

15th January 2009

**THE LATYMER RESTAURANT AT PENNYHILL PARK HOTEL IS THE ONLY UK
ESTABLISHMENT TO GAIN 4 AA ROSETTES**

The Latymer Restaurant has today (Pennyhill Park Hotel, London Road, Bagshot, Surrey GU19 5EU) been awarded the prestigious accolade of 4 AA Rosettes. Under head Chef Michael Wignall, The Latymer is the only UK establishment to achieve 4 AA Rosettes in the **2010 AA Restaurant Guide** to be published this September.

Head chef Michael Wignall 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.

The AA stipulates that to achieve 4 Rosettes the restaurant must display exemplary technical skills and daring ideas which must not disappoint: flavours should be accurate and vibrant*.

Michael comments, "This is a fantastic win for us and really pays tribute to all the hard work that we have put in over the last 14 months. From day one we have sought to achieve something out of the ordinary at The Latymer, and it's wonderful to start achieving recognition for that".

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.

* Quote adapted from The AA Restaurant Guide

Ends

www.pennyhillpark.co.uk

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