



# OBSESSION<sup>20</sup>

20TH ANNIVERSARY OF CULINARY EXCELLENCE AT NORTHCOTE





**W**elcome to the 20th edition of Obsession – and in 2020 too – it's almost like it was planned! Over the last two decades, Obsession has grown from modest beginnings in 2001 as a four-night mini-festival with a few of festival-founder Nigel Haworth's talented friends (Nick Nairn, Phil Howard and Terry Laybourne along with wine expert Charles Metcalfe) to the 17-night extravaganza of international gastronomy that it's become today.

Obsession is now firmly established as one of the highlights of the British culinary calendar. No other food festival in the UK can claim to gather together so many iconic, high-profile chefs from around the globe, alongside the best emerging talent, in one place. As you would

## NORTHCOTE INTRODUCES OBSESSION 2020

Friday 24th January to Sunday 9th February

expect for the 20th anniversary, the line-up is even more impressive than ever, packed with special one-off collaborations, celebrity chefs, Michelin stars and exciting new names.

Three legends of the British restaurant industry Rick Stein, Brian Turner and Nigel Haworth will cook together for the first time at Obsession, while three young guns of the UK scene, Gareth Ward of Ynyshir in Wales, Tom Brown of Cornerstone in London and Kirk Haworth of Plates in London will also be combining their considerable talents to give diners a taste of cutting-edge British cuisine.

A total of 22 Michelin stars held by 14 chefs will light up the festival this year including Jacob Jan Boerma of De Leest in Vaassen (three stars), Claude Bosi of Bibendum in London (two stars) and James Knappett of Kitchen Table in London (two stars).

Many familiar names are returning to Northcote to help celebrate this special anniversary. Phil Howard, a veteran of no less than 12 previous Obsessions, will cook with his protégé Ben Marks, while Sat Bains and Paul Cunningham will cook an unforgettable four hands/four Michelin-starred meal showcasing some of the most creative cooking in Europe. Celebrity chefs James Martin and Ken Hom make very welcome returns, as does Richard Corrigan (his first appearance since his debut back in 2005), and Angela Hartnett, who returns after a five-year absence, this time cooking with partner Neil Borthwick of

The French House in Soho.

Obsession 20 will pay tribute to the late Andrew Fairlie, a much-missed friend of the festival who sadly passed away in 2019, with a night in his honour when head chef of Restaurant Andrew Fairlie, Stephen McLaughlin, who worked with Andrew for 17 years, will be in the kitchen.

A huge variety of culinary styles will be represented at Obsession 20, from the modern Indian cooking of Prateek Sadhu of Masque in Mumbai to the Portuguese haute cuisine of Dieter Koschina of Vila Joya and Hans Neuner of Vila Vita (both double Michelin star holders) and the South Pacific inflected food of Monica Galetti from Mere in London. The festival will be topped and tailed by nights hosted by Northcote's own Lisa Goodwin-Allen and Obsession founder and ambassador Nigel Haworth, giving the festival the finest of starts and finales.

Obsession is first and foremost a gastronomic festival, but it's not just about the amazing food and fine wines (matched as always with unparalleled skill by Northcote's managing director Craig Bancroft). The atmosphere at an Obsession dinner is like no other. There is excitement and expectation in the air, the knowledge that something unique is happening. It's a rare opportunity to share, with the chefs, with fellow diners and with the entire Northcote team our beautiful obsession. Here's to the next 20 years.

## OBSESSION BOOKING HOTLINE

# 0333 999 7762

**OPENS 9am SUNDAY 13th OCTOBER 2019\***

**£150 per person**

Please have your preferred chefs and evenings in order so we can assist in making sure you successfully book your tables at the UK's leading gastronomic festival

Bookings for the corporate hospitality packages can be taken now, please call Robyn Loftus 01254 240555 for all enquiries

*\*Bookings for the restaurant cannot be taken before the hotline opens*



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# OBSESSION<sup>20</sup>

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Our heartfelt gratitude to each and every one of our Obsession20 sponsors. As we celebrate 20 years, there has been incredible support to make this event become the global gastronomic celebration it is today. To deliver an event of this stature takes time and support and one of Obsession's

many successes is the bringing together of high profile, like-minded companies to profile all our brands to the Obsession audience. Over two decades each one has contributed to this world-wide event and in our 20th anniversary we are delighted to have the following partners as sponsors of Obsession20.



