



SUNDAY 5TH FEBRUARY 2017

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
£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



chef's job at Northcote Manor in March 1984 (as it was then known) and never looked back.

Black pudding and buttered pink trout with mustard and nettle sauce is a longstanding 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. It's a good signifier for the Northcote culinary style that ranges from a highly seasonal milk fed Herdwick spring lamb with buttermilk, whey, garden peas and mint to a luxurious assembly of roasted Orkney scallop, Perigord truffle and chives.



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In addition to retaining a Michelin star for over 20 years, Northcote was named AA Hotel of the Year 2017. Nigel has become a popular, jovial presence on British TV screens with appearances on shows such as Yes Chef, Saturday Kitchen, Sunday Brunch, Master Chef and a winning appearance on the 2009 series of Great British Menu. Nigel is also planning to write a British cookbook in the near future.

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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 beginnings as a student at Rossendale Catering College in Lancashire, Nigel worked at the Royal Berkshire Hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House Hotel before spending five years in Switzerland. After a three year sojourn as lecturer at his old college, Nigel took the head

"This year, the goal is to work with the garden in a biodynamic way with all produce from an organic source. The garden will dominate the way forward with vegetables coming to the fore," says Nigel. "I've got a great garden team here, led by Phill Dewhurst and we're working with Gazegill Organics in Rimington, a co-operative in Manchester and satellite nurseries that are growing organic products. We're also becoming more self sufficient by making our own butter and ricotta and curing more meat and fish ourselves. It's all about partnerships in mind and soul that will allow

