

the restaurant

at caddbury house



HEAD chef Mark Veale, a protégée of Gordon Ramsay, would like to invite you to dine at the restaurant at Cadbury House Hotel, Health Club & Spa in Congresbury.

For the past three years Mark has been working at Gordon Ramsay's Boxwood Café in Knightsbridge. As an 18-year-old, Mark began washing up in his local pub, The Star in Cleeve, and then progressed to making the sandwiches at The Full Quart in Hewish.

From there, he went to The Bridge in Yatton and The Royal in Portishead before getting a job as a commis chef at Melbournes restaurant in Bristol. Later he became head chef at the Nuffield Hospital in Clifton.

It was at this point that Mark spotted an advert from Gordon Ramsay, who was looking for chefs for the Boxwood Café. When he arrived for his interview at Claridges in London he was told to put on his chef's whites and to start preparing lobster thermidor, something he had never done before.

Mark said: "The first time I saw Gordon was about three weeks after I started. I bumped into him in the kitchen. He's massive. I'm 6ft 2in tall, but I was looking up at him in complete awe. He's just so passionate about food and he's a million miles an hour and that's what rubs off on you. I want to pass that on to the chefs who now work for me."

Despite an opportunity to further his career with Gordon Ramsay, Mark decided that, after four years in London, he wanted to return to the West Country. He wanted to be

closer to his family and his fiancée, who comes from Yatton.

Mark said: "My style is simple, seasonal, and the main emphasis is on local produce.

I'm glad to be back near my family and my goal is to create the number one destination restaurant in the region at Cadbury House. I'm bringing a bit of London to the West and I want to raise the game for the other restaurants over here."

Mark and his team demand only the highest standards from their suppliers and the Cadbury menu boasts fresh fish from Brixham each morning, pork and lamb reared just two miles away in Cleeve and beef from Nailsea.

The luxurious and modern restaurant is the perfect setting for every occasion, from an intimate dinner for two to a family celebration. Diners can look forward to a culinary experience in an award-winning restaurant, with fantastic views over the Bristol Channel and beyond into Wales and an attentive waiter service, designed to meet a customer's every need without being oppressive. A resident pianist plays from Monday to Thursday.

The restaurant is open for breakfast and dinner and offers diners a combination of traditional favourites and imaginative new dishes from either a daily set menu or seasonal a la carte menu.

If you wish to celebrate away from the crowds, private dining rooms are available and Mark would be pleased to prepare a menu for you to suit your occasion.

For reservations please call 01934 834343.

For Bookings Telephone:

01934 834343

Visit our website for details of our food events.

Frost Hill, Congresbury. Website: www.cadburyhotelbristol.co.uk

