



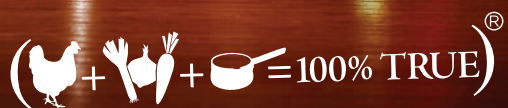
# OBSESSION<sup>16</sup>

SIXTEEN YEARS OF CULINARY EXCELLENCE AT NORTHCOTE



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QUOTE: NO2016





## Nigel Haworth introduces Obsession 2016

Friday 22nd January – Sunday 7th February

It's that time of year when the anticipation and the fervour of Obsession is now coursing through our veins. I reflect every year on how we have managed to take an idea, then evolve it into an internationally renowned gastronomic festival that has sustained 16 years – it is frankly incredible.

This journey could never have been planned as we discovered chefs from all corners of the culinary world, unique cultures, styles and sublime skills, new produce and flavours, but just as important – incredible friendships, a

passion and desire to share with all around us, customers and colleagues alike. How Northcote in the heart of Lancashire has managed this is simply remarkable but it could never have happened without the unrelenting support of you, our cherished customers, and the brilliant team of staff we have executing the event each night, bringing the Obsession stage alive every January.

This year I am proud to present a list of 16 chefs, as well as Lisa and I. I have to say it's an honour in particular to welcome Annie Feolde, a legend of Italian gastronomy and the first female chef in Italy to be awarded three Michelin stars, along with Hideaki Matsuo from his three-star restaurant in Osaka, bringing fantastic Japanese cuisine from what must be the most exciting culinary platform in the world. At Obsession this year we also welcome chefs from seven different countries – Diego Hernandez from Mexico, Wojciech Modest Amaro from Poland, Peter Tempelhoff from South Africa, Jean-Luc Rocha from France, Lanshu Chen from Taiwan and Angelo Sabatelli and Marco Stabile from Italy.

All offer such a rich level of diversity that inspires me and the brigade as well as fellow guest chefs experiencing their time at Obsession. The list is never complete without young and inspiring British talent, with Mark Jordan, Tom Sellers, Andre Garrett and my good friend Aktar Islam – and finally the pairing of Lisa Allen with Chantelle Nicholson from Marcus Wareing's restaurants that will be an Obsession highlight. The London restaurants are represented by Arnaud Bignon and Robert Ortiz again bringing more international flavours to Obsession.

So bring it on. Craig and I are looking forward to welcoming you to Obsession 2016 – 16 nights of superb, gastronomic brilliance.



### HEADLINE SPONSOR

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Our

OBSESSION

...is Kitchens



# Electrolux Professional Powers Northcote

Having been at the forefront of refined modern British cooking for over 30 years, the kitchen at Northcote House prides itself on the quality and consistency of its food. Yet, as the old saying goes, a workman is only as good as his tools, and the kitchen's capacity to deliver Michelin-starred food, day in, day out, has helped Northcote maintain its position as one of the leading lights in the British culinary scene.

In order help the restaurant continue to evolve looking to the future, Chef Patron Nigel Haworth and Head Chef Lisa Goodwin-Allen decided to commission a brand new kitchen.

In 2013, working alongside C&C Catering Equipment, Haworth and Goodwin-Allen came up with a vision for a state-of-the-art kitchen which could match their ideas of productivity and culinary precisions, and streamline the complete cooking process. Having worked closely with **Electrolux Professional** in the past, Haworth and his team approached the manufacturer to help bring their vision to life.

"Nigel and Lisa are some of the heavyweights of British cooking, and knowing the reputation they have garnered over the years, it was absolutely vital that any potential replacement kitchen could help the team not only sustain, but build on the fantastic foundations already laid at **Northcote**," said **Darren Lockley, Head of Region** at Electrolux Professional.

In order to give as much support to the Northcote team during the design stage, and ensure all possibilities were explored, Haworth and Goodwin-Allen were invited to Electrolux's manufacturing and training facility in Switzerland. The trip enabled the chefs to get a feel for the equipment, put it through its paces, and learn about the wide range of **versatile solutions it could offer**.

Following the trip, the Northcote team commissioned Electrolux to manufacture a **made-to-measure (M2M)** cooking suite, to fit into the **full kitchen system**. The cutting edge design was based around clean lines; removing shelves to give the brigade an open space in which to calmly nurture and explore their creativity.

Lockley continued: "The provenance of ingredients is a philosophy that is absolutely crucial to Nigel and Lisa, and their attitude was no different when it came to sourcing equipment. We invited them to Switzerland to showcase how our solutions could be directly tailored to their bespoke vision, and to give them as much time as they needed to become confident that Electrolux was the **perfect partner** to help them achieve their vision for Northcote's new kitchen."

The kitchen centred around an M2M *thermaline* solution from Electrolux, comprising of a bespoke island featuring two planchas, each with four independently controlled zones; two induction hobs; a bain marie; and a rise and fall salamander grill. With the *thermaline* M2M solutions, Haworth was able to tailor the kitchen to

suit his menu, staff and level of output, which is a design principle now backed by the internationally-renowned Red Dot: Best of the Best award.

"I've worked closely with Electrolux Professional on previous projects in London, so when it came to designing my new kitchen, **they were front of mind**," said Haworth. "Working with the chefs in Switzerland was a great opportunity to get a feel for *thermaline* and see what the range I'd heard so much about had to offer.

"We wanted the kitchen to have a **clean and bright** feel - it was always destined to be a commercial kitchen with high output capabilities, but I wanted to avoid an industrial atmosphere. I wanted planchas to facilitate the use of less pans and more direct cooking. After extensive research it was **thermaline from Electrolux that suited me best**, and I was really **impressed with the clean design and simple controls**."

Northcote's *thermaline* system also boasts two tilting ProThermetic braising pans, creating an ideal 'multipurpose system' to boil, braise, griddle, steam or pressure cook; as well as create stocks and broths, all in the same appliance. The control panel also enables the extensive team of chefs at Northcote to add up to 1,000 recipes using the programmable features, facilitating consistency across staff rotations.

No modern kitchen would be complete without the backing of a state of the art combi oven and Haworth used this knowledge to install an **air-o-steam Touchline combi oven from Electrolux Professional** with an accompanying blast chiller in stacked formation.

Haworth continued: "Lisa was taken in by the cleaning capabilities of the Touchline combi oven, as well as the possibility to stack the combi with a blast chiller, which is great for pastry, and isn't available anywhere else. Once we'd chosen the centrepiece as *thermaline*, there were clear benefits to streamlining the equipment across the kitchen.

We discussed maintenance in detail at the specification stage and our maintenance technicians have received training on our Electrolux kit so I know that if any problems arise, they can be rectified swiftly.

Lockley concluded: "As a company we have built up a **reputation for providing robust and reliable equipment for chefs and caterers** across each and every sector of the food service market, yet helping Nigel and Lisa achieve their vision for Northcote has been one of this company's **finest accomplishments in the UK**.

"Committing to a complete redesign of a Michelin-starred kitchen is a decision no chef takes lightly, so to be able to help Nigel and Lisa complete their journey, from initial specification, through to thorough testing and then installation, **is a feat we are very proud of**."

"Electrolux is known as a **strong brand**, but the working relationship they facilitate **make it even stronger**."

