



## **Colette's at The Grove enters The Good Food Guide 2012 and harvests home grown fruit and vegetables for a new Autumn menu**

***"Star struck venue with eye popping food" - The Good Food Guide 2012***

*September 2011:* Colette's restaurant at The Grove in Hertfordshire (known as 'London's Country Estate'), has been recognised as one of the UK's leading restaurants with an entry in *The Good Food Guide 2012*. This Autumn also sees the launch of a new *Taste of the Garden* menu, with fruit and vegetables grown on the estate.

For more than 60 years *The Good Food Guide* has scored the best dining experiences on offer across the country, highlighting restaurants with impeccable cooking technique and ambition.

Colette's, the elegant à la carte restaurant at The Grove, is helmed by rising star Chef Russell Bateman, who has already earned the restaurant 3 AA Rosettes in the 2011 AA Restaurant Guide.

Colette's cooking score in the new guide is a commendable 5/10 which denotes "exact cooking techniques and a degree of ambition; showing balance and depth of flavour in dishes, while using quality ingredients." The review cites "the supremely confident kitchen," Chef Bateman is praised for his creativity and service is highlighted as going the extra mile.

Bateman's skill is to combine classic and more adventurous flavour combinations, giving his dishes a very personal signature. Before Colette's, he worked in many Michelin starred restaurants, including Pétrus and Auberge de L'Eridan, and alongside notable chefs such as Gordon Ramsay and Marcus Wareing. His unique style of embracing diverse food and cultures while subtly mixing flavours and textures is highlighted through the use of the freshest and best ingredients – with many of the fruits and vegetables picked daily from The Grove's kitchen

garden in the original 3-acre Walled Garden.

**New for autumn** at Colette's is the *Taste of the Garden* four-course set menu, which showcases Bateman's culinary creativity and fruit and vegetables from The Grove's walled garden. Sample dishes include:

*Colette's fried frog-legs, served with home-made ketchup, thyme and green tomatoes*

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*Cornish lamb breast, with a salad of The Grove's own garden vegetables and lemon balm emulsion*

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*Jerk style pork belly, served with sweet potato, blackened corn and honey vinegar*

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*Poached garden rhubarb, with almond biscuit and almond ice cream*

Colette's is on the ground floor of the hotel's Grade II Listed mansion, with its own entrance. Spread over three elegant rooms, with a small jewel-box bar, it opens onto a large terrace with views over the estate to the Lake and the Grand Union Canal.

Colette's at The Grove is open for dinner five days a week, Tuesday to Saturday from 7.00pm to 9.30pm. Full seven-course tasting menu starts from £80 per person. Taste of the Garden starts from £45 per person, including canapés, petit fours, tea and coffee.

**For more information visit [www.thegrove.co.uk](http://www.thegrove.co.uk) or call 01923 807 807  
The Grove, Chandler's Cross, Hertfordshire WD3 4TG**

#### **NOTE TO EDITORS**

The Grove- London's Country Estate – (Condé Nast Traveller UK Leisure Hotel and AA Hotel of the Year winner) is just 18 miles from Central London, with stunning contemporary interiors and relaxed friendly service. Sequoia, the spa, was voted Best Spa in the World at The Telegraph Ultra Awards in 2009. With three restaurants and 300 private acres – including a private OFSTED registered kids club, woodland, formal gardens, a canal, 3 swimming pools, tennis courts, a beach and the kitchen garden in the Walled Garden, the options for quality time are endless. [www.thegrove.co.uk](http://www.thegrove.co.uk)

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