

7 STARS IN ONE WEEK: THE PASS AT SOUTH LODGE HOTEL

James Sommerin

The Crown
Whitebrook, Near Monmouth, Monmouthshire NP25 4TX
www.crownatwhitebrook.co.uk



The James Sommerin Experience

Mackerel, beetroot, horseradish, white chocolate

Quail, smoked onion, celeriac, mussels

Lobster, ham hock, parsnip, vanilla

Venison, coffee, spiced carrot, sorrel

Dark chocolate, raspberry, beets

Lemon, blackcurrant, oatmeal, mint

About the Chef

Passion for cooking has run in James Sommerin's family for generations and from the age of 12 James was fuelled by the influences of his mother and grandmother. After a period of formal cookery education James landed his first job in the kitchen of a local hotel, the Cwrt Bleddyn but was soon enticed further afield to central Scotland where he spent 5 years at a well renowned 3 rosetted country hotel.

James returned back to South Wales in 2000 when he started at The Crown at Whitebrook, Monmouthshire as Sous Chef. In 2003 he was promoted to Head Chef and soon began to develop a distinctive style and confidence. The Crown, in his competent hands, continues to go from strength to strength, most recently resulting in and retaining for their fourth year the coveted Michelin Star, one of less than a handful of restaurants in the whole of Wales to boast this award.
