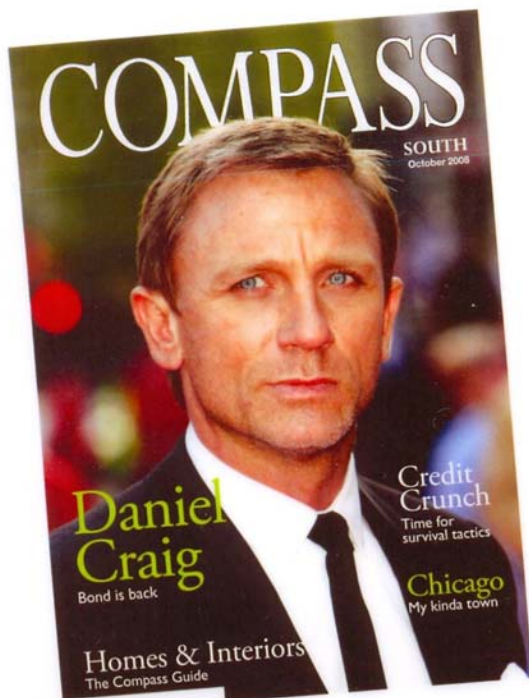


Highcliff Grill News Room

October 2008 - Compass Magazine reviews the Highcliff Grill

COMPASS FOOD REVIEW



RESTAURANT

Highcliff Grill at the Marriott Hotel in Bournemouth



Andrew Jackson visits a classic hotel restaurant

With spectacular sea views, a stone's throw to seven miles of golden beaches, great entertainment and beautiful parks and gardens, the exquisite Bournemouth Highcliff Marriott Hotel harbours the Highcliff Grill, a classic restaurant in a traditional Victorian setting with a contemporary feel and complemented by unrivalled sea views.

With a breathtaking view of the sea, the recently refurbished restaurant created an all-important atmosphere for what proved to be a memorable meal.

The scene was set with a warm welcome from restaurant manager Mark Jenkins and his offering of the international wine list, unusually categorized by style (light and fresh, aromatic, and so on) and his recommendation of a bottle of Melbourne Lounge Chardonnay Pinot Grigio, which, unlike many over-oaked Australian Chardonnays, was fresh and delicious and also available by the glass.

We were offered two menus: the à la carte and a modestly priced table d'hôte menu, both presenting innovative cuisine with a strong emphasis on fish. We selected signature dishes from both menus, with Rachel choosing fish soup and roasted Barbary duck and myself opting for the Highcliff prawn cocktail and the Highcliff fish and chips (the chips being displayed and then served from a miniature frying basket), followed by a couple of delectable desserts: lemon possett and the neatest Eton mess I've ever seen. All of this was equalled by friendly and attentive service.

Winning gold, silver and bronze medals at the Culinary Olympics in Germany and at the Hotel Olympia in London and Birmingham, executive head chef Eugene Cartwright achieved the first place in the Norwegian Seafood Challenge, beating 150 top chefs from around the country, and has joined the Highcliff to create an entirely new menu with radical changes and some innovative touches.

Eugene said: "With my intention to source local, sustainable products, working with our suppliers to deliver simple, fresh, seasonal, chef-crafted food, cooked to a very high consistent standard, we will be able to gain accolades for the Bournemouth Highcliff Marriott Hotel."

We finished the evening by taking coffee in the elegant Highcliff Lounge and Bar, which also serves light meals and afternoon teas and offers the same spectacular views across the ocean. The vista, together with well presented food and good service, makes the Highcliff Grill well worth a visit. 🌸

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