Cliveden's New Restaurant Opens To Great Reviews

Wednesday 4 December, 2013

Executive Head Chef, André Garrett opened his eponymous restaurant - André Garrett at Cliveden on Monday 18th November to fabulous reviews from restaurant critics and diners. The 68-seat dining room is located on the ground floor of the luxurious historic country house hotel overlooking the iconic parterre with its sweeping views over the Berkshire countryside.

André, who has moved to Berkshire after nearly eight years as Head Chef at Galvin at Windows at the London Hilton Park Lane, is thrilled by the new challenge. "Cliveden is inspirational," he said. "The building and its history have truly given me a new confidence and creative energy to develop my cooking style."

At Cliveden, Andre's Modern French menu will change with the seasons. Highlights from his opening menu include: Roast game consommé 'Guy Savoy' with Jerusalem artichoke cream, mini cep brioche and game canapés; Tartare of South Coast mackerel with smoked eel beignets; Roast Bresse pigeon with glazed salsify and pumpkin; Rice pudding soufflé with Agen prunes; and slow-cooked Cox's apples with rosemary caramel, raisin purée and beurre noisette crumb.

The lunch and dinner menu is £65* for three courses, including coffee and bon bons from the Trolley, There is a weekly-changing Market Menu at lunch (Monday-Saturday) at £28* for three courses, a £50* three-course Sunday lunch menu, and an eight-course Tasting Menu, available daily for dinner only, at £95* (with matched wines at £75).

The international wine list comprises approximately 800 bins, starting at £28 with a range of 20 by the glass (from £8). The Champagne trolley features six Champagnes, starting with NW Taittinger Brut (£15 glass). The Head Sommelier is Guillaume Gorichon.

Martin Hulbert Design (who has worked with many heritage properties in the UK) has undertaken a sensitive redecoration of the space, incorporating the original features with some new, more contemporary touches. The result is a less formal, lighter, gentle, very comfortable dining room. Walls are in duck egg blue, alcoves are lined in pale green silk and hung with mirrors, and the voluptuous curtains are mossy green, gold and tobacco silk framing the views of the gardens and beyond. There are also three magnificent, large chandeliers, two grand marble fireplaces (installed circa 1906 when the Astor family owned the house) at either end of the room, and sumptuous, well-spaced seating.

Sue Williams, General Manager of Cliveden enthuses about the changes: "It is wonderful to see Cliveden's dining room looking its sparkly, elegant best once again, and to be able to present André's dishes in such a beautiful setting is very exciting. Our guests are in for a real treat."

André Garrett at Cliveden is open daily for lunch (12.15 pm - 2.30 pm) and dinner (7.00 pm - 10.00 pm) looked after by Restaurant Manager Alastair Phillips and his team.

Born in Bath, André started his cooking career at Huntstrete Hotel, then worked at several of Nico Ladenis' establishments (Simply Nico, Nico Central, Chez Nico at 90 Park Lane), followed by Bistrot Bruno, The Landmark Hotel, and Moxon's (in Clapham). In 2002, he joined Chris Galvin at Orrery, followed by Galvin at Windows where he was Head Chef from 2006-2013 - with a stint in Paris at Guy Savoy, following his achievement of the Roux Scholarship in 2002.

Please note - no visit to Cliveden is complete without a stroll around the estate, which is meticulously maintained through National Trust membership. The National Trust levies a small charge to all guests visiting Cliveden House, both residential and non-residential: Residents £10.10 per person, Lunch/Tea non-resident £5.80 per person, Dinner non-resident £1.50 per person. Members of the National Trust are of course exempt from these charges.

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EDITOR'S NOTE:

Cliveden House is a five-star luxury hotel owned by the National Trust and operated under a long lease arrangement Ian and Richard Livingstone, also the owners of its sister property Chewton Glen in the New Forest, Hampshire. Less than 45 minutes west of London and 20 minutes from London Heathrow Airport, the hotel has 38 rooms, including 15 spacious suites, a luxurious cottage on the banks of the River Thames, together with boathouse and boats, heated pool, spa and a range of sporting, leisure, conference and meeting facilities.

Over the years, the culinary pedigree of Cliveden has included numerous well-known chefs, such as Gary Jones, John Wood, Daniel Galmiche, Mark Dodson, Robert Thompson, Paul Hollywood (pastry chef), and Albert Roux, who was a commis chef for Lady Astor in 1956.

Cliveden's Grade 1 listed estate and gardens boast panoramic views over beautiful countryside and the Thames. The 376 acres of National Trust gardens feature the celebrated parterre, season-long floral displays, distinctive topiary and an outstanding sculpture collection.

The former privately owned stately home hosted political and celebrity figures, from Winston Churchill to Charlie Chaplin, with some notorious scandals from the upper echelons of Britain's high society (including the 'Profumo scandal'). More information on the gardens and the National Trust is available on their website - www.nationaltrust.org.uk

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