



Tuesday 27th January 09

Shaun Rankin

**Bohemia Bar and
Restaurant, Green Street,
St. Helier, Jersey JE2 4UH
Tel: (01534) 880588
www.bohemiajersey.com**

7.30pm for 8.00pm
Louis Roederer Brut Premier & Canapé Reception
5-Course Signature Menu
£85.00 per person
Wines to complement every dish are chosen specially by
Craig Bancroft from Northcote's cellars, please enquire
for an exclusive wine package price

Shaun is currently 'Mr Jersey Potato', having championed the cause of local Jersey produce for more than 15 years. He moved to Jersey after training in London, to become sous-chef at Longueville Manor and then went to Chicago to work with Charlie Trotter. Having fallen in love with the island he returned as head chef at Suma's restaurant in Gorey (a spin-off from Longueville) before becoming the launch head chef at the Bohemia. It was after that he met Nigel, who called into the restaurant while he was in Jersey on other business, and the invitation followed.

He had planned to cook at Obsession last year but his life was rather interrupted by his wife giving birth, which forced the cancellation of many of his plans for the time being, but he's very glad to be coming in 2009. He likes the networking aspect of the event as well as the opportunity to investigate other chef's work: 'I'm a bit isolated in Jersey – I can't just pop into other people's restaurants and see what's happening, so it's good to meet people and sample their cooking. It's also an opportunity to showcase Jersey produce.' So,

what particular Jersey produce? He's cagey: 'I don't know, although I'm working on recipes for the Great British Menu next year, and there might be something of that in the list on the night.'

He is, though, still passionate about Jersey produce: 'it excites me more than anything else. I know that this sounds corny, but I have a kitchen garden nine miles long. All my suppliers are friends and people I've known for a long time. I know what comes from where, and where it's best. Of course we have to import some ingredients, especially in the winter, but in the summer my menus run riot all over the island.' Hence his promotion to be the "face" of Jersey potatoes in 2007.

'Until Nigel came to the restaurant I hadn't met him, although I'd heard of Northcote. He's got star background in his kitchen, and he attracts the best chefs in Europe. That's why it's successful. I don't think I could do it here on the island, but I can certainly do it in Langho. It's going to be a great week.'

Shaun Rankin is cooking on Tuesday 27-Jan-09

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