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**NORTHCOTE**  
BLACKBURN, LANCASHIRE, ENGLAND, UK



**MONTAGE PALMETTO BLUFF**  
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## 2001

TERRY LAYBOURNE 21 Queen Street, Newcastle  
PHILIP HOWARD The Square, London  
NICK NAIRN Naim'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, Berkshire  
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, Ireland  
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, Leeds  
MARK EDWARDS Nobu, London  
PIERRE KOFFMANN Pierre Koffmann at The Berkley, 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 Kitchen, 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'Enclume, 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 CEREJA Da Vittorio, Brissago, 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



## 2016

JEAN-LUC ROCHA Chateau Cordillean – Bages, Bordeaux, France  
 MARK JORDAN Ocean Restaurant, Jersey  
 TOM SELLERS Restaurant Story, London  
 ANNIE FEOLDE Enoteca Pinchiorri, Florence, Italy  
 AKTAR ISLAM Lasan, Birmingham  
 ANGELO SABATELLI Angelo Sabatelli Ristorante, Monopoli, Italy  
 MARCO STABILE Ora D'aria Ristorante, Florence, Italy  
 LANSHU CHEN Le Moult, Taichung City, Taiwan  
 ANDRÉ GARRETT André Garrett at Cliveden, Berkshire  
 HIDEAKU MATSUO Kashiwaya, Osaka, Japan  
 PETER TEMPELHOFF Greenhouse at the Cellars-Hohenhort,  
 Cape Town, South Africa  
 ARNAUD BIGNON The Greenhouse, London  
 ROBERT ORTIZ Lima, London  
 DIEGO HERNANDEZ Corazón de Tierra, Ensenada, Mexico  
 WOJCIECH MODEST-AMARO Atelier Amaro, Warszawa, Poland  
 LISA ALLEN Northcote, Lancashire  
 CHANTELE NICHOLSON Marcus Wareing Restaurants, London  
 NIGEL HAWORTH Northcote, Lancashire



## 2017

MICHAEL WIGNALL Gidleigh Park, Devon  
 GARETH WARD Ynyshir, Wales  
 JOHN WILLIAMS The Ritz, London  
 GENNARO ESPOSITO Torre del Saracino, Italy  
 CLAIRE CLARK Pretty Sweet  
 CHANTELE NICHOLSON Marcus Wareing Restaurants  
 ANNA HANSON The Modern Pantry, London  
 LISA GOODWIN-ALLEN Northcote, Lancashire  
 MICHAEL O'HARE The Man Behind The Curtain, Leeds  
 PASI PETANEN Café Paci, Australia  
 DANIEL PUSKAS Sixpenny, Australia  
 HANS NEUNER Ocean Restaurant, Portugal  
 LU YAO Yihe Mansions, China  
 ANA ROŠ Hiša Franko, Slovenia  
 JUSTIN COGLEY Aubergine, California  
 JAMES CLOSE Raby Hunt, County Durham  
 BEN SPUNGIN Sierra Mar Restaurant, California  
 TONY BAKER Montrieo Bistro, California  
 ISAAC MCHALE The Clove Club, London  
 SHINICHIRO TAKAGI Zeniya, Japan  
 ATUL KOCHHAR Benares, London  
 NIGEL HAWORTH Northcote, Lancashire



## 2018

JASON ATHERTON The Social Company, London  
 GARY USHER Sticky Walnut, Chester  
 MANISH MEHROTRA Indian Accent, New York, New Delhi, London  
 JEAN-PHILIPPE BLONDET Alain Ducasse at The Dorchester, London  
 JUAN AMADOR Amador's Restaurant, Austria  
 LISA GOODWIN-ALLEN Northcote, Lancashire  
 DANIEL CALVERT Belon, Hong Kong  
 HIROSHI NAKAMICHI Restaurant Molière, Sapporo  
 GEORGE BLOGG Gravetye Manor, Sussex  
 LARRY JAYASEKARA Petrus, London  
 TOM KITCHIN The Kitchen, Edinburgh  
 DIEGO HERNANDEZ BAQUEDANO Corazón de Tierra, Mexico  
 FRANCISCO RUANO Alcade, Mexico  
 JEORGE VALLEJO Quintonil, Mexico  
 MARTÍN MILESI Una, London  
 TOMMY BANKS The Black Swan at Oldstead, North Yorkshire  
 SERGEY & IVAN BEREZUTSKIY Twins Garden, Moscow  
 NELLY ROBINSON nel., Sydney  
 KIRK HAWORTH Plates, London  
 NIGEL HAWORTH Northcote, Lancashire



