

NEWS: Tuesday, 12th February 2008

Burpham Country House Hotel & Restaurant celebrates arrival of new chef Mark Stepney

Nestled in the pretty Sussex area of Burpham, with its flint and thatched cottages, Norman Church and stunning views across the chalky uplands of the South Downs, just 2 miles from Arundel, this 18th century, former hunting lodge and now **exclusive, luxury guest house and restaurant** is celebrating the arrival of new chef Mark Stepney.

Born and brought up in Sussex, Mark prides himself on his attention to detail and passion for food.

"I was born to cook! My love of food from how it's produced, prepared, presented and served defines who I am. Joining Steve and Jackie is a fantastic opportunity for me to work with a truly creative and professional team, dedicated to providing an exceptional food experience."

The modern British menu Mark has created under the direction of owner, proprietor Steve Penticost includes such delights as fresh salmon tart with a tomato fondue & salsa verde and ham hock & parsley jelly with a home made piccalilli. For main courses the Winter/Spring menu includes: braised shoulder of local lamb with roasted roots & a mint jus and marinated slow roast belly pork with a spiced gravy. Finally (if you can squeeze any more in!) the desserts include: a trio of chocolate deserts, iced apple parfait with a cranberry compote and the eternal favourite sticky toffee pudding with caramel & vanilla sauces.

The Restaurant at Burpham Country House Hotel is open from Tuesdays to Saturdays with a fixed price menu of 2 courses at £20 or 3 courses at £25. Set in beautiful landscaped grounds with al fresco dining in the summer, the restaurant at Burpham Country House Hotel offers the very best in fine dining the county has to offer.

Sip aperitifs in the lounge and enjoy the unique 'house party' atmosphere followed by a discreet, fine dining experience in the dining room or conservatory... enchanting!

Steve and Jackie Penticost pride themselves on their locally sourced menu with an emphasis on organic and free-range produce. Such is their commitment to local suppliers that they are gaining quite an enviable reputation.

"We supply Burpham Country house with all their sausages and bacon plus local lamb, ham hocks and aged beef. The breakfast at the hotel has been so successful that we get customers from Burpham Country House coming into the shop and buying sausages and bacon to take back home!" Matthew Vann, Arundel Butchers

RESERVATIONS & INFORMATION FROM:

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