

TUESDAY 24<sup>TH</sup> JANUARY 2017

## GIRLS' NIGHT

### CLAIRE CLARK

[www.claire-clark.com](http://www.claire-clark.com)

### CHANTELLE NICHOLSON – MARCUS WAREING RESTAURANTS

Marcus, The Gilbert Scott and Tredwells • [www.marcuswareingrestaurants.com](http://www.marcuswareingrestaurants.com)

### ANNA HANSEN – THE MODERN PANTRY

Clerkenwell • +44 (0)207 553 9210 • [clerkenwell@themodernpantry.co.uk](mailto:clerkenwell@themodernpantry.co.uk)

Finsbury Square • +44 (0)203 696 6565 • [finsburysquare@themodernpantry.co.uk](mailto:finsburysquare@themodernpantry.co.uk) • [www.themodernpantry.co.uk](http://www.themodernpantry.co.uk)

### LISA GOODWIN-ALLEN – NORTHCOTE

Northcote Road, Langho, Blackburn BB6 8BE • +44 (0)1254 240555 • [reception@northcote.com](mailto:reception@northcote.com) • [www.northcote.com](http://www.northcote.com)

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

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



### CLAIRE CLARK

**C**laire Clark MBE is the UK's best known pastry chef. Most recently appearing as a judge on the BBC's Bake Off Crème de la Crème series, her career has taken her from The Ritz, Claridges and House of Commons to three Michelin starred The French Laundry in California. She has been Senior Pastry Lecturer at Le Cordon Bleu Culinary Institute, won numerous medals for the British Olympic Culinary Team and was one of the youngest examiners for City & Guilds Advanced Pastry. She is the only female recipient of the Meilleur Ouvrier de la Grande-Bretagne, the highest recognition of professional excellence.



### CHANTELLE NICHOLSON

**A**s Group Operations Director for Marcus Wareing, Chantelle Nicholson oversees some of London's highest profile restaurants including the two Michelin-starred Marcus, The Gilbert Scott and Tredwells. In 2009, Nicholson won the prestigious Acorn Award that recognises 30 rising stars of the hospitality industry under the age of 30, and 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.



### ANNA HANSEN

**B**orn in Canada and raised in New Zealand, Anna Hansen MBE is one of the leading exponents of fusion cooking in the UK. She is chef/patron of The Modern Pantry in Clerkenwell and has recently opened a sister restaurant in Finsbury Square. She worked for Margot and Fergus Henderson at The French Dining Room in Soho before a formative period with Peter Gordon at the influential Sugar Club in Notting Hill and Providores and Tapa Room in Marylebone. She is the author of The Modern Pantry cookbook.



### LISA GOODWIN-ALLEN

**L**ancashire born Lisa Goodwin-Allen has been head chef of Northcote for more than a decade and was named Executive Head Chef in 2015. She has been named Restaurant Chef of the Year by the Craft Guild of Chefs, Best Chef of the Year at the Northern Hospitality Awards and has reached the finals of the Roux Scholarship and Young Chef Young Waiter competitions. Her wild rabbit and leek turnover was served at the banquet of the BBC's Great British Menu TV series in 2010.