## 2019

LISA GOODWIN-ALLEN Northcote, Lancashire  
 NORBERT NIEDERKOFER Hotel & Spa Rosa Alpina, Italy  
 IAN SCARAMUZZA In Situ, San Francisco  
 OLLIE DABBOUS Hide, London  
 CRISTINA BOWERMAN Glass Hostaria, Italy  
 MARC FOSH Restaurant Marc Fosh, Spain  
 SRJITH GOPINATHAN Taj Campton Place, San Francisco  
 JAMES LOWE Lyle's, London  
 HYWEL JONES Lucknam Park, Wiltshire  
 JOÃO OLIVEIRA Vista, Portugal  
 NIAL KEATING Whatley Manor, Wiltshire  
 ANDREW WONG A. Wong, London  
 ROMY GILL Romy's Kitchen, Bristol  
 MARIANNE LUMB Marianne, London  
 SAYAN ISAKSSON  
 MATT ORLANDO Amass, Denmark  
 NIGEL HAWORTH Northcote, Lancashire





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- / Obsession framed menu for the host
- / In these intimate surroundings Nigel Haworth and Lisa Goodwin-Allen will introduce the guest chef personally to you and your guests, with a welcome prior to dinner and a presentation to conclude the evening.
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FRIDAY 24<sup>TH</sup> JANUARY 2020

## LISA GOODWIN-ALLEN

### NORTHCOTE

Northcote Road, Langho

Blackburn BB6 8BE

+44 (0) 1254 240 555

reception@northcote.com

www.northcote.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu / £150 per person

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**L**isa Goodwin-Allen is Executive Head Chef at Northcote, taking over the kitchens in October 2017 when Nigel Haworth moved to an ambassadorial role for the hotel. She was first promoted to the position in 2015 after almost a decade as Northcote's only female Head Chef, a role she first took on at the age of 23. She has maintained the Michelin star that Northcote has held for more than two decades and is passionate about using seasonal and locally sourced ingredients to incorporate her Lancashire roots into her creative dishes.

She began her culinary career at Lancaster and Morecambe College and 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 as a demi chef de partie. She quickly moved up through the ranks and was promoted to chef de partie within a year with

junior sous and sous chef positions following soon after.

"I have full control over the menu and how the kitchen operates. It would be foolish not to put my stamp on Northcote and see where I can take it," Goodwin-Allen recently told The Caterer magazine. Explaining her current approach to cooking, she added: "Less is more for me now. I tell my chefs that when they close their eyes and taste something they should be able to say exactly what's in a dish."

*Goodwin-Allen is passionate about using seasonal and locally sourced ingredients to incorporate her Lancashire roots into her creative dishes*

Goodwin-Allen 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

celebrating the National Trust that was the finale of the BBC's Great British Menu TV series in 2010. She returned to the show as a guest judge in 2016 and was also a chef mentor on MasterChef: The Professionals in 2015 and 2018.

In 2017, Goodwin-Allen was involved in Springboard's FutureChef, an industry-backed resource aimed at inspiring young people aged 12-16 to cook through classroom activities, demonstrations, competitions

and awards: "I love to encourage people to come into this fantastic industry where you can learn so much and meet so many interesting people."

Outside of work, Lisa loves to spend time with her husband and young son, often cooking with them.







