



Jason Atherton



Jason Atherton was the first British chef to complete a stage at Spain's famous *elBulli* restaurant in 1998. This invaluable experience laid the foundation for his unique creative style and fuelled his insatiable thirst for culinary knowledge. Having worked under Pierre Koffmann, Nico Ladenis, and Marco Pierre White, Jason opened *maze*, the most successful restaurant in the Gordon Ramsay group. Jason launched his own restaurant company, Jason Atherton Ltd, in 2011 and his flagship restaurant, 'Pollen Street Social', winning a Michelin star in its first year. He has since launched 'Little Social', Michelin-starred 'Social Eating House' and 'Berners Street Tavern' in London, all to critical acclaim. Jason also has restaurants in Hong Kong, Singapore, Shanghai and will be launching in Dubai, Sydney and New York in 2015, totaling over 15 restaurants in the group across 5 continents by the end of 2015.

Jason's restaurants have won an unprecedented number of awards including Best New Restaurant, Chef of the Year, Best Restaurant of the Year, and Jason was announced GQ Chef of the Year in 2013.

Jason is on our screens as co-Judge in Sky Living's major new food series 'My Kitchen Rules' alongside Lorraine Pascale, and is a regular chef on BBC's 'Saturday Kitchen'. Jason has also appeared in BBC's 'Great British Food Revival' and was the winning chef in BBC2's 'Great British Menu' in 2008, returning ever since to mentor the new competing chefs.

Jason's third book, *Social Suppers* was just published in June 2014, to be followed by 'Social Desserts' in 2015 and 'Pollen Street Social' in 2016.

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