launch the new afternoon tea this autumn, served at The Stage Champagne Bar at The Londoner and The Library Champagne Bar at The Edwardian Manchester. Further details will be announced in due course.

ENDS

Notes to Editors

Further information and bookings click on [The Londoner](#) or [The Edwardian Manchester](#).

PR Contact

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EDWARDIAN HOTELS LONDON

[The Edwardian London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.



[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, [The Residence](#), [The Retreat](#), private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [May Fair Bar](#).

Awards:

Edwardian Hotels London was honoured with the Portfolio Powerhouse Award at the Cvent Excellence Awards 2025.

Meanwhile, The Londoner has received numerous accolades. Most recently, The Retreat at The Londoner has been named a 2026 Women's Health Travel Award Winner, recognising it as one of London's leading luxury wellness and spa destinations. The hotel has also been ranked amongst London's Best Hotels in *Condé Nast Traveller's* Readers' Choice Awards in both 2025 and 2024. The hotel was also named Best UK Event Hotel at the micebook Awards 2025. Further recognition includes being named Best Luxury Hotel and Most Innovative at the 2023 Hospitality Design Awards, as well as Tech-Friendly Venue at the 2023 Event Technology Awards. The hotel achieved remarkable distinction at the 2022 AHEAD Europe Awards, winning Hotel of the Year, Event Space, and Hotel Newbuild and was also named Overall Luxury Hotel/Resort at the 2022 Travel Weekly USA Awards.

At The Edwardian Manchester, Peter Street Kitchen was awarded Best Culinary Experience in the UK at the British Restaurant Awards 2024 and 2022, and Best Luxury Restaurant in the UK in 2019. Most recently, it received TripAdvisor's prestigious Travellers' Choice Best of the Best Restaurants 2025, placing it among the top 1% of dining destinations worldwide.