

# Neil Patterson Affil. RSH

January 2010



Plymouth  
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Date of Birth: February 1972

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<http://reliefchef.org/ncpreviews.aspx>

## ***CAREER:***

2004 – The Present	Various freelance chef assignments in the UK, including:  Hurst House on the Marsh, Wales as Sous & Pastry Chef Cotswold House, Chipping Campden (twice) as Senior Sous Chef & Head Chef Hotel Endsleigh, Tavistock as Sous Chef Jolly Gardener, Moneyrow Green, (twice) Head Chef St. Elizabeths House, Plympton St. Maurice, Kitchen Planning Consultant & Pastry Chef Nunsmere Hall (Three times) as Head Chef & Sous Chef. Holbrook House, Wincanton (twice) as Pastry Chef & Sous Chef. St. Martins Hotel, Cornwall as Senior Chef de Partie. The Oyster Shack, Salcombe (twice) as Senior Sous Chef	
2006 - October	Chef Consultant to Hotel Management, Cliff Hotel, Norfolk	
2003 – 2004	Senior Sous Chef, Pastry Chef & Acting Head Chef for 3 months	Summer Lodge Hotel Evershot, Dorset <i>A.A. 3 Rosettes, 3 Red Stars</i> <i>R.A.C. Gold Ribbon</i> <i>Michelin Red Pavilion</i> <i>Relais &amp; Chateaux</i>
2002 –2003	Various freelance chef assignments in the UK & Ireland, featuring food in channel 5 “family affairs” location shoot at Langshott Manor & Dublin Four Courts, Ireland	
2001 – 2002	Executive Sous Chef & Head Chef for ‘ 23 ‘	The Gresham Hotel Upper O’ Connell Street Dublin 1 <i>A.A. 4 Stars, 1 Rosette</i>
2001	Senior Sous Chef	The Commons Restaurant Newman House St. Stephens Green Dublin 2 <i>Michelin 1 Star</i>

*Stage at Restaurant Peacock Alley, Dublin, 1 Michelin star*

2000 – 2001	Head Chef promoted from Sous Chef	Essebourne Manor Andover Hampshire A.A. 2 Rosettes, 3 Stars
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*Stage at Ynyshir Hall, Wales. 1 Michelin star*

1998 – 2000	Sous Chef & Pastry Chef	London House Restaurant Pewsey Wiltshire A.A. 3 Rosettes Michelin 3 Knives & Forks
1996 – 1998	Sous Chef	The Greenway Cheltenham Gloucestershire A.A. 3 Rosettes, 3 Red Stars R.A.C. Blue Ribbon Michelin 3 Knives & Forks
1996	Chef de Partie (Six month contract)	St. Martins Hotel St. Martins Isles of Scilly Cornwall A.A. 3 Rosettes, 3 Red Stars
1995 – 1996	Sous Chef promoted from Chef de Partie	The Lake Country House Llangammarch Wells Powys A.A. 2 Rosettes, 3 Red Stars R.A.C. Blue Ribbon
1994 – 1995	Chef de Partie	The White House Restaurant Prestbury Cheshire A.A. 2 Rosettes

1992 – 1994	Commis Chef	Crabwall Manor Mollington Chester Cheshire A.A. 3 Rosettes, 3 Red Stars R.A.C. 4 Stars Michelin Red Pavilion status
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*I was employed by Michael Truelove (formerly Head Chef at the two Michelin star Box Tree Restaurant, Ilkley & at the time the youngest person to have held 2 Michelin stars) as a Commis Chef. I Deputised for the larder Chef de Partie as well as working on the Sauce and Garnish sections.*

1990 – 1992	Commis Chef	Wilmslow Moat House
1988 – 1990	Management Trainee	The Lymm Hotel

### *Qualifications*

Royal Society of Health & Hygiene	Intermediate	Credit
City & Guilds	706/1 Theory	Distinction
	706/1 Practical	Distinction
	706/2 Theory	Distinction
	706/2 Practical	Credit
BTEC	Hotel and Catering Studies	
GCSE	Nine subjects	Pass

## *Referees*

The following people are willing to act as referees for Neil Patterson

Mr Ben Streak, Head Chef  
Bishopstrow House Hotel and Spa  
Warminster  
Wiltshire  
BA12 9HH  
Tel: 01985 212 312  
Email: [info@bishopstrow.co.uk](mailto:info@bishopstrow.co.uk)

I've worked for Ben as Sous Chef from Spring 2003 at Summer Lodge hotel & on relief assignments at Holbrook House.

Mr Nick Fisher, Executive Chef  
Bereystede Hotel,  
Bagshot Road, Sunninghill,  
Ascot,  
SL5 9JH  
Tel: 01344 623 311

I Worked for Nick at the Hotel Endsleigh, originally for only 4 weeks but was extended to 2 ½ months. He has since moved to the MacDonald Hotels Bereystede hotel in Ascot.

Miss Caroline Burke, Owner  
The Jolly Gardener,  
Moneyrow Green,  
Holyport, Berkshire  
Tel: 01628 622 933

I Initially set up the kitchen at the Jolly Gardener and stayed until a Head chef was appointed, I returned in late 2008 again while a permanent member of staff was appointed. In total I have spent over 12 months working at the Jolly Gardener.

Mr Steve Love, Owner & Head Chef  
Loves Restaurant  
The Glasshouse  
Canal Street  
Birmingham  
B16 8FL  
Tel: 0121 454 5151  
Email: [info@loves-restaurant.co.uk](mailto:info@loves-restaurant.co.uk)

I've worked for Steve twice as a freelance chef during the difficult transition period of him taking over at this luxury hotel, and again during his notice period when he leaving Cotswold House to open his own restaurant.

Miss Jo Martin,  
Former Head Chef & Manager  
The Greyhound Inn,  
Corfe Castle,  
Dorset,  
Tel: 07921 626979

The Greyhound Inn has been a regular client during my time as a freelance chef, and Jo has no hesitation in being a referee.