Darren Lockley,  
Head of Region at  
Electrolux Professional

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**2001**

TERRY LAYBOURNE 21 Queen Street, Newcastle  
PHILIP HOWARD The Square, London  
NICK NAIRN Nairn's, Glasgow  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

**2002**

GERMAIN SCHWAB Winteringham Fields, Lincolnshire  
PHILIP HOWARD The Square, London  
ROBBIE MILLAR Shanks Restaurant, Bangor  
BRIAN TURNER Turners Restaurant, London  
DANIEL COUET Fredsgaten 12, Stockholm  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

**2003**

CHRIS & JEFF GALVIN Orrery & The Picasso Room, London  
CHRISTIAN OLSSON Vassa Eggen, Stockholm  
PHILIP HOWARD The Square, London  
HESTON BLUMENTHAL The Fat Duck, London  
JOHN TORODE Smiths of Smithfield, London  
NIGEL WIGGLESWORTH Twin Farms, USA  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire



**2004**

PETER GORDON The Providores and Tapa Room, London  
JOHN CAMPBELL The Vineyard at Stockcross, Berkshire  
ROWLEY LEIGH Kensington Place, London  
DARINA ALLEN Ballymaloe Cookery School, London  
PHILIP HOWARD The Square, London  
GIORGIO LOCATELLI Locanda Locatelli, London  
NIGEL HAWORTH Northcote, Lancashire

**2005**

ERIC CHAVOT The Capital, London  
SAT BAINS Restaurant Sat Bains, Nottingham  
DIETER KOSCHINA Vila Joya, Portugal  
ROY BRETT Seafood Restaurant, Cornwall  
PHILIP HOWARD The Square, London  
RICHARD CORRIGAN Lindsay House Restaurant, London  
NIGEL HAWORTH Northcote, Lancashire

**2006**

CLAUDE BOSI Hibiscus, London  
DAVID THOMPSON Naham, London  
FERGUS HENDERSON St John Restaurant, London  
ANDONI LUIS ADÚRIZ Mugaritz, Spain  
MARK HIX Caprice Holdings, London  
BRUCE POOLE Chez Bruce, London  
PHILIP HOWARD The Square, London  
NIGEL HAWORTH Northcote, Lancashire



**2007**

ANDREW PERN The Star Inn at Harome, Yorkshire  
RAYMOND BLANC Le Manoir Aux Quat'Saisons, Oxford  
MICHEL ROUX JNR Le Gavroche, London  
PAUL CUNNINGHAM The Paul, Copenhagen  
MICHAEL CAINES Gidleigh Park, Devon  
PHILIP HOWARD The Square, London  
NIGEL HAWORTH Northcote, Lancashire

**2008**

ANTHONY FLINN Anthony's Restaurant, Yorkshire  
MARK EDWARDS Nobu, London  
PIERRE KOFFMANN Pierre Koffmann at The Berkeley, London  
ANGELA HARTNETT Gordon Ramsay Restaurants, London  
PHILIP HOWARD The Square, London  
SHANE OSBORN Pied à Terre, London  
NIGEL HAWORTH Northcote, Lancashire



**2009**

DANIEL CLIFFORD Midsummer House, Cambridge  
SHAUN RANKIN Bohemia Bar and Restaurant, Jersey  
GLYNN PURNELL Purnell's 55, Birmingham  
PHILIP HOWARD The Square, London  
BRETT GRAHAM The Ledbury, London  
ATUL KOCHHAR Benares Restaurant and Bar, London  
JASON ATHERTON Maze, London  
PAUL HEATHCOTE Heathcotes, Longridge  
NIGEL HAWORTH Northcote, Lancashire

**2010**

TOM KITCHIN The Kitchin, Scotland  
MATTHEW FORT & TOM PARKER BOWLES Journalistic Duo  
THEO RANDALL Theo Randall at The Intercontinental, London  
KEN HOM Maison Chin, Bangkok, Thailand  
LISA ALLEN Northcote, Lancashire  
ANGELA HARTNETT Murano, London  
NATHAN OUTLAW Restaurant Nathan Outlaw, Cornwall  
PHILIP HOWARD The Square, London  
JACOB JAN BOERMA Restaurant De Leest, Holland  
ANDREW FAIRLIE Restaurant Andrew Fairlie, Scotland  
NIGEL HAWORTH Northcote, Lancashire

**2011**

KENNY ATKINSON The Orangery, Rockliffe Hotel, Durham  
MARTIN BURGE Whatley Manor, Oxford  
MARTIN WISHART Restaurant Martin Wishart, Scotland  
SIMON ROGAN L'enclumbe, Cartmel  
HUGH FEARNLEY-WHITTINGSTALL River Cottage, Dorset  
LISA ALLEN Northcote, Lancashire  
CLAIRE CLARK Formerly of The French Laundry, USA  
JAMES MARTIN Saturday Kitchen, BBC  
SAT BAINS Restaurant Sat Bains, Nottingham  
VIVEK SINGH The Cinnamon Club, London  
NIGEL HAWORTH Northcote, Lancashire

**2012**

CLAUDE BOSI Hibiscus, London  
BRYN WILLIAMS Odettes, London  
MADALENE BONVINI-HAMEL The British Larder, Suffolk  
LISA ALLEN Northcote, Lancashire  
SIMON RIMMER Greens, Manchester  
HANS NEUNER Ocean, VilaVita Parc, Portugal  
MICHAEL SMITH The Three Chimneys, Isle of Skye  
AKTAR ISLAM Lasan, Birmingham  
TOM KERRIDGE Hand and Flowers, Buckinghamshire  
ANTONIN BONNETT Capital, London  
NIGEL HAWORTH Northcote, Lancashire

**2013**

PHILIP HOWARD The Square, London  
DIEGO GUERRERO El Club Allard, Madrid, Spain  
BRUNO LOUBET Bistrot Bruno, London  
DIETER KOSCHINA Vila Joya, Portugal  
CYRUS TODIWALA Café Spice Namaste, London  
TOM CATHERALL Here 2 Serve Restaurants, USA  
AGNAR SVERRISSON Texture, London  
LISA ALLEN Northcote, Lancashire  
ANNA HANSEN The Modern Pantry, London  
ASHLEY PALMER-WATTS Dinner by Heston Blumenthal, London  
NIGEL HAWORTH Northcote, Lancashire

**2014**

PAUL AINSWORTH Number 6 Restaurant, Cornwall  
ERIC CHAVOT Brasserie Chavot, London  
GARY JONES Le Manoir Aux Quat'Saisons, Oxford  
PAUL CUNNINGHAM Henne Kirkeby Kro, Denmark  
ADAM BYATT Trinity, London  
JONRAY AND PETER SANCHEZ Casamia, Bristol  
MICHAEL WIGNALL Micheal Wignall at the Latymer, Surrey  
ADAM SIMMONDS Adam Simmonds at Danesfield House, Bucks  
LISA ALLEN Northcote, Lancashire  
NIGEL HAWORTH Northcote, Lancashire



