



SUNDAY 2ND FEBRUARY 2020

JACOB JAN BOERMA

RESTAURANT DE LEEST



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7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Gently cooked local trout is paired with lightly smoked yoghurt, chlorophyll, kaffir, dill and cous cous salad while pigeon is roasted and served with two preparations of barbecue celeriac, a clove jus and King Boletus with preserved mushrooms.

Within 6 months of its opening, De Leest was awarded one Michelin star, a second star followed in 2006, by which time Boerma had become a member of the culinary collaboration 'Les Patrons Cuisiniers', established to uphold the standards of craftsmanship and culinary creativity while maintaining consistent quality in restaurants throughout the Netherlands.

During October 2013, Boerma passed his



Meesterproef SVH Meesterkok (master chef) exam at two Michelin star boutique hotel and restaurant Vila Joya in Portugal and also won his third Michelin star that year.

In 2016, Boerma opened two restaurants within the Grand Hotel Krasnapolsky. The menu at the fine dining White Room (1 Michelin star) might include a typically refined dish of north sea crab served with a luxurious accompaniment of Foie Gras, caviar and Avocado, while the Grand Café Krasnapolsky demonstrates the breadth of Boerma's culinary vision with classic dishes such as duck confit given a modern twist by serving it in a brique pastry cannoli miso, green herbs and a black garlic mayonnaise. Boerma is also consultant chef at Parc Broekhuizen which was awarded a Michelin star in December 2018 for Restaurant Voltaire.

He is also the author of four cookbooks, The Kitchen of De Leest, Down to Earth, Back to Basics and Less is More.

Jacob Jan Boerma takes inspiration for the menus at his three Michelin-starred Restaurant De Leest from its location on the edge of The Veluwe nature reserve in the Netherlands, with its rich diversity of nature, flora and fauna.

'Our aim is to enhance nature ever so slightly', is the chef's modest claim, and one that he has achieved and exceeded according to the Michelin Guide which says, 'Thanks to great cooking and subtle combinations, every bite you take is a delicious journey of discovery'.

Boerma opened Restaurant De Leest in 2002 with his partner, hostess and sommelier Kim Veldman in the village of Vaassen about an hour's drive east of Amsterdam. What was an old cobbler's shop has been transformed into a sleek, modern space where Boerma serves exquisite tasting menus that combine the best local and seasonal ingredients with the chef's signature sour flavour notes to create a truly distinctive gastronomic experience.

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