

Chef Profile



Manuel Dias & Jatinder Nehra – The Bridge House Hotel – Pg \$\$

The talented duo at The Bridge House Hotel are proving the adage that 'too many cooks spoil the broth' wrong. Manuel Dias began his career in Portugal, and later trained with Italian chefs in England to absorb as much knowledge of different cuisines as possible. He takes pride in cooking with Surrey's fresh ingredients, and has created a refined signature dish of carved rump of lamb with redcurrant and Madeira sauce. Manuel's partner-in-dine, Jatinder Nehra, meanwhile, loves the spices and creativity of Indian cuisine. Jatinder particularly likes using cumin seeds and tomatoes in his cooking to imbue his recipes with strong, aromatic flavours, although he also enjoys experimenting with many cooking styles to produce the best result for his diners.