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Top Chefs to Unite for Inaugural Eat Jersey Food Festival in November 2015

Monday 28 September, 2015

The Atlantic Hotel, Jersey will host the inaugural Eat Jersey Food Festival from Thursday 5th to Saturday 7th November. Executive Head Chef Mark Jordan will be joinedbyacclaimed chefs from across the British Isles and France for the three day gourmet event designed to celebrate the island's finest produce.

Over the course of the weekend, guests will be able to attend one of two gastronomic evenings at the Michelin starred **Ocean Restaurant**with an all-day dining event at beachside bistro **Mark Jordan at the Beach**.

Beginning on the **Thursday** evening, **Mark Jordan** will be joined by celebrated Chefs from the islands, the nearby Normandy coastline and the south coast of England in a celebration of the exemplary ingredients found in Jersey. Working in partnership with local producers to create a feast of locally inspired dishes, a specially created five-course menu will be paired with superior wines by Head Sommelier Richard Burton. The renowned chefs joining Mark Jordan are:

- Russell Brown, chef consultant, formerly of Sienna (One Michelin Star, Three AA Rosettes)
- Philippe Hardy, Restaurant Le Mascaret, Basse-Normandie (One Michelin Star)
- **Simon McKenzie**, The Brasserie Restaurant at The Old Government House Hotel & Spa, Guernsey (Two AA Rosettes)
- Steve Smith, Bohemia atThe Club Hotel & Spa, Jersey (One Michelin Star, Four AA Rosettes)

On the **Friday** evening, a six-course meal using the finest ingredients sourced from around Jersey will be created by a unique brigade of Chefs from the UK. Local lobster, oysters, crab and Jersey beef amongst other gourmet specialities will captivate guests in a sensational array of dishes, with selected paired wines. Mark Jordan will be joined by four highly-acclaimed chefs:

- Eric Chavot, Brasserie Chavot (One Michelin Star, Three AA Rosettes)
- **Pascal Proyart**, One-O-One (Three AA Rosettes)
- Adam Smith, The Burlington Restaurant at the Devonshire Arms Hotel and Spa (Four Rosettes)
- Michael Wignall, The Latymer, Pennyhill Park (Two Michelin Stars, Five AA Rosettes)

A more relaxed dining experience will be enjoyed in the spectacular coastal setting of **Mark Jordan at the Beach** (Michelin Bib Gourmand, Two AA Rosettes)on the **Saturday**. With an exclusive menu created by Head Chef **Tamas Varsanyi**, a one-off 'Lobster and Burger' all-day dining event on the sand will showcase Mark Jordan's famed signature burger and the freshest Jersey lobster.

Speaking of the inspiration behind the event, **Patrick Burke**, owner of **The Atlantic Hotel**, said: "We are passionate about promoting the wonderful produce available from both coast and country on our beautiful island. The Eat Jersey Food Festival has been a number of years in the making, and we are delighted to be welcoming so many highly respected chefs to Jersey in November. Their talent and creativity combined with the very finest and freshest of ingredients promises a spectacular weekend of gastronomy."

The Jersey based charitable conservation trust, **Durrell**, has been chosen as the Festival's **philanthropic partner**. Durrell works with some of the most endangered species across the world in countries such as the Galapagos, India, Madagascar and the Caribbean Islands, taking action within the animals' habitats and securing their future through captive breeding and research within its wildlife park in Jersey.

Eat Jersey Food Festival tickets are priced at £175 on Thursday 5th November, £250 on Friday 6th November and £45 on Saturday 7th November.

The **Eat Jersey Food Festival three night break** starts from **£715 per person** based on two sharing. This includes three nights on a bed and breakfast basis, a group B hire car*, two tickets for the Eat Jersey Food Festival dinner on the Thursday evening, two tickets for the Eat Jersey Food Festival dinner on the Friday evening, two tickets for the Eat Jersey Food Festival lunch at Mark Jordan at the Beach on the Saturday and a three course table d'hote dinner on the Saturday night in Ocean Restaurant.

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