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SATURDAY 25<sup>TH</sup> JANUARY 2020

## GARETH WARD, TOM BROWN & KIRK HAWORTH

### GARETH WARD – YNYSHIR RESTAURANT AND ROOMS

Eglwys Fach, Machynlleth, Powys, Wales SY20 8TA • +44 (0) 165 478 1209 • [info@ynyshir.co.uk](mailto:info@ynyshir.co.uk) • <https://ynyshir.co.uk>



### TOM BROWN – CORNERSTONE

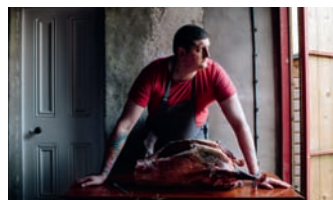
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### KIRK HAWORTH – PLATES

93a Kingsland Road, London E2 8AG • +44 (0) 203 371 9029 • [hello@plates-london.com](mailto:hello@plates-london.com) • [www.plates-london.com](http://www.plates-london.com)

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person

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



Photography: Fiona Black



Photography: Fiona Black



Photography: Tim Green



Photography: Tim Green

### GARETH WARD

Gareth Ward has reinvented the country house hotel at Ynysir Restaurant and Rooms that features an open kitchen, wooden tables and chefs delivering dishes to guests. Set in a 15th century house in 11 acres in rural mid-Wales, Ward has won a Michelin star for his 'ingredient led, flavour driven, fat

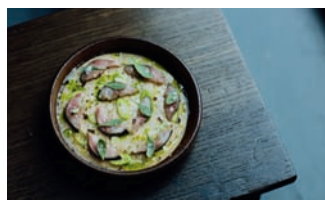
fuelled, meat obsessed' cooking. You'll need to set aside four hours to experience Ward's 20 course tasting menus that employ pickling,

*Ward has won a Michelin star for his 'ingredient led, flavour driven, fat fuelled, meat obsessed' cooking*

foraging, salting, preserving and souring to create dishes such as Welsh lamb rib with astonishing depth of flavour. Ward's CV includes Hambleton Hall, Seaham Hall and Restaurant Sat Bains. Ward has won four AA rosettes and nine out of 10 in the Good Food Guide, who also named Ward their Chef of the Year 2019.



Photography: Ed Schofield



Photography: Ed Schofield



Photography: Ed Schofield

### TOM BROWN

Cornish chef Tom Brown's debut restaurant Cornerstone made a huge impact when it opened in Hackney Wick in the spring of 2018. Dishes from the daily changing, produce-led menu such as potted shrimp crumpet with kohlrabi, gherkins and parsley and pickled oysters, celery and horseradish quickly became Instagram staples

and the chef and restaurant (which is named after Brown's favourite Arctic Monkeys' song) were both showered with accolades including Chef to Watch and Restaurant to Watch at

*The chef and restaurant were both showered with accolades including Chef to Watch and Restaurant to Watch*

the National Restaurant Awards and Best New Entry in the 2019 Good Food Guide. Brown has worked for Rick Stein and Nathan Outlaw, retaining a Michelin star as head chef of Outlaw's at The Capital hotel in Knightsbridge. His TV appearances include Great British Menu where his winning dish Poor Man's Goose was served at a banquet celebrating 70 years of the NHS.



### KIRK HAWORTH

Kirk Haworth is co-founder, with sister Keeley, of Plates, a plant-based restaurant and food studio in Hoxton. He is also a consultant and development chef collaborating with brands, businesses and individuals on a diverse range of plant-based creative projects. Haworth's style of cooking,

which uses no meat, sugar or dairy, and instead focuses on plant-based, organic and wild ingredients, has been profoundly influenced by his battle with Lyme disease, which has forced

*Haworth's style of cooking focuses on plant-based, organic and wild ingredients*

him to re-think his own diet and to challenge conventions in the plant-based genre. Haworth began his career aged 16 with a scholarship under his father Nigel at Northcote and has worked in Michelin-starred restaurants around the world including The Square, Restaurant Sat Bains, Vila Joya in Portugal, The French Laundry in California and Quay Restaurant in Sydney.



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## HOSPITALITY



# G|O

BONE CHINA

[www.rdhospitality.com](http://www.rdhospitality.com)

SUNDAY 26<sup>TH</sup> JANUARY 2020

## DIETER KOSCHINA & HANS NEUNER

### DIETER KOSCHINA – VILA JOYA

Estrada da Galé, 8200-416 Albufeira, Algarve, Portugal  
+351 289 591 795 • info@vilajoya.com • www.vilajoya.com



### HANS NEUNER – VILA VITA PARC

Rua Anneliese Pohl, Alporchinhos, 8400-450 Porches, Portugal  
+351 282 310 100 • reservas@vilavita.com • www.vilavita.com



7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### DIETER KOSCHINA

Austrian-born Dieter Koschina has been head chef of the gourmet restaurant at the stylish Vila Joya hotel in the Algarve since 1991. He was the first ever chef in Portugal to win two Michelin stars, which he has continued to hold since 1999.

