



SATURDAY 30<sup>TH</sup> JANUARY 2016

## ANDRE GARRETT

### ANDRE GARRETT AT CLIVEDEN

Cliveden House & Pavilion Spa

Taplow, Berkshire SL6 0JF

+44 (0)1628 668 561

reservations@clivedenhouse.co.uk

www.clivedenhouse.co.uk



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

That Andre Garrett has his name above the door at one of England's finest addresses will come as no surprise to anyone who has followed his career. The Bath-born chef moved to London in the early 90s to work with culinary legend Nico Ladenis, ultimately becoming Head Chef of the acclaimed Nico Central in Great Portland Street.

Garrett spent two years with Bruno Loubet at his influential Soho restaurant Bistro Bruno, but made his greatest impact in the capital during his 13 years working with the Galvin brothers, winning Michelin stars as Head Chef at both the Orrey in Marylebone and Galvin at Windows in Park Lane.

Now, after more than two decades in the city, Garrett has moved to the Berkshire countryside. Originally built in the 1700s as a hunting lodge, Cliveden has hosted royalty, A-list celebrities and is famously the setting for the Profumo affair in the 60s. A meal at

Cliveden is everything you'd hope dining in a grand English country house hotel might be. The setting is truly opulent with magnificent crystal chandeliers, gold leaf on walls hung with gilt mirrors and fine oil paintings and full height windows set with swagged silk curtains that frame the view of Cliveden's beautifully tended National Trust grounds.

*'Garrett's style of cooking marries a peerless technique, deeply rooted in classical cuisine but with lots of modernising touches to lighten the food'*

Garrett's style of cooking marries a peerless technique, deeply rooted in classical cuisine but with lots of modernising touches to lighten the food. For example, his version of the classic Dover sole Veronique features wild line caught

Cornish fish, filleted then rolled and poached in a water bath and served with braised baby fennel, blow torch cooked Baby Gem lettuce, a verjus and dried grape butter sauce and reduced chicken jus. His eight-course tasting menus are true gastronomic events encompassing fine seasonal British produce that on occasion he pairs with some exotic ingredients, as in his dish of salt-cured duck liver tourchon, roast duck jelly, grilled peach, Indian long pepper and Japanese saké.

Garrett's achievements outside of restaurant kitchens are impressive. He won the prestigious Roux Scholarship in 2002 (part of his prize allowed him to spend a month in the kitchen of three Michelin starred chef Guy Savoy in Paris), he received a Master of the Culinary Arts (MCA) in 2005, was selected to represent the UK in the 2007 Bocuse d'Or competition and now sits on the board of the Academy of Culinary Arts.

