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**DINE AND STAY
AT PENNYHILL
PARK HOTEL**



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NDA NEWS

Michelin star dining experience at the Latymer

Pennyhill Park Hotel

Latymer, is in one of the oldest parts of the original house at the luxury hotel and spa in Pennyhill Park. The hotel is facilitated with a wide range of amenities perfect for special occasions, weekend stays and meetings.



The luxury hotel and spa is 123 acres located in Surrey parkland, with a wide variety of experiences for fun and leisure. The spa offers over 20 treatment rooms, outdoor hot tubs and hydrotherapy, indoor pool with underwater music and fibre optic lighting with relaxation areas to explore, along with a modern gym and fitness classes for all to enjoy.



The luxurious 18th-century house is decorated with elegant chandeliers, stunning wall length tapestries and vintage furniture throughout overlooking the grounds, a maze of bedrooms and corridors in a modern extension opposite. The Hotel has a relaxed feel perfect for recharging.



The hotel has 124 rooms, of which 26 are in the main house, providing a blend of contemporary and period elements, with vintage furniture and glassware, patterned wallpapers and winged armchairs.

Latymer Restaurant: Head chef, Steve Smith

Steve Smith who is the head chef at the Latymer started his career in the kitchen of Jean Christophe Novelli. Chef Steve Smith is widely known as one of the most inventive and gifted chefs of his generation. Renowned for his modern British cuisine, his dishes are made using the finest seasonal ingredients available. Steve has held a Michelin star for the last twenty years, also earning Five AA Rosettes, 8/10 in the Waitrose Good Food Guide and winning a Catey Award for Chef of the Year in 2014.



If you are passionate about food and drinks, you will most definitely enjoy the taste and delightful experience of this award-winning Michelin star dining in Latymer. The dishes on the menu are changed on the day to ensure the freshest ingredients of the best quality are served.

The Exquisite and delicate presentation of the dishes are not only delicious but also aesthetically pleasing.

“ MY FOOD WILL BE FLAVOUR AND TEXTURE DRIVEN USING THE BEST AVAILABLE SEASONAL PRODUCE “

- Chef Steve Smith



A choice of carefully selected wines was presented to accompany with the meal. The attention to detail was unmatched to ensure that the best wine was chosen to go with the meal and to experience the epitome of fine dining.



The attention to detail throughout the Latymer and the execution of all the dishes are an important element of the dining experience which certainly stands out from other restaurants.



Soaking up the ambience of the stylish settings whilst tucking into a starter, main and dessert, enjoyed from a superb set menu with interesting and unexpected tastes combined surely was the ultimate experience of fine dining.



This Calamansi gel and blackberry flavored sorbet with vinegar is the perfect example of using special ingredients to create a unique dessert. Calamansi is a type of lime or Philippine lemon grown in the Philippines. The citrus fruit has been a staple in Filipino and Southeast Asian cooking for years. The flavour is a very tart combination of lemon, lime, and orange.

If you are looking to recharge, relax and have delicious food, then Pennyhill is your place. It's the perfect destination to celebrate a special occasion with a loved one, friends or even just for fun.



Get in Touch

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