



EXCLUSIVE HOTELS



PENNYHILL PARK HOTEL

The Latymer wins 'Best Restaurant Newcomer' in the Which? Good Food Guide 2009

The Latymer Restaurant (Pennyhill Park Hotel, London Road, Bagshot, Surrey GU19 5EU) where Michael Wignall is the head chef, has been named **Best Restaurant Newcomer of the Year** in the Which? Good Food Guide 2009.

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.

"Being awarded best newcomer in the Good Food Guide 2009 is a fantastic accolade and really pays homage to all our hard work" says Michael. He 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 compliment 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.

The Good Food Guide 2009 writes, "Michael's complex and highly technical modern approach, underpinned by a classical theme, delivers elegantly light dishes of clear intense flavour. Food is 'dressed to thrill' – demonstrated by royal Anjou pigeon with calf's sweetbreads, black olive gnocchi and lettuce farci and a peanut parfait with sesame tuille, eucalyptus ice cream and bergamot negus to close".

The Latymer is a 50 cover restaurant which was fully refurbished last year and has an opulent Henri Giraud's Chef's Table seating 8 in a glass room in the kitchen. Michael's dishes include starters such as *'Cumin scented tuna, smoked eel, tapioca vinaigrette, parmesan foam and confit egg yolk'*, main courses of *'Slow cooked Lancashire suckling pig, crispy ears, sweet corn puree, char grilled asparagus, deep fried consommé, Jerez jus'* and desserts including *'Tiramisu parfait, coffee tagliatelle, milk foam, cappuccino cup, honey ice cream'*.

The Good Food Guide 2009 can be ordered on 01903 828557 (£16.99, p&p free) or at www.which.co.uk/books or bought from bookshops.

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