

FOOD & DRINK

SNAPSHOTS OF BATH'S FOOD SCENE

AMAZING GRAZE

Our options for dining in style during lockdown are ever expanding. DF Lockdown Dinners are created kits by Chef Dionas Frank, the senior sous chef at Babington House, and Charlotte Manns, pastry chef. Every week they release a fresh, luxurious menu, with the option to opt for two or three courses.

"Despite lockdown, we wanted to keep Saturday nights alive and bring some joy back by not only continuing to bring delicious food to people, but also making it more of an event by having them put each dish together and have fun plating," say Charlotte and Dionas.

This isn't the only treat to emerge from the creative foodies at Babington House. Just last month, executive chef Neil Smith launched his own lockdown project - a weekly pie and grazing box filled with Neil's succulent pie and a few other select goodies. "Eat, Drink, Share by Chef Neil Smith is providing true artisan food to enjoy at home," Neil explains. "I love to cook family favourites for both family and friends, hearty dishes such as pies accompanied by seasonal sides and plenty of pastry. The pies have proved so popular that I have now launched my new Hog Box, which includes best loved fare such as Scotch eggs, pork pies and sausage rolls with homemade pie fillings and also local cheese and homemade crackers and a sweet pastry." You can order from both via their Instagram pages @df_lockdowndinners and @chefneilsmith

STRONG AS AN OX

The 16 days of Chinese New Year kick off on 12 February, 2021 is Year of the Ox, which is associated with characteristics like being hard working and honest. While any local Chinese New Year celebrations are put on hold this year because of the pandemic, you can still celebrate at home. Peking Restaurant says it is the longest established takeaway in Bath, having opened back in 1983 - and offers dishes from Cantonese, Sichuan and Peking traditions. Make sure not to skip the spring rolls - they symbolise wealth and are a New Year favourite in China as a result. For more: www.pekingrestaurantbath.co.uk



Mark the Chinese New Year with a tasty takeaway



...and Chef Neil Smith wants us to eat more pies, so we Give yourself the gift of a DF Lockdown Dinner

LUCKY STARS

Restaurant Hywel Jones at Locknam Park Hotel & Spa, and Olive Tree at The Queensberry Hotel, have kept their Michelin stars.

"It is almost impossible to put into words what it means to me as a chef to be recognised by Michelin yet again with a star for the Olive Tree," says Chris Clegburn, head chef. "The last 12 months have been incredibly difficult for the industry all round, we have had to close three times, furlough staff, and continuously adapt to the ever-changing Covid requirements, so this feels even more significant."

Hywel Jones was also thrilled to keep his restaurant's star for the 16th year in a row: "I am so proud of the entire team and of the way they have continued to deliver the standards required to achieve such recognition in what has been a challenging time." For more: www.olivetreebath.co.uk/ www.locknampark.co.uk



Chris Clegburn is thrilled to keep his Michelin Star

www.mediaketch.co.uk | BATH LIFE | 31