

SAGA

BIOGRAPHY:

John McCerery

SAGA CRUISES' EXECUTIVE CHEF

John McCerery, Saga Cruises' Executive Chef was born in Sunderland and moved to London after finishing college.

From there he learned his trade, working his way around a number of high-quality hotels around the UK, including the Royal Lancaster Hotel, De Vere Slayley Hall & Golf Resort, the Vermont Hotel and Seaham Hall & Oriental Spa.

In 2009, John began working at sea on a private yacht, based in the Mediterranean and Caribbean and in May 2011 he joined Saga Cruises as Executive Sous Chef in the View Restaurant.

In March 2012 joined the Saga Ruby on the last leg of her World Cruise as Executive Chef. For her launch in 2019 and subsequent cruises, John oversaw the restaurants and menus for Spirit of Discovery and is now taking charge of every aspect of the catering on Spirit of Adventure, as she sails on her maiden cruise on July 26, 2021.

On the subject of his work, John says: "It is always exciting creating new menus and dishes for our guests. I tend to keep the dishes within a modern British/ European theme as most of our guests are British.

"My team and I are always listening to feedback to ensure we continue to develop menus our guests enjoy and I relish the freedom we're given to create dishes that we know will work.

"Provenance is important to us too. Obviously, we'll pre-load the ships, but we also like to buy fresh ingredients at the destinations we stop in so we can develop dishes that use all those local flavours.

"Although our cruise ships are small by modern standards, our galleys are always busy and I have a great staff of 97 people behind the scenes making sure that every one of the 4,500 dishes that go out every day are delivered to the consistently high standard that we, and our guests, demand."



John McCerery