The hotel overlooks the Atlantic Ocean which provides the inspiration for his produce-led, daily changing tasting menus, which he devises in collaboration with

executive chef Stefan Langmann and which might include monkfish with tomato and saffron beurre blanc or John Dory with radish, lettuce, carrots, enoki mushrooms, snow peas and baby leek. Koschina's cooking is creative and spontaneous – he refers to it

*Koschina's cooking is creative and spontaneous, he refers to it as 'John Wayne style', shooting from the hip*

as 'John Wayne style', shooting from the hip with some of his dishes.

Koschina began his career as commis de cuisine at the five-star hotel Suvretta House in St Moritz and has worked in a number of exclusive hotels and restaurants in Europe including the two Michelin starred Restaurant Tantris in Munich, working with head chef Heinz Winkler. He won his first Michelin star at Vila Joya in 1995 and the restaurant has been named World's Leading Fine Dining Hotel Restaurant by the World Travel Awards.



### HANS NEUNER

Since 2007, two Michelin-starred Hans Neuner has drawn on Portugal's abundant natural larder to create his 'product-oriented modern Portuguese' tasting menus at Ocean restaurant in the five-star Hotel Vila Vita Parc luxury hotel and beach resort in the Algarve.

A network of local producers, farmers and fishermen supplement produce grown in the hotel's grounds, with which Neuner creates beautifully presented dishes such

as octopus 'feijoada' with smoked eel and beef tongue that are served on a plethora of beautiful bespoke serving pieces and which prompted the Telegraph to describe a meal at Ocean as 'a culinary work of art'.

Born into a family of cooks in Tyrol,

*Neuner creates beautifully presented dishes such as octopus 'feijoada' with smoked eel and beef tongue*

Austria, Neuner worked in the Dorchester Hotel in London and two Michelin starred Tristan Restaurant in Mallorca as well as restaurants in St Moritz and the Bermudas before settling in Germany. As sous chef to two-Michelin-star

chef Karlheinz Hauser, he spent 10 years in Berlin at the Hotel Adlon and Hamburg at the Seven Seas restaurant before relocating to Portugal. Neuner has twice been named Portugal's Chef of the Year and in 2017, Ocean appeared within the top 100 of La Liste Top 1000 Restaurants in the World.



MONDAY 27<sup>TH</sup> JANUARY 2020

# SAT BAINS & PAUL CUNNINGHAM

## SAT BAINS – RESTAURANT SAT BAINS

Lenton Lane, Nottingham NG7 2SA  
+44 (0) 115 986 6566 • info@rsb.uk.com • www.restaurantsatbains.com



## PAUL CUNNINGHAM – HENNE KIRKEBY KRO

Standvejen 234, 6854 Henne, Denmark  
+45 75 25 5400 • info@hennekirkebykro.dk • www.hennekirkebykro.dk/en



7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



Photography: Pal Hansen

### SAT BAINS

**S**at Bains is one of the UK's most innovative chefs. Restaurant Sat Bains, run by Bains and his wife Amanda and which is set in converted Victorian farm buildings on the outskirts of Nottingham, has been described by The Telegraph as 'an extraordinary setting for some extraordinary food'.

A tasting menu, renowned for its dazzling inventiveness, might include smoked eel with apple, turnip, seaweed and Manjimup truffle

from Australia. The signature Lenton Lane dessert features sorrel foraged from the road leading to the restaurant.

Bains was part of the opening brigade at Raymond Blanc's Le Petit Blanc brasserie in Oxford in 1996. He won the prestigious Roux

*An extraordinary setting for some extraordinary food*

Scholarship on his first attempt in 1999 and was invited to become head chef at Nottingham's Hotel des Clos. The hotel was renamed Restaurant Sat Bains in 2002, winning a Michelin star the following year and a second star in 2011. It has since been awarded five AA Rosettes and nine out of 10 in the Good Food Guide. Bains has been awarded four honorary degrees and is the author of the award-winning Too Many Chiefs, Only One Indian cookbook. He is a familiar face on TV following his success in the BBC's Great British Menu.



