

SATURDAY 23<sup>RD</sup> JANUARY 2016

## MARK JORDAN

### OCEAN RESTAURANT

The Atlantic Hotel  
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7.30pm for 8.00pm  
 Louis Roederer Brut Premier and canape reception  
 Five-course signature menu  
 £120 per person  
 Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
 Please enquire for exclusive wine package price



**M**ark Jordan is one of just three chefs in the whole of the Channel Islands to run a Michelin-starred kitchen.

At the age of just 15, Jordan had already decided on his future career and left school to take up a job with the late, and greatly missed Keith Floyd.

Jordan went on to help Jean Christophe-Novelli open Gordleton Mill in Lymington, before heading to Wales to take up a Head Pastry Chef position at Llangoed Hall. Roles at Mallory Court Hotel in Warwickshire and Rascasse in Leeds (both Michelin-starred) followed before Jordan landed his first Head Chef position at Steven Saunders' acclaimed Pink Geranium near Cambridge. During his eight years in charge, the Pink Geranium (now closed) became firmly established as one of East Anglia's finest restaurants.

Jordan fell in love with Jersey on his first visit and joined The Atlantic Hotel and

Ocean Restaurant in the summer of 2004. The Atlantic is one of the Channel Islands most luxurious boutique hotels. Elegant and opulent, Ocean Restaurant shares those wonderful sea views, although diners find themselves inexorably drawn to the local, seasonal cuisine on the plates in front of them.

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There is of course an abundance of superb quality seafood such as line-caught sea bass that might be served with the luxurious accompaniment of sautéed langoustine, Jersey Royals, asparagus, morel mushrooms and caviar beurre blanc. But such is Jordan's dedication



to, and in depth knowledge of the island's produce, you'll also find Jersey beef that's bred solely for his use and that he serves as a tartare with foie gras mousse, oyster ceviche and watercress mayonnaise as a starter or in a surf and turf main course with lobster ravioli, spring vegetables and beef consommé.

Jordan might be a past master at modern fine dining, but he's no one-trick pony. At the smart-casual, fun, Mark Jordan at the Beach Bistro, he serves devilled whitebait and burgers alongside more gastronomic menu items like pan seared Jersey scallops with sticky oxtail and pea purée and has won a Michelin Bib Gourmand for his efforts.

Jordan is the author of Ocean Voyage, Ocean Restaurant's cookbook and a regular on Saturday Kitchen. Out of the media spotlight, Jordan works with Highlands College in Jersey to help develop the island's young culinary talent and in 2015 launched the inaugural Eat Jersey Food Festival.