**2015**

CHRIS & JEFF GALVIN Galvin Restaurants, London  
MARTIN KLEIN Ikarus Das Restaurant, Hangar 7, Austria  
JACOB JAN BOERMA Restaurant De Leest, Netherlands  
ENRICO & ROBERTO CEREÀ Da Vittorio, Brissaporto, Italy  
PHILIP HOWARD The Square, London  
BRETT GRAHAM The Ledbury, London  
VIVEK SINGH The Cinnamon Club, London  
DIETER KOSCHINA Vila Joya, Portugal  
MATTEO FERRANTINO Vila Joya, Portugal  
MIGUEL LAFFAN L'And Vineyards Restaurant, Portugal  
VITOR MATOS Casa Calcada, Amarante, Portugal  
JOSÉ AVILLEZ Belcanto, Lisbon, Portugal  
TSUYOSHI MURAKAMI Kinoshita, Sao Paulo, Brazil  
GAGGAN ANAND Gaggan, Bangkok, Thailand  
KLAUS ERFORT GästeHaus, Saarbrücken, Germany  
MARGOT JANSE Le Quartier Français, South Africa  
ANGELA HARTNETT Murano & Limewood, London  
LISA ALLEN Northcote, Lancashire  
KEN HOM OBE Internationally acclaimed Chinese Chef  
SHAUN HERGATT Juni, New York, USA  
SHAUN RANKIN Ormer Restaurant, Jersey  
GLYNN PURNELL Purnell's, Birmingham  
KENNY ATKINSON House of Tides, Tyne & Wear  
DANNY MILLAR Balloo House Bistro, Newtownards, NI  
NIGEL HAWORTH Northcote, Lancashire



FRIDAY 22<sup>ND</sup> JANUARY 2016

## JEAN-LUC ROCHA

### CHATEAU CORDEILLAN-BAGES

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7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



**W**ith gourmet menus in the gracious surroundings of a Bordeaux chartreuse, two Michelin-starred chef Jean-Luc

Rocha is bringing French haute cuisine into the 21st century. His CV includes time spent at La Pyramide in the Rhone Valley, where he worked as Sous Chef to Patrick Henriroux, a two Michelin-starred chef. He joined Chateau Cordeillan-Bages in 2002 when innovative chef Thierry Marx headed up the kitchens, and took over the reins in 2010. Michelin awarded his signature cuisine with two stars in his first year as Executive Chef.

In the dining room, there's little to distract from Rocha's contemporary, savoury and balanced cuisine that he describes as having 'soul and heart' and which showcases the finest regional produce. It's a claim that's more than borne out by dishes like blue lobster roasted with oregano butter, parsnip mousseline and coral emulsion; warm foie gras in a cereal crust, port reduction and green apple sorbet; iced potato soup, oysters and Aquitaine caviar or squab breast and leg with pumpkin cheesecake. As the chef points out: "The Medoc is a land of immigration and inspiration where all nationalities and all cultures cohabit."

*'An association of local produce drawn from land and sea, inspired by the charms of the South West of France'*

Owning its existence to winemaking, this manor, between the Gironde estuary and the Atlantic, came into the possession of the Cazes family, also owner of the adjacent Château Lynch-Bages (Pauillac), in 1989. Destined to become a haven of hospitality, the sprawling mid-19th century Cordeillan-Bages, a member of Relais & Châteaux set amidst manicured gardens and vines, is surrounded by the restored hamlet of Bages that pays tribute to French art de vivre. As well as producing a fine Medoc wine, the chateau is renowned for Rocha's cooking – an association of local produce drawn from land and sea, inspired by the charms of South West France and his encounters.

With a cellar of 1500 labels, fine wine and exceptional cuisine pairings are essential at Chateau Cordeillan-Bages. The estate's unparalleled experiential luxuries and services recently earned a gold Best of Wine Tourism 2016 award in Bordeaux.

At the age of 30, Rocha achieved the status of Meilleur Ouvrier de France. In 2011 he joined Grandes Tables du Monde and in 2015, the sole in Gironde, the chef received four hats by Gault&Millau. Jean-Luc Rocha is the co-author with Jean-Michel Cazes and Kinou Cazes of 'Lynch-Bages & Cie – A Family, A Wine and 52 Recipes', which won the 2013 Philippe de Rothschild literary prize.

SATURDAY 23<sup>RD</sup> JANUARY 2016

## MARK JORDAN

### OCEAN RESTAURANT

The Atlantic Hotel  
 St Brelade, Jersey JE3 8HE  
 +44 (0)1534 744101  
 info@theatlantichotel.com  
 www.theatlantichotel.com



7.30pm for 8.00pm  
 Louis Roederer Brut Premier and canape reception  
 Five-course signature menu  
 £120 per person  
 Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
 Please enquire for exclusive wine package price



**M**ark Jordan is one of just three chefs in the whole of the Channel Islands to run a Michelin-starred kitchen. At the age of just 15, Jordan had already decided on his future career and left school to take up a job with the late, and greatly missed Keith Floyd.

Jordan went on to help Jean Christophe-Novelli open Gordleton Mill in Lymington, before heading to Wales to take up a Head Pastry Chef position at Llangoed Hall. Roles at Mallory Court Hotel in Warwickshire and Rascasse in Leeds (both Michelin-starred) followed before Jordan landed his first Head Chef position at Steven Saunders' acclaimed Pink Geranium near Cambridge. During his eight years in charge, the Pink Geranium (now closed) became firmly established as one of East Anglia's finest restaurants.

Jordan fell in love with Jersey on his first visit and joined The Atlantic Hotel and

Ocean Restaurant in the summer of 2004. The Atlantic is one of the Channel Islands most luxurious boutique hotels. Elegant and opulent, Ocean Restaurant shares those wonderful sea views, although diners find themselves inexorably drawn to the local, seasonal cuisine on the plates in front of them.

*'Mark Jordan is one of just three chefs in the whole of the Channel Islands to run a Michelin-starred kitchen'*

There is of course an abundance of superb quality seafood such as line-caught sea bass that might be served with the luxurious accompaniment of sautéed langoustine, Jersey Royals, asparagus, morel mushrooms and caviar beurre blanc. But such is Jordan's dedication



to, and in depth knowledge of the island's produce, you'll also find Jersey beef that's bred solely for his use and that he serves as a tartare with foie gras mousse, oyster ceviche and watercress mayonnaise as a starter or in a surf and turf main course with lobster ravioli, spring vegetables and beef consommé.

Jordan might be a past master at modern fine dining, but he's no one-trick pony. At the smart-casual, fun, Mark Jordan at the Beach Bistro, he serves devilled whitebait and burgers alongside more gastronomic menu items like pan seared Jersey scallops with sticky oxtail and pea purée and has won a Michelin Bib Gourmand for his efforts.

Jordan is the author of Ocean Voyage, Ocean Restaurant's cookbook and a regular on Saturday Kitchen. Out of the media spotlight, Jordan works with Highlands College in Jersey to help develop the island's young culinary talent and in 2015 launched the inaugural Eat Jersey Food Festival.





SUNDAY 24<sup>TH</sup> JANUARY 2016

## TOM SELLERS

### RESTAURANT STORY

199 Tooley Street  
London SE1 2JX  
+44 (0)207 183 2117  
dine@restaurantstory.co.uk  
www.restaurantstory.co.uk

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



**T**om Sellers is one of the UK's brightest and most precocious culinary talents. In 2013, aged just 26, he opened Restaurant Story and within five months had won a Michelin star. Impressive yes, but not unexpected for a chef whose career has been on the fast-track since he was 16 when he knocked on Tom Aiken's kitchen door. Stints at Per Se in New York and Noma in Copenhagen soon followed, as well as a Sous Chef position with mentor and Obsession festival veteran Adam Byatt at the highly acclaimed Trinity in Clapham.

At first glance, Restaurant Story seems to be in a most unlikely location – a traffic island by Tower Bridge. But the light and spacious dining room decorated with bookcases and set with 13 well-spaced tables is actually located in one of London's foodie hot spots.

