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Picture by Nathalie Todd Photography

WOBURN businessman Jon Todd and Howard Bridgeman, his partner in the venture, have celebrated the launch of a fine dining restaurant at The Plough, Wavendon, with a six-course VIP dinner.

And they revealed that they intend to establish its reputation by aiming for Michelin status for the restaurant.

Head chef Grant Hawthorne, a newly arrived resident of Aspley Guise, said: "The Plough will be a service-led establishment which celebrates the seasons using the very best of local produce.

"Our menu will be complemented by an extensive sommelier's selection of Old and New World wines, approximately 30 of which will be available by the glass in the very near future."

VIP guests at the champagne launch included the former director of catering for BA worldwide, the editor of the South Africa Times, the MD and CEO of Tyrrells Potato Chips and Kriss Akabusi, former Olympic medal winning runner

DINNER IS SERVED: Left to right, the Plough's misleadingly named Spanish sommelier Angus MacNab, head chef Grant Hawthorne, Barnfield College lecturer in charge of patisserie John Barge, co-owners Howard Bridgeman and Jon Todd, former director of catering for BA Worldwide Tony King, and Olympic medal winning athlete Kriss Akabusi.

turned motivational speaker, whose business is located in Woburn.

Jon Todd runs a major landscape gardening business and Howard Bridgeman an IT company. They bought The Plough last year after discussing its potential as a five-star restaurant for a decade. Mr Bridgeman said it was wonderful to see their dream realised.

The Plough is open daily from noon and its menu includes a pre-theatre dinner served between 5pm and 7.30pm. The terrace is open for non-diners who wish to enjoy a drink from the bar.