Photography: Anders Schoenemann

### PAUL CUNNINGHAM

**B**orn in Essex, Paul Cunningham has become one of Denmark's most well-known chefs. In 2017, he won a second Michelin star at Henne Kirkeby Kro, a restaurant with rooms set in a 200-year-old roadside coaching inn on the remote and beautiful Jutland coast.

Cunningham's cooking is the very definition of local and seasonal with multi-course tasting menus based around produce from the restaurant's 400sq m kitchen garden, bee hives and fruit orchard. Cunningham also has

access to Fænø, Denmark's largest privately-owned island where he sources berries and fruit from the trees, game and mushrooms.

Dining at Henne Kirkeby Kro is a gastronomic experience but also a joyous one with Cunningham's larger-than-life personality helping to create a relaxed, fun environment

*Cunningham's cooking is the very definition of local and seasonal*

where you might overhear Led Zeppelin blasting from the kitchen as your ballotine of rabbit with pickled carrots and mustard leaf is delivered to your table.

Cunningham worked at Danesfield House and Lords of the Manor before relocating to Denmark in 1994 to make his name at Søllerød Kro (where he won his first Michelin star) formel B and Coquus, all in Copenhagen. When Henne is closed for the winter, he travels to culinary festivals around the globe from Provence to Mexico City. He is the author of eight cookbooks including Paul Food.



TUESDAY 28<sup>TH</sup> JANUARY 2020

## RICHARD CORRIGAN

### CORRIGAN'S MAYFAIR

28 Upper Grosvenor Street  
Mayfair, London W1K 7EH  
+44 (0) 207 499 9943  
reservations@corriganmayfair.com  
www.corriganmayfair.co.uk



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canapé reception  
Five-course signature menu / £150 per person  
Wines to complement every dish are carefully  
selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**R**ichard Corrigan has been a leading light of the London restaurant scene for 30 years. His flagship restaurant Corrigan's Mayfair just off Park Lane is famous for its seasonal game, while Bentley's Oyster Bar and Grill is one of the finest seafood restaurants in the capital. At Daffodil Mulligan in Old Street which he opened in 2019, he serves contemporary Irish dishes with ingredients sourced from his own Virginia Lodge estate in County Cavan, Ireland.

Corrigan's highly seasonal cooking combines a profound respect for and knowledge of raw ingredients with the globetrotting adventurousness and creativity of modern British cooking, a genre he helped to define in the late 80's and early 90's. Italian, Spanish and French influences pepper the menu at Corrigan's Mayfair where you might find grilled Cornish mackerel served with ajoblanco and pickled gooseberries or squab pigeon in puff pastry with boudin noir and ale sauce.



*Food critic, Marina O'Loughlin, recently described the pheasant and smoked sausage pie at Corrigan's Mayfair as a 'a beautiful indulgence'*

Bentley's features more classical and traditional dishes such as fish pie and lobster Thermidor, alongside a selection of the finest oysters available, expertly shucked to order at the bar. Corrigan has been feted by many food critics including the late A A Gill, Fay Maschler and Marina O'Loughlin, who recently described the pheasant and smoked sausage pie at Corrigan's Mayfair as a 'a beautiful indulgence'.

Corrigan grew up on a farm in Country Meath where his first job was cooking at a local pub, the Kirwan Arms in Kylemore. He went on to work in Michelin starred restaurants in Amsterdam before moving to London in 1987 to work at the Sheraton Park Tower Hotel in Knightsbridge. Two years later, he became head chef of Stephen Bull's eponymous restaurant

in Blandford Street. He opened Mulligan's, an Irish bar in Cork Street, Mayfair and was briefly head chef at Bentley's before re-joining Stephen Bull as a partner in Fulham Road Restaurant where he won his first Michelin star. He opened Lindsay House in Soho in 1997 (where he held a Michelin star for a decade), Bentley's in 2005 and Corrigan's in 2008.

Corrigan is the author of The Richard Corrigan Cookbook, The Clatter of Forks and Spoons and Cookery School. His TV appearances include Great British Menu, Cookery School and Chef's Race on BBC America. He was named Restaurateur of the Year at the 2018 Catey Awards, is a recipient of the Taste of Dublin Icon Award and holds three AA rosettes at Corrigan's Mayfair.





WEDNESDAY 29<sup>TH</sup> JANUARY 2020

# PHIL HOWARD & BEN MARKS

## PHIL HOWARD - ELYSTAN STREET

43 Elystan Sreet, Chelsea, London SW3 3NT  
+44 (0) 207 628 5005 • info@elystanstreet.com • www.elystansteet.com



## BEN MARKS - PERILLA

1-3 Green Lanes, Newington Green, London N16 9BS  
+44 (0) 207 359 0779 • info@perilladining.co.uk • www.perilladining.co.uk

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### PHIL HOWARD

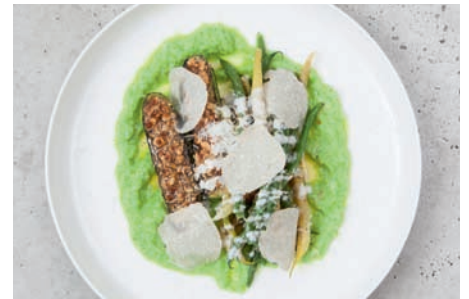
Phil Howard is one of the most respected and admired chefs in the UK, having worked at the highest levels of the restaurant industry for over 30 years. He opened Elystan Street, an elegant casual fine dining restaurant in Chelsea in 2016 with veteran restaurateur Rebecca Mascarenhas and won a Michelin star a year later for cooking that puts an emphasis on pure, clean and lighter dishes that are full of vitality and flavour.

Critic Fay Maschler waxed lyrical about



Howard's ability to transform 'humble ingredients into something ethereal', exemplified by cashew nut hummus with roasted vegetables, a light curry dressing, nut milk and lime and fillet of Cornish gurnard with coco beans, nduja, tomato, cuttlefish, parsley and garlic.

*Critic Fay Maschler waxed lyrical about Howard's ability to transform humble ingredients into something ethereal*



Howard held two Michelin stars for 17 years at The Square in Mayfair, the restaurant he opened with Nigel Platts Martin in 1991 and with whom he also owns two Michelin-starred The Ledbury in Notting Hill.

He began his career with the Roux brothers in 1988, going on to work for Marco Pierre White at Harvey's and Simon Hopkinson at Bibendum. As well as being co-owner of the Michelin starred Kitchen W8 and The Ledbury, he also co-owns Church Road, Lorne, Perilla, Gezellig – and UNION in La Plagne.



### BEN MARKS

Ben Marks is one of the most exciting young chefs in London. He is the chef and co-owner of Perilla, an ambitious neighbourhood restaurant in Newington Green in north London, which he opened with business partner Matt Emmerson and investment from Phil Howard in 2016, at the age of just 24.

Times restaurant critic Giles Coren has described Perilla as 'beyond excellent', praising the 'beauty' 'soul' and 'vision' of the six-course tasting menu with its Nordic



influences (Marks has worked at Noma in Copenhagen and Operakällaren in Stockholm). Marks's distinctive style could be described as quirky, but deliciousness is always his main aim with dishes such as yesterday's bread soaked in moules

*Times restaurant critic Giles Coren has described Perilla as 'beyond excellent' praising the 'beauty' 'soul' and 'vision' of the six-course tasting menu*



marinière' and hake fried in beef fat with chip shop curry sauce.

Marks apprenticed with the Academy of Culinary Arts which led to a placement at Claridge's hotel and then spent a year at Noma before returning to London to work for Philip Howard at The Square.

He established the name Perilla first as a supper club before opening the restaurant, which is now listed in the Good Food Guide. In 2019 he represented London and the South East in the BBC's Great British Menu TV series.

THURSDAY 30<sup>TH</sup> JANUARY 2020

## ANGELA HARTNETT & NEIL BORTHWICK

### ANGELA HARTNETT MBE – MURANO

Queen Street, Mayfair, London W1J 5PP  
+44 (0) 207 495 1127 • enquiries@muranolondon.com • www.muranolondon.com



### NEIL BORTHWICK – THE FRENCH HOUSE

49 Dean Street, Soho, London W1D 5BG  
+44 (0) 207 437 2477 • frenchhouserervations@gmail.com • www.frenchhousesoho.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### ANGELA HARTNETT MBE

Angela Hartnett has held a Michelin star at her elegant Mayfair fine dining restaurant Murano since 2009 and has established herself as one of the country's leading female chefs.

Her sophisticated take on the food of Italy illustrated by dishes such as cod with octopus, confit potato, olive and wild fennel is informed by her lifelong passion for good, honest food and top-quality ingredients that was instilled by her Italian grandmother and mother.

Originally opened in partnership with Gordon Ramsay in 2008, Murano has been under Hartnett's sole control since 2010 and is the flagship of a group of London restaurants that includes two branches of the more casual Café Murano and Merchant's Tavern in Shoreditch. In 2012, she opened

*Her sophisticated take on the food of Italy is informed by her lifelong passion for good, honest food*

Hartnett Holder & Co with chef Luke Holder at Robin Hutson's Lime Wood hotel in the New Forest.

Hartnett began her career at Gordon Ramsay's legendary Chelsea restaurant Aubergine and went on to become Marcus Wareing's head chef at Petrus. She launched Amaryllys in Scotland, Verre in Dubai and Menu and the Grill Room at the Connaught hotel, all within Ramsay's group of restaurants. She is the author of two cookbooks, Cucina and Angela's Kitchen and was named Square Meal Female Chef of the Year 2018.



### NEIL BORTHWICK

Neil Borthwick caused a sensation among London foodies when he took over the kitchen of the French House pub's rustic, characterful first floor dining room in Soho in October 2018.

You have to book in advance to bag a seat in order to sample his robust, Gallic-inspired cooking that the Guardian described as being 'of the gods' and might include such comforting delights as

navarin of lamb with aligot potatoes, which The Times called a 'stew of dreams'.

Borthwick's background is in fine dining, including stints at Gordon Ramsay's

*You have to book in advance to bag a seat in order to sample his robust, Gallic-inspired cooking*

Amaryllys in Glasgow, Restaurant Tom Aiken, The Square and, in France, La Maison Pic and Michel Bras (where he rose to the position of sous chef), but he describes the French House's more earthy food as 'what I love best'.

He first made his name as head chef of the Merchant's Tavern in Shoreditch, which opened in 2013 as a collaboration with his partner Angela Hartnett whom he met when they worked together at the Connaught in the early 2000's.





FRIDAY 31<sup>ST</sup> JANUARY 2020

## PRATEEK SADHU

### MASQUE

Unit G3 Laxmi Woollen Mills  
Shatki Mills Lane, Off Dr. E. Moses Road  
Mahalaxmi, Mumbai 400011  
+91 22 4973 7431

bookings@masquerestaurant.com  
www.masquerestaurant.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu / £150 per person

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

Please enquire for exclusive wine package price

**P**rateek Sadhu is one of India's most innovative and creative young chefs. His wilderness-to-table ethos, inspired by his time working at Noma in Copenhagen with Rene Redzepi, that employs seasonal and sustainable ingredients has won him numerous accolades since opening Masque with business partner Aditi Dugar in a converted warehouse in Mumbai's old cotton district in 2016.

In their rave review, the Times of India proclaimed, 'A star is born!' and said that 'the premium that Masque places on seasonality and regional produce is laudable but what is most important is the taste and the experience. And Masque delivers on both counts'.

Sadhu's multi-course tasting menus are the result of several years of research and development spent travelling India searching out the best regional produce from local farmers. Masque's chic décor employs natural materials such as rosewood tables, stone clad walls, textured slate and marble floors to



His time working in Michelin-starred restaurants across Europe included what proved to be an influential stint under Rene Redzepi at Noma, which strengthened Prateek's intent to source and spotlight local ingredients. He later moved back to the Pierre Hotel, New York, followed by a return to India as sous chef at Le Cirque, Bangalore.

Masque was ranked among the top 10 on Food Tank's 2016 list of restaurant innovators in the world. That same year, Prateek was

*The premium that Masque places on seasonality and regional produce is laudable but what is most important is the taste and the experience*

echo the chef's naturalistic approach. Dishes might include lamb brