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The Restaurant at the Seaview Hotel is awarded 2 AA Rosettes

The Restaurant at the Seaview Hotel has just received 2 AA Rosettes joining Thompsons, The Royal and The George Hotel as one of the best places to eat on the Island.

Head chef, Bryn Edwards, had this to say:

“This is an incredible accomplishment for our team. There’s so much hard work involved and to receive 2 AA Rosettes is just brilliant. It also shows what a food destination the Island has become. Much of our menu features local producers like Green Barn Farm, Living Larder, the Tomato Stall and Wight Milk.”

The AA Inspector's meal consisted of chicken terrine with hazelnut mayonnaise to start with followed by Hake with mussels and bacon crumb. For dessert he had passion fruit soufflé, mango sorbet with passion fruit caramel

The dessert recipe was created by HTP apprentice chef Alex Woodward-Parker who is responsible for making the soufflé on a daily basis. The Inspector commented how skilled it was to serve a hot soufflé and the flavour combinations especially with the caramel twist worked beautifully. The dessert is also dairy free!

Owner, Martin Gardener, praised the team for pushing standards and making the hotel one of the best places to eat on the Isle of Wight.

The AA Rosette rating goes from 1 to 5, achieving two rosettes indicates innovation, greater technical skill and more consistency and judgement in combining and balancing ingredients. There are just over 900 restaurants in the UK with a 2 AA Rosette rating. The Restaurant also holds a Michelin Bib Gourmand award.

The average price for three courses in The Restaurant is £28. For more information visit www.seaviewhotel.co.uk



Image: (L-R) Tom Bull, Alex Woodward-Parker, Adam Hayden, Bryn Edwards