

January 2009

**JUST OVER ONE YEAR AFTER OPENING
THE LATYMER RESTAURANT AT PENNYHILL PARK HOTEL CELEBRATES RECEIVING
ITS FIRST MICHELIN STAR**

Opened under head chef Michael Wignall in November 2007, The Latymer Restaurant (Pennyhill Park Hotel, London Road, Bagshot, Surrey GU19 5EU) has been awarded its first **Michelin star** in the 2009 Michelin Guide to Great Britain and Ireland, published 21st January.

Michael joined The Latymer in November 2007 from The Devonshire Arms Hotel in North Yorkshire where he held a Michelin star and 4 AA rosettes. His natural flair in the kitchen, expertise and passion for food has led to The Latymer fast becoming one of the best restaurants in the Surrey area. The Latymer first came to the forefront following the win of **Best Restaurant Newcomer of the Year** in the Which? Good Food Guide 2009. Following this the restaurant scooped **four AA Rosettes**, in the guide published last week, firmly imprinting The Latymer on the British culinary map.

Michael comments, "Last week we were over the moon after being awarded four AA Rosettes and now we just can't stop smiling! It's an absolutely fantastic title to achieve within just over one year after opening, but it has always been our ultimate goal so it's an understatement to say how delighted we are. A Michelin star is the Holy Grail of the restaurant world so it really is testament to all of our hard work. I'm incredibly proud of the team here at The Latymer who work to exceptional standards at every service".

Michael describes his cooking as 'complex, carefully crafted and very technical' and cites Pierre Gagnaire, Joel Robuchon and Martin Berasategui among his influences. "I am inspired by these masters but I consider my cooking style to be very much my own. I want the textures, flavours and ingredients in my food to complement each other, rather than jostling for position on the tongue. Whilst my cooking style is technical and the presentation is elaborate, the food itself is not intimidating because it has its roots in familiar classical themes and all of the flavours stay true to themselves".

Dishes from the three, eight or ten course tasting menu at The Latymer include creations such as slow braised pork, poached quail egg, Hereford snails, garden peas and shimiji as well as hand dived scallops, salt cod, caviar, cauliflower pana cotta and golden raisins.

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