Maltby Street Market and Borough Market are both within easy walking distance as are the restaurant hubs of the Shard building, Shad Thames and Bermondsey Street.

Your view through Story's glass frontage might be of busy Londoners battling their way through the traffic, but inside all is calm.

Sellers and his team work efficiently behind the glass screened show kitchen while diners engage in the narrative of a 10-course meal that's packed with considered culinary technique, visual flair and, most importantly, great flavours.



Sellers says his food is inspired by 'his culinary career and the history of British food, memory or provenance of ingredients' and he's already created some modern classics. For example, his 'bread and dripping' comes in the form of a mini sourdough loaf and edible beef fat candle that, when lit, melts and creates the dripping. Every course comes with a twist or surprise,

be it a verdant dish of cucumber and scallop served with dill ash and 'snow', or vegetables served in a plant pot filled with edible soil.

*Diners engage in the narrative of a 10-course meal that's packed with considered culinary technique, visual flair and, most importantly, great flavours*

In addition to approbation from the guide books and national restaurant critics, Sellers has amassed a number of accolades including 'Breakthrough Chef of the Year' at the 2013 Food and Travel Awards and the number 13 spot in the current National Restaurant Awards Top 100 list. Sellers has opened his own pub, The Lickfold Inn, set in the beautiful West Sussex countryside near Petworth and is currently writing his first cookbook. Despite all his achievements, it seems Tom Sellers' story has only just begun.





MONDAY 25<sup>TH</sup> JANUARY 2016

## ANNIE FEOLDE

### ENOTECA PINCHIORRI

Via Ghibellina, 87  
I-50122 Florence (Toscana)  
0039 055 24 27 77  
enoteca@relaischateaux.com  
www.enotecapinchiორri.it



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

In 1993 Annie Feolde was the first female chef outside France (the first two were Mère Brazier and Mère Bourgeois in Lyon, in the fifties – she was the third overall) to win three Michelin stars. To put that achievement into context, there is currently only another three-star female chef in Italy and a total of just six in the world. Born in Nice, Feolde's path to the top has been unorthodox to say the least.

Coming from a hoteliers' family and knowing well the sacrifices she had experienced, she did not want to follow their footprints: she started working for the French postal service in Paris but soon realized that job was too boring. She decided to turn to tourism and, in order to improve her knowledge of foreign languages, she moved to England first and Florence in a later stage. It was while waitressing at a restaurant in downtown Florence that she met future husband Giorgio Pinchiորri. In 1972, they started working for Enoteca Nazionale; in 1979 they became its owners and still run the restaurant today.

A meal at Enoteca Pinchiորri is all about fine living. Housed in the ground floor of an 18th century former palace (with an hotel on the upper floors) in the narrow streets of Florence close to the world famous neo-Gothic Basilica di Santa Croce, the series of dining rooms feature high, frescoed ceilings, 19th century Tuscan artworks, elegant furnishings and beautiful floral displays. The Michelin Guide describes the restaurant as 'one of Florence's temples of gourmet dining'

with 'highly skillful, imaginative and innovative cuisine' an attribute demonstrated by dishes such as amberjack marinated in extra virgin olive oil, coffee and roasted shallot with pearl barley, rosemary and mussels marinara and

*The Michelin Guide describes the restaurant as 'one of Florence's temples of gourmet dining'*

lobster, apples and turnips with lemongrass flavour, coral sauce. The wine cellar, overseen by Giorgio Pinchiորri holds about 70,000 bottles and is regarded as world class with over 4000 different bins comprising some of the rarest and most valuable wines on the planet. In 1992, Feolde and Pinchiորri opened Enoteca Pinchiորri Tokyo (now

closed) and in 2008, launched Enoteca Pinchiորri in Nagoya, Japan's fourth most populated city. Although Feolde no longer cooks in the kitchen, she supervises every aspect of the restaurant and personally welcomes guests. Along with Pinchiորri, she plays an ambassadorial role for Italian food and wine around the world.

In addition to guide book recognition, Feolde's long list of awards and accolades includes Chevalier de l'Ordre National du Mérite award by the French Republic, Fiorino d'Oro (the highest prize of the city of Florence) Personnalité de l'Année, Distinction Internationale awarded in Paris in 1987, the Caterina de Medici International Award, Relais & Châteaux Woman of the Year 2008 and the 2013 Antica Compagnia del Paiolo prize, awarded by Accademia Italiana della Cucina.





TUESDAY 26<sup>TH</sup> JANUARY 2016

## AKTAR ISLAM

### LASAN

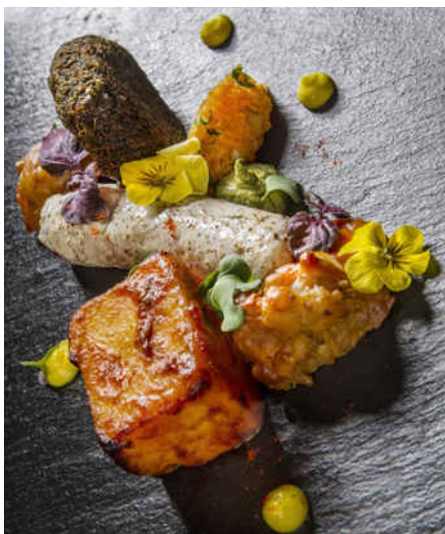
3-4 Dakota Buildings, James Street  
St Paul's Square, Birmingham B3 1SD  
+44 (0)121 212 3664  
info@lasangroup.com  
www.lasangroup.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**B**irmingham born Aktar Islam is one of the leading figures of modern Indian cuisine in the UK. Since opening his flagship restaurant Lasan in 2002 aged just 22, the self-taught chef has acquired numerous accolades, and a national profile from appearances on TV shows such as Gordon Ramsay's F Word (where Lasan won the show's Best Local Restaurant competition) and Great British Menu.

Islam got something of a head start in the industry with a grandfather and father who both owned and ran restaurants. By the age of 13, he was already working in the family business after learning the fundamentals of authentic Indian food at his mother's side from an early age.

Birmingham's restaurant scene is especially well known for two things: curry and fine dining. Usually, you'd have to go to the world famous Balti Triangle south of the city to find the former and the centre to find the latter. But you'll find both tucked away down a side street in the historic Jewellery Quarter in the form of the sleek and modern Lasan. Just as



but always finding new ways to apply traditional techniques to create a more refined result. So he might lightly roast venison rather than stewing it and serve it with a spice infused gravy that allows the flavour of the meat to sing out.

With accolades such as the British Curry Awards three years in a row safely under his belt, Islam has built the Lasan Group (with business partner Jabbar Khan) into a diverse portfolio of Birmingham restaurants that now includes Raja Monkey, an 'Indian street food cafe' serving familiar dishes like dosa, thali and biryani, Fiesta del Asado with its range of Argentinian-style steaks and the newly opened Nosh and Quaff specialising in American food. It seems there's nothing this talented autodidact can't turn his hand to and you can only wonder what he'll do next.

*'The food shatters preconceptions of what Indian food can be. Using the finest British produce, dishes are lighter and healthier than you could dare hope for'*

the minimalist interior is a million miles from the flock wallpaper cliché of the British curry house, so the food shatters preconceptions of what Indian food can be. Dishes such as the signature Elaichi beef are beautifully presented, use the finest British produce and are lighter and healthier than you could dare hope for.

Perhaps because he hasn't been indoctrinated by working for other chefs, Islam takes a questioning approach to cooking, honouring his cultural heritage and India's regional cuisines



WEDNESDAY 27<sup>TH</sup> JANUARY 2016

## ANGELO SABATELLI & MARCO STABILE

### ANGELO SABATELLI RISTORANTE

Viale Aldo Moro 27, 70043 Monopoli BA, Italy • +39 080 802396 • info@angelosabatelliristorante.com • www.angelosabatelliristorante.com

### ORA D'ARIA RISTORANTE

Via dei Georgofili 11R, 50122 Florence (FI), Italy • +39 055 2001699 • info@oradariaristorante.com • www.oradariaristorante.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### ANGELO SABATELLI

Any chef can be said to embody the culinary region of Puglia in southern Italy, it's Angelo Sabatelli. Cooking has been in his blood since the astoundingly early age of six.

He attended hotel school when he was just 13 and then pursued a globetrotting career that took him to Il Convivio in Rome, the Hyatt Aryaduta Jakarta, Ritz-Carlton Shanghai and Le

*'The coastal city of Monopoli provides the magical backdrop to the chef's Michelin-starred menus'*

Touessrok in Mauritius before returning home to Puglia in 2010 where he opened Ristorante Angelo Sabatelli with his wife the following year.

A 14th century fortress, with many original features, set amongst an olive grove and almond

trees on the outskirts of the coastal city of Monopoli (Sabatelli's home town) provides the magical backdrop to the chef's Michelin-starred menus. Local ingredients such as seafood from Bari, vegetables from Brindisi and cheeses and meats from the nearby Itria Valley are served in a strictly Pugliese style but with a modern, light and healthy twist. Dishes such as pan-fried sole with roasted lemon and white chocolate or raw marinated tuna and bell pepper salad with puffed amaranth and cold smoked broth, highlight Sabatelli's imaginative flair while a version of his mother's ragout recipe demonstrates his love for the traditions of his home region, albeit re-imagined.



### MARCO STABILE

Marco Stabile is one of Tuscany's most important chefs. Stabile learnt his first culinary skills at his mother's side, making

pasta and traditional Tuscan specialties such as pappa pomodoro (bread and tomato soup) and tortelli.

He began his professional career in the kitchen of Guido Sabatini at Club Bell'Arturo in Florence and, following time in some of the region's best restaurants, began to develop his own culinary style under the tutelage of two Michelin star Tuscan chef Gaetano Trovato at Arnolfo Ristorante in Colle di Val d'Elsa.

In 2005 Stabile opened Ora d'Aria in the heart of historic Florence, close by the Ponte Vecchio. Translating as 'hour of air', the name is a reference to when prisoners were let outside to exercise (the restaurant was originally

located opposite the city's old prison).

Stabile gives his customers their own 'hour of air' in the form of his new Tuscan cuisine and dishes such as Florentine style crepes with truffled guinea fowl patè and broccoli cream.

*'Stabile learnt his first culinary skills at his mother's side, making pasta and traditional Tuscan specialties'*

In 2011, Stabile was awarded his first Michelin star and is currently the president of the Jeune Restaurateurs d'Europe Italy, a trade organisation for young restaurateurs.





FRIDAY 29<sup>TH</sup> JANUARY 2016

## LANSHU CHEN

### LE MOÛT

No. 59 Cunzhong Street, West District  
Taichung City, Taiwan 403  
0088 64 2375 3002  
info@lemout.com  
www.lemout.com



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**L**anshu Chen fuses her Taiwanese roots with classical French cooking to create a very personal and original style of haute cuisine. Lanshu first learned to cook at a young age at home in Yilan, a small town in the northern Taiwan, with her grandmother and mother.

After studying Foreign Literature at the National Taiwan University she moved to Paris to pursue her passion for cooking.



After obtaining the Certificat d'Aptitude Professionnelle in cuisine from the French School of Culinary Arts and a diploma in pastry from Le Cordon Bleu, she went on to work for some of the best chefs in Paris including Les Ambassadeurs with chef Jean-François Piège and Jérôme Chausse, Relais d'Auteuil with chef Patrick Pignol and in the atelier of legendary Pâtissier Pierre Hermé. After interning at Thomas Keller's French Laundry in California, she returned to Taiwan to open her own restaurant Le Moût.

Taichung, on the central western coast of the island of Taiwan that lies east of mainland China, is a bustling city famous as a centre of industry and a central travel hub. Many travellers will stop over in the city before heading off to explore the island's mountainous interior; but clued-in foodies will make a beeline for Le Moût.

With its gold mirrors, intricate crown mouldings, crystal chandeliers, velvet chairs and antique French furniture, Le Moût's

grand dining room wouldn't look out of place on the Rue de Rivoli.

Chen takes an almost philosophical approach to her cuisine: "I am looking for a new way to interpret what I have learned and felt. It's as though to create a culinary map that belongs to myself and to Taiwan, and as my thought wanders, the birth of each dish is just like the extension of every step in my life."

Chen plates dishes such as duck egg with chestnut porridge, chanterelles and garlic-almond crumble or boneless short ribs and bone marrow with octopus, coffee and baby turnip with exquisite precision and attention to detail, raising simple ingredients to gastronomic heights.

Chen's imaginative and sophisticated approach to local, seasonal cuisine, supplemented by some of the best produce in the world has led to her being named Asia's best female chef by Veuve Clicquot and Le Tout ranking number 26 in the current Asia's 50 Best Restaurants list.



SATURDAY 30<sup>TH</sup> JANUARY 2016

## ANDRE GARRETT

### ANDRE GARRETT AT CLIVEDEN

Cliveden House & Pavilion Spa

Taplow, Berkshire SL6 0JF

+44 (0)1628 668 561

reservations@clivedenhouse.co.uk

www.clivedenhouse.co.uk



7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

**T**hat Andre Garrett has his name above the door at one of England's finest addresses will come as no surprise to anyone who has followed his career. The Bath-born chef moved to London in the early 90s to work with culinary legend Nico Ladenis, ultimately becoming Head Chef of the acclaimed Nico Central in Great Portland Street.

Garrett spent two years with Bruno Loubet at his influential Soho restaurant Bistro Bruno, but made his greatest impact in the capital during his 13 years working with the Galvin brothers, winning Michelin stars as Head Chef at both the Orrey in Marylebone and Galvin at Windows in Park Lane.

Now, after more than two decades in the city, Garrett has moved to the Berkshire countryside. Originally built in the 1700s as a hunting lodge, Cliveden has hosted royalty, A-list celebrities and is famously the setting for the Profumo affair in the 60s. A meal at

Cliveden is everything you'd hope dining in a grand English country house hotel might be. The setting is truly opulent with magnificent crystal chandeliers, gold leaf on walls hung with gilt mirrors and fine oil paintings and full height windows set with swagged silk curtains that frame the view of Cliveden's beautifully tended National Trust grounds.

*'Garrett's style of cooking marries a peerless technique, deeply rooted in classical cuisine but with lots of modernising touches to lighten the food'*

Garrett's style of cooking marries a peerless technique, deeply rooted in classical cuisine but with lots of modernising touches to lighten the food. For example, his version of the classic Dover sole Veronique features wild line caught

Cornish fish, filleted then rolled and poached in a water bath and served with braised baby fennel, blow torch cooked Baby Gem lettuce, a verjus and dried grape butter sauce and reduced chicken jus. His eight-course tasting menus are true gastronomic events encompassing fine seasonal British produce that on occasion he pairs with some exotic ingredients, as in his dish of salt-cured duck liver tourchon, roast duck jelly, grilled peach, Indian long pepper and Japanese saké.

Garrett's achievements outside of restaurant kitchens are impressive. He won the prestigious Roux Scholarship in 2002 (part of his prize allowed him to spend a month in the kitchen of three Michelin starred chef Guy Savoy in Paris), he received a Master of the Culinary Arts (MCA) in 2005, was selected to represent the UK in the 2007 Bocuse d'Or competition and now sits on the board of the Academy of Culinary Arts.





SUNDAY 31<sup>ST</sup> JANUARY 2016

## HIDEAKI MATSUO

### KASHIWAYA

2-5-18 Senriyama-nishi  
 Suita-shi, 565-0851, Osaka, Japan  
 +81 (0)6 63 86 22 34  
 kashiwaya@relaischateaux.com  
 www.senriyama-kashiwaya.jp



7.30pm for 8.00pm  
 Louis Roederer Brut Premier and canape reception  
 Five-course signature menu  
 £120 per person  
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changing eight-course 'kaiseki' (formal, multi-course) menus are inspired by the memory of his first tea ceremony. They are, he says, his attempt to express the 'Japanese art of living' in re-worked versions of classic dishes.

Served in a succession of beautifully decorated chinaware, lacquered bowls and bamboo boxes, dishes such as grilled tile fish marinated in salted shrimp, puffer roe boiled in sake with turnip soup and whole fried river fish with ginkgo



**H**ideaki Matsuo is a master of 'ryotei', an exclusive, ultra-premium style of Japanese haute cuisine. He took an unusual route to the professional kitchen, first picking up a degree in theoretical physics from Kansai University before training for three years with acclaimed chef Hidetaro Nakamura at Shofukuro restaurant in Shiga. In 1993 he took over the kitchens of Kashiwaya, the family business set up by his father in 1977. In 2009, he was awarded two Michelin stars with a third following just one year later.

You'll find Kashiwaya on a quiet residential area in a suburb in the hills of northern Osaka. Ascend a flight of steps from the street, cross the stone path through the moss garden and enter through a sliding door. From there, you're escorted to your private dining room that's sparsely decorated in a contemporary 'sukiya' Japanese tea ceremony style with sliding doors, paper screens, tatami mats, low level table and floor level chairs.

Matsuo's seasonally driven, and monthly



nuts, spinach and tamago (a type of Japanese omelette) combine colour, flavour, taste and texture in a highly sophisticated way. The meal will also include elements more familiar to western palates such as scallop, snapper and cuttlefish, sashimi and prawn and conger eel sushi.

*'Matsuo's eight-course 'kaiseki' (formal, multi-course) menus are inspired by the memory of his first tea ceremony'*

A member of Relais & Chateau since 2011, Matsuo is also a member of the board of directors at All Japan Food Association that promotes Japanese cuisine. In 2013, he won the bronze medal at the 4th Culinary Masters Awards held by the Ministry of Agriculture, Forestry and Fisheries of Japan and opened Kashiwaya, Hong Kong, in November 2015.

MONDAY 1<sup>ST</sup> FEBRUARY 2016

## PETER TEMPELHOFF

### GREENHOUSE AT THE CELLARS-HOHENORT

The Cellars-Hohenort Hotel, 93 Brommersvlei Road  
7800 Constantia, Cape Town, South Africa  
0027 21 795 6226  
reservations@collectionmcgrath.com  
www.collectionmcgrath.com



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
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**P**eter Tempelhoff is one of the most innovative chefs working in South Africa today. It was while studying Economics at university that he discovered his passion for food, enrolling in Cape Town's Institute of Culinary Arts, where he was awarded a bursary to study at the Culinary Institute of America in Newhaven,

A stunning rural hideaway, set in nine-and-a-half acres of grounds in the lush, historical Constantia Valley (the oldest wine-growing area in southern Africa) on the slopes of Table Mountain, you'd never guess that The Cellars-Hohenort Hotel is just 15 minutes from Cape Town. The Greenhouse's modern, sleek dining room with its dark wood tables,

made with native breed Cloete-Afrikaaner beef served with alliums and turnip, Cape sorrel and fresh buffalo labneh cheese, speak eloquently of time and place.

Among Tempelhoff's many career achievements are being named a Grand Chef by Relais & Châteaux and winning Sunday Times Chef of the Year 2007



Connecticut. Tempelhoff secured positions working with influential chefs including the late Frank Zlomke at Grande Roche Hotel in Paarl, Marco Pierre White at Quo Vadis and Giorgio Locatelli at Zafferano (both in London) and Aaron Patterson at the Michelin-starred Hambleton Hall Hotel in Rutland.

In 2005, he took the role of Executive Chef at the Automat American Brasserie in Mayfair before returning to South Africa in 2006 to become Executive Chef of the Grande Provence Heritage Wine Estate in the Franschhoek Valley. Since 2008 he has overseen the five Relais & Châteaux restaurants within the 'Collection by Liz McGrath' group of hotels.

leather clad wooden chairs and carefully selected art work set the scene for Tempelhoff's visually striking and delicious, seasonal creations that draw on produce from the garden, veldt and sea.

Dishes such as loin and shank of Laingsburg lamb from the Western Cape served with cumin carrots, truffled mielie meel (a coarse maize flour) and tamatie (a traditional South African tomato stew) or 'Tongue 'n Cheek'

and Franschhoek Life Chef 2007 awards. Under his direction, The Greenhouse has been voted as South Africa's number one restaurant in the Eat Out Top 10 Awards and named Restaurant of the Year. In 2013, Tempelhoff opened the casual Mondiall Kitchen and Bar on Cape Town's Victoria and Alfred Waterfront with restaurateur Patrick Symington and is a partner in the 'Marvelous' range of wines.

*'Since 2008 he has overseen the five Relais & Châteaux restaurants within the 'Collection by Liz McGrath' group of hotels'*





TUESDAY 2<sup>ND</sup> FEBRUARY 2016

## ARNAUD BIGNON

### THE GREENHOUSE

27a Hay's Mews

Mayfair, London W1J 5NY

+44 (0)207 499 3331

reservations@greenhouserestaurant.co.uk

www.greenhouserestaurant.co.uk



7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

**A**rnaud Bignon is one of just 22 two Michelin-starred chefs currently working in the UK. He arrived in London in 2012 having begun his career in his native France at the tender age of 15, spending 13 years in Paris that included time working for the legendary Alain Ducasse and six formative years with three Michelin-starred Eric Fréchon at Le Bristol. Bignon moved to Athens in 2005 where he earned two Michelin stars for Spondi, one of the city's best addresses.

His restaurant, The Greenhouse feels like a secret London address. Hidden away between Hyde Park and Green Park in a tranquil, chic Mayfair mews on the ground floor of a block of mansion flats, you arrive at the restaurant via a boardwalk through gardens set with box hedges and bay trees. But gourmets have flocked here since it was opened in 1977 by hotelier David Levin and its kitchens have been graced by a succession of top flight chefs including Brian Turner and Gary Rhodes.



*'Bignon serves a modern, light version of haute cuisine based on classical French principles but with noticeable Asian influences'*



In the graceful slate, marble and wood dining room, Bignon serves a modern, light version of haute cuisine based on classical French principles but with noticeable Asian influences that sees him pair native lobster with watermelon, peanut, satay and lime; Welsh organic lamb with houmous, kombu seaweed and lemon or langoustine with avocado, lemongrass, yuzu and sake. The chef refers to this sort of inventive interplay between ingredients as 'jeu des produits' or 'playing with ingredients'.

Although there is an avant-garde aspect to

Bignon's sophisticated style of cooking, the origin of the chef's passion for food is far more down to earth – his grandfather's garden in France. It was there he first developed the respect for fresh, high quality seasonal ingredients that drives his creativity today.

It's not only Michelin who have been effusive with their praise for Bignon since his arrival at The Greenhouse. The AA awarded four out of five rosettes in their latest guide, saying that he 'cooks a refined, hyper-focused interpretation of the modern French idiom from the heart' while the Good Food Guide said that he 'achieves a distinct blend of creativity and fashion in his modern menus'. Bignon has said in interviews that he has ambitions to win a third Michelin star. Given his track record so far, it looks like his wish might come true sooner rather than later.



WEDNESDAY 3<sup>RD</sup> FEBRUARY 2016

## ROBERT ORTIZ

### LIMA

31 Rathbone Place  
Fitzrovia, London W1T 1JH  
0044 203 002 2640  
enquiry@limalondon.com  
www.limafitzrovia.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

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a large skylight and further brightened by a colourful wall mural. But what really illuminates the place is Ortiz's brilliant cooking.

Peruvian food is unquestionably fashionable in the UK at the moment, but it's no flash in the pan. With centuries of tradition and a distinctive natural larder of ingredients to draw on, it's one of the world's great cuisines with full bright, punchy and attractive flavours but with true depth and complexity too – something that Europeans are only just beginning to discover.

Huancaína, a Peruvian classic of grilled beef loin with a sauce made from fruity yellow aji chilli peppers, another staple of the cuisine.

After winning the Michelin star in 2013, Ortiz became executive chef of both Lima and Lima Floral, a sister restaurant that opened in Covent Garden in 2014.

**R**obert Ortiz is the first Peruvian chef ever to win a Michelin star. Born in the Amazon region of Peru near to the Marañón River, Ortiz worked at the renowned Costa Verde in Lima before heading to London. After stints at restaurants taking in a variety of cuisines including Spanish and Italian, he took a position at the prestigious Four Seasons Hotel in Canary Wharf, where he first met fellow Peruvian chef Virgilio Martínez (owner of Central in Lima, currently ranked fourth in the World's 50 Best Restaurants list) with whom he opened Lima in London in 2012.

A busy side street off London's shopping nexus Oxford Street, surrounded by historic pubs, coffee shops, juice bars and offices is not the first place you might think to look for authentic, innovative Peruvian food, but that's where you'll find Lima's striking bright blue frontage. Inside, the cosy yet elegant dining room is flooded with natural light through

*'Peruvian food is unquestionably fashionable in the UK at the moment, but it's no flash in the pan'*

The menu at Lima, designed in conjunction with Martínez, encompasses cereals, corn and potatoes from the Andes, seafood from Peru's coast, and fruits, roots and nuts from the Amazon and thereby providing the perfect introduction to the varied delights of Peruvian food.

In addition to classics like causa (layered mashed potato cake) and the national dish of ceviche (raw diced fish marinated in lime juice and other flavourings), Lima restaurant's must-order signature dishes include octopus olivo served with organic white quinoa (a staple of Peruvian cooking) and Botija olives that are grown on the coastal plains of Southern Peru; lomo steak





THURSDAY 4<sup>TH</sup> FEBRUARY 2016

## DEIGO HERNANDEZ

### CORAZÓN DE TIERRA

Rancho San Marcos S/N, El Porvenir  
22750 Ensenada, B.C. Mexico  
+52 646 156 8030  
info@corazondetierra.com  
www.corazondetierra.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£120 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
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**D**iego Hernandez is one of a new generation of forward thinking chefs who are putting Mexico on the world culinary map.

Born in Ensenada (the third largest city in Baja California on Mexico's north coast), Hernández worked for some of Mexico's top pioneering modern chefs including Benito Molina of Manzanilla in Baja, Guillermo González of Pangea, Monterrey and Enrique Olvera of Pujol in Mexico City. He then attended Culinary Art School in Tijuana, where he studied for three years, before opening UNO restaurant in the city. It was there that winemakers Phil and Eileen Gregory discovered him and invited him to open a restaurant with them.

Corazón de Tierra is hidden away in the lush wine making region of Guadalupe Valley, just off the coast from Ensenada. Over the last few years, the area has emerged as a true gastronomic destination and now boasts around 80 wineries and 25 restaurants. Housed in an elevated wooden building



made from recycled materials, the bright and modern Corazon de Tierra looks out over the Gregory's Vena Cava vineyard (which is also home to the couple's La Villa del Valle boutique hotel), olive groves, rows of lavender and the mountains beyond.

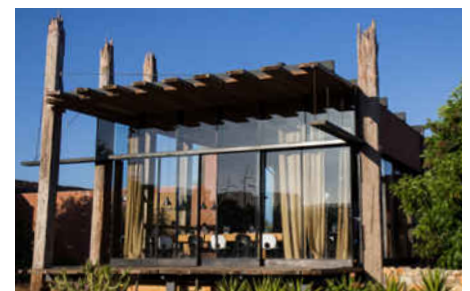
*'Hernandez' very particular and original take on 'farm to fork' cuisine has put him at the cutting edge of world gastronomy'*

Corazón de Tierra translates as 'heart of the land'. It is aptly named because Hernandez draws inspiration and ingredients for his daily-changing six-course tasting menus from the fruit, vegetables and herbs cultivated in the restaurant's own grounds (they even make their own olive oil and honey) and local sustainable produce from the surrounding

area. So a meal of Hernandez' highly creative food, rooted in Mexican tradition but blending in Mediterranean and Asian flavours and wide open to innovation, might include strained tamale with mole amarillito, farm cream and dehydrated parsnip; grilled oysters with bacon and chard; spider crab, radish sprouts and mint with sweet carrot broth and rock cod tiradito with flowers and seaweed.

In addition to the main restaurant, Hernandez also oversees Troika, a food truck that's permanently sited on a hill in the Vena Cava vineyard. There, he serves modernised classic Mexican finger food including octopus, scallop and shrimp tostados (deep fried tortilla) as well as roast pork 'sliders' (mini burgers). At weekends there might be a whole lamb or pig spit-roasting over an open fire.

Hernandez' very particular and original take on 'farm to fork' cuisine has put him at the cutting edge of world gastronomy. With a cookbook due for publication soon, it won't be long before his food reaches an even wider audience.



FRIDAY 5<sup>TH</sup> FEBRUARY 2016

# WOJCIECH MODEST-AMARO

## ATELIER AMARO

Agrykola 1, 00-640 Warszawa, Poland  
0048 22 628 57 47  
reservations@atelieramaro.pl  
www.atelieramaro.pl

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

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**N**ature meets science at Michelin-starred Polish chef Wojciech Modest-Amaro's award winning restaurant Atelier Amaro. Born in 1972 in Sosnowiec, a Silesian city in the south of Poland, Modest-Amaro left Poland in 1993, travelling to London where he worked for chef Nigel Davis at St. Quentin Brasserie in Knightsbridge and Michel Roux Jr at world famous two Michelin-starred Le Gavroche.

After trips to Chicago, Berlin and Copenhagen (where he worked with Rene Redzepi at Noma) he returned to Poland to take up the position of Chef de Cuisine of the Polish Business Roundtable Club in Warsaw. His prize for winning the prestigious International Academy of Gastronomy's Chef de L'Avenir award in 2008 was a stage at Ferran Adria's El Bulli restaurant. He opened Atelier Amaro in 2011.

Atelier Amaro provides an elegant oasis of calm close to Warsaw's modern, busy centre in the form of a stand-alone red brick building with a sleek, contemporary grey black and white dining space. It's here that Modest-Amaro creates a portmanteau of modern and honest cuisine, a style the chef has developed over years of travelling through Poland visiting producers and learning to hunt and forage. Modest-Amaro has his own farm outside Warsaw, which supplies the restaurant with plants, herbs and meat.

"Nature is my major inspiration," says Modest-Amaro. "I go foraging, hunting and



fishing, as they allow me to have my mind and senses open to absorb as much as possible. I call it the art of observing nature. My food tells the whole story about what I observe."

The daily changing tasting menus are created using the latest techniques and scientific methods to make modern, sophisticated dishes such as eel with green apple and sorrel soup and smoked asparagus with snails and wild garlic.

*'I call it the art of observing nature. My food tells the whole story about what I observe'*



As the only Michelin-starred chef in Poland, Modest-Amaro has hosted and participated in the prestigious Cook It Raw Poland event that gathered together some of the world's finest avant garde chefs including Albert Adria (Tickets, Barcelona) and Ben Shewry (Attica, Melbourne). His first book, Polish Cuisine of the 21st Century was awarded the Grand Prix de la Literature Gastronomique in Paris in 2010 and his second book Nature of Polish Cuisine was recognised at the Gourmand World Cookbook Awards in 2011. In 2015 Atelier Amaro was awarded four toques from the Gault Millau (the highest score in Poland) and Modest-Amaro was named their Chef of the Year.

SATURDAY 6<sup>TH</sup> FEBRUARY 2016

## LISA ALLEN & CHANTELLE NICHOLSON

### NORTHCOTE

Northcote Road, Langho, Blackburn BB6 8BE • +44 (0)1254 240555 • reception@northcote.com • www.northcote.com

### MARCUS WAREING RESTAURANTS

Marcus, The Gilbert Scott and Tredwell's • www.marcuswareingrestaurants.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £120 per person

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### LISA ALLEN

Lancashire born Lisa Goodwin-Allen has been at the heart of the Northcote kitchen since becoming Head Chef a decade ago. Attaining such a prestigious

role at any time in a chef's career would be a notable achievement, but the fact that Goodwin-Allen was just 23 at the time makes it all the more impressive. Trained at Lancaster and Morecambe

*'Her wild rabbit and leek turnover with piccalilli was served to Prince Charles at a banquet celebrating the National Trust'*

College, Goodwin-Allen worked at the highly acclaimed Holbeck Ghyll in the Lake District and at David Everitt Matthais's two Michelin-starred Le Champignon Sauvage in Cheltenham before arriving at Northcote in 2001.

Her star has risen ever since, being named Restaurant Chef of the Year by the Craft Guild of Chefs' Best Chef of the Year at the Northern Hospitality Awards in 2008 and reaching the finals of the Roux Scholarship and Young Chef Young Waiter competitions. Her wild rabbit and leek turnover with piccalilli was served to Prince Charles at a banquet celebrating the National Trust that formed the finale of BBC's Great British Menu TV series in 2010.

In 2015 Goodwin-Allen was appointed Executive Head Chef at Northcote working with Head Chef Aled Williams and continues to oversee some of the most imaginative and delicious British cuisine in the country.



### CHANTELLE NICHOLSON

As Group Operations Director for Marcus Wareing, Chantelle Nicholson oversees some of London's highest profile restaurants including the two

Michelin-starred Marcus, British brasserie The Gilbert Scott and current AA Guide London Restaurant of the Year Tredwell's, a casual neighbourhood restaurant in Covent Garden, where she is Head Chef.

Nicholson trained as a lawyer before entering Gordon Ramsay's Chef Search competition in her native New Zealand in 2004. As a finalist, she was offered a job at the Savoy Grill in London working under Marcus Wareing. She continued to chef for Wareing at his flagship Pétrus restaurant in Knightsbridge (now Marcus) until 2011 when she moved from the kitchen to a front of house role and was appointed general manager of Marcus Wareing Restaurants' second

site, the Gilbert Scott. She was promoted to Group Operations Director in 2014.

In 2009, Nicholson won the prestigious Acorn Award that recognises 30 rising stars of the hospitality industry under the age of 30, and

*'Chantelle Nicholson oversees some of London's highest profile restaurants including the two Michelin-starred Marcus'*

went on to help judge the awards the following year. She is the co-author with Marcus Wareing of two cookery books Nutmeg and Custard and The Gilbert Scott Book of British Food.





SUNDAY 7<sup>TH</sup> FEBRUARY 2016

## NIGEL HAWORTH

### NORTHCOTE

Northcote Road  
Langho, Blackburn BB6 8BE  
+44 (0)1254 240555  
reception@northcote.com  
www.northcote.com



7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



**L**ancastrian chef Nigel Haworth has been the driving culinary force behind Northcote for more than 30 years and has made Langho a place of gastronomic pilgrimage for foodies from all over the country. His championing of regional British produce and traditional British dishes has helped define the path of modern British cooking, inspiring countless chefs across the country to follow his local, seasonal model.

From humble beginning as a student at Rossendale Catering College in Lancashire, Haworth worked at the Royal Berkshire hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House hotel before spending several years in Switzerland. After an 18 month sojourn as lecturer at his old college, Haworth took the head chef's job at Northcote Manor (as it was then known) and never looked back.

Black pudding and buttered pink trout with mustard and nettle sauce is a long-standing

signature dish that is robustly northern, yet retains a certain delicacy; it delivers big flavours but with refinement and cleverly balances tradition with modern sensibilities. Its a good signifier for the Northcote culinary style that ranges from a luxurious, inventive assembly of chargrilled west coast langoustine with whipped Wilja potato, organic garden leeks,

*'I'm looking at dishes that are linked to this area that can be taken to a higher level just by pure simplicity and quality of ingredients'*

Exmoor caviar and Korean hyssop to a reassuring plate of five week aged Angus beef fillet with triple cooked chips.

"Our journey now at Northcote is to develop and refine what we do as a team," says Haworth. "The food has evolved over 30 years



because we keep moving and pushing and trying new things. We're trying to find the ultimate quality in local ingredients like mutton, black pudding and shrimps and utilise and showcase them in a better way. It's about embracing new techniques and opening up the dimensions of what you can achieve."

Despite his long association with British food, Haworth continues to uncover new aspects of his native cuisine. "There's still lots to be inspired by and lots to explore. I'm looking at dishes that are linked to this area that can be taken to a higher level just by pure simplicity and quality of ingredients."

In addition to retaining a Michelin star for 20 years while expanding and improving Northcote almost beyond recognition, Haworth has become a popular, jovial presence on British TV screens with appearances on shows such as Saturday Kitchen, Market Kitchen, Paul Hollywood's Pies & Puds and a winning appearance on the 2009 series of Great British Menu.