



FRIDAY 20TH JANUARY 2017

MICHAEL WIGNALL

GIDLEIGH PARK

Chagford
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7.30pm for 8.00pm
Louis Roederer Brut Premier and canape reception
Five-course signature menu
£130 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Michael Wignall has had a star studded career, literally, winning the coveted awards from the Michelin guide for no less than six different establishments. He currently holds two Michelin stars as head chef of Gidleigh Park, one of Britain's finest country house hotels, winning them within nine months of taking over the kitchens. He previously held two stars as head chef of The Latymer Restaurant at Pennyhill Park in Surrey and a one star for Old Beams in Staffordshire, Waldo's Restaurant in Cliveden

Hotel, Michael's Nook in the Lake District and The Burlington Restaurant at The Devonshire Arms in the Yorkshire Dales.

In his youth, Wignall was a talented BMX rider and could have turned professional but decided on catering college instead. Following a stint working in restaurants in Spain, Wignall returned to the UK to work with Paul Heathcote at Broughton Park Hotel in Lancashire and at Heathcote's in Longridge. He headed south to take a position at L'Ortolan near Reading with John Burton Race before moving back up north to begin his unbroken Michelin star winning run of head chef positions at the Old Beams.

'Technically dazzling, compellingly complex, totally modern but always delicious'

Nestled deep within Dartmoor, Gidleigh Park is a magical setting for Wignall's prodigious culinary talents. The century old stately home on a hill, set in 100 acres of stunning grounds on the upper reaches of the River Teign, is accessed by lanes that are so long, narrow and twisting that there's a famous sign halfway up that says 'Keep Heart, You Are Still En-Route'. Perseverance is more than rewarded with the sight of the magnificent black and white timbered house that has been lovingly restored by owner Andrew Brownsword.

And then of course there's Wignall's food. Technically dazzling, compellingly complex, totally modern but always delicious. Combining

the finest local ingredients with the hotel's own produce, dishes such as pastrami of Anjou squab pigeon with celeriac, nasturtium leaves, watercress, smoked fresh ricotta and hen of the woods mushrooms or loin of Dartmoor lamb and haslet with spiced young parsnip with puffed rice, cauliflower and sweetbreads are evidence of a truly original, creative culinary brain at work.

The Gidleigh Park restaurant is currently listed in the Good Food Guide's Top 50 for 2017. Wignall has appeared on BBC TV's Masterchef and Masterchef: The Professionals.

