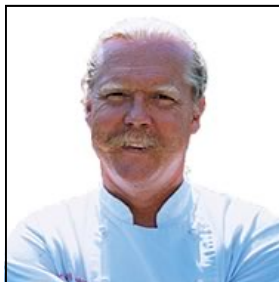


7 STARS IN ONE WEEK: THE PASS AT SOUTH LODGE HOTEL

Martin Blunos



The Martin Blunos experience

Bortsch terrine with sweet onion pirags and soured cream

Lemon sole with elvers

Chateaubriand of Lamb, onion puree and wild garlic

Quail in bouillon

Goat cheese tortellini

Boiled egg & soldiers M.B

Pear mousse, chocolate ice cream

About the Chef

Martin Blunos first restaurant was named Restaurant Lettonie (French for Latvia, his mother's homeland) on the edge of Bristol and nine years later, in 1997, he opened a larger version of Lettonie in Bath. The restaurants, both of which have now closed, were awarded two Michelin Stars. Food writers, critics and contemporaries were regular customers and Martin's cooking attracts journalists of leading food publications from all over the globe.

Martin now concentrates on consultancy and television work. Martin appears regularly on television and radio with regularly slots as Guest Chef on programmes such as ITV's Saturday Cooks and Daily Cooks, BBC1 Saturday's Kitchen with James Martin, BBC Market Kitchen and ITV 1 Britain's Best Dish. He made 'Tasting Times with Martin Blunos' a ten part series for ITV and was chosen to cook for Her Majesty The Queen during her jubilee year. One of the most popular TV cookery shows in America is coming to the UK. Iron Chef UK will begin screening in April on Channel 4 and Martin has been chosen to be one of four Iron Chefs.

Martin demonstrates all over the country at media events and all major food festivals throughout the world. In addition to his cooking Martin is in much demand for public appearances, talks and demonstrations.