

15<sup>th</sup> January 2009

**JUST FOUR MONTHS AFTER OPENING THE PASS RESTAURANT  
AT SOUTH LODGE HOTEL IS AWARDED 3 AA ROSETTES**

The Pass Restaurant has today (South Lodge Hotel, Nr. Horsham, West Sussex RH13 6PS) been awarded the prestigious accolade of 3 AA Rosettes. Under head Chef Matt Gillan, The Pass opened in November 2008 and offers a unique dining experience - 22 covers situated in the heart of the kitchen. The results will be displayed in the **2010 AA Restaurant Guide** to be published this September.

Matt Gillan, (whose previous experience includes Restaurant Gordon Ramsay in London and Midsummer House Restaurant in Cambridge) is offering a selection of five, seven and nine course tasting menus, adapted for both lunch and dinner. Dishes include *Ballotine of salmon, lobster beignet aniseed emulsion; Poached halibut, roast chicory, fricassee of squid and pearl barley; Saddle of venison, parsnip puree, honey roast parsnips, morels, potato fondants; Tonka bean parfait, hot chocolate mousse, baileys marshmallow, malt anglaise*. Each dish can be accompanied by a selection of matching wines. A tasting menu is also available for Breakfast served from 7.30-10am. The Pass will be open Wednesday-Sunday for lunch 12-2pm and dinner 7-9.30pm, with a no table turning policy.

The AA states, "Three Rosettes are awarded to outstanding restaurants that demand recognition well beyond the local area. The highest quality ingredients receive sympathetic treatment, and there is consistent timing, seasoning, and judgement of flavour combinations. You can expect excellent and intelligent service, and a well-chosen wine list".\*

Matt comments, "We're absolutely thrilled, to be awarded 3 AA Rosettes only four months after opening is a huge achievement for us. It really pays homage to all the hard work that we have put in, I'm immensely proud of the team".

\* Taken from The AA Restaurant Guide

**Ends**

[www.southlodgehotel.co.uk](http://www.southlodgehotel.co.uk)

[www.exclusivehotels.co.uk](http://www.exclusivehotels.co.uk)

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