

ABOUT CHEF NATHAN



"Originally French trained, my cuisine is a combination of classical and modern with an emphasis on clean flavours and seasonal ingredients. I focus on produce of extraordinary freshness and quality with vegetables, fruits, herbs, cereals and aromatic spices playing key roles. Inspired by many great chefs and cuisines, I enjoy achieving menus and dishes that are vibrant, substantial and exciting."

Before his twenty years of experience within the catering and hospitality industry, Nathan grew up and was trained as chef in Cornwall. He worked in many kitchens of the South West, before quickly moving up the ranks, which led him to the top kitchens of London. Nathan cooked then with the celebrated chef Simon Hopkinson of Bibendum restaurant in Chelsea. After a few years in London, he returned to the West Country to join in several Michelin starred kitchens, including the famous two Michelin starred Lettonie in Bath. Since then, he has head led the kitchens of acclaimed restaurants, 5 stars hotels and gastronomic dining pubs.

During his time as head chef, Nathan earned a place in the prestigious Michelin Red Guide for ten years, achieved a Bib Gourmand in 2011 and he featured in many food publications and national press. His next path was to teach at the Samsung Private Cookery School where he designed bespoke team building cookery classes and competitions for blue chip company's such as Boeing, Nokia, Sony and KPMG.

Few years later, Nathan was head hunted to run a bistronomic hotel in Chamonix and this is where he started his French career. For over two years, he has worked in the luxurious private chalets of Chamonix-Mont-Blanc and Megève, bringing tailor-made menus to the clients. But from now on, you can find him in our very own kitchens of Château de Varennes.

HIS CUISINE

Modern European with few International inspirations, focusing on regional traditional cookery from the best local and strictly seasonal produce. Nathan believes in serving hearty food and balanced dishes but elegantly presented.

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CAREER ACHIEVEMENTS & HIGHLIGHTS

COOKED FOR

The Queens 80th birthday

The late Lady Diana, The late Marlon Brando, Tom Cruise, Claudia Schiffer

AWARDS

Bristol Chef of the Year (Bristol is the 6th biggest city in the UK)

Featured in Diana Henry's top Gastronomic dining pub publication.

Bib Gourmand winner - Good food guide listed - AA Rossette - Trenchmans top 150 restaurant guide

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