



February 2007

LUCKNAM PARK'S HEAD CHEF HYWEL JONES RETAINS MICHELIN STAR



Lucknam Park Hotel is delighted to announce Hywel Jones' fantastic achievement in retaining the Michelin star that was first awarded in January 2006. The awards are widely recognised as the highest and most prestigious culinary accolade.

Managing Director of the hotel, Harry Murray MBE commented;

"Every one at Lucknam Park is thrilled for Hywel Jones who has worked so hard to retain this star. He is an extremely talented but modest chef who treats his staff, his colleagues and our guests with the utmost respect".

Hywel started his career as chef de partie in two Michelin 3-Star establishments; Chez Nico at 90 and Marco Pierre White. He then developed his skills as junior sous-chef at the Michelin starred Le Soufflé. From there he went on to earn his first Michelin star working in London at Foliage restaurant at the Mandarin Oriental Hyde Park where he was Head Chef for five years.

Lucknam Park is an award winning hotel. This magnificent Palladian mansion is set in 500 acres of parkland and gardens just six miles from Bath and takes its culinary excellence very seriously.

For further information and reservations please call Lucknam Park on 01225 742 777 or visit www.lucknampark.co.uk.

For further press information please contact:

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**** Note to editors: A sample copy of Hywel's menu is available at: www.lucknampark.co.uk/dining/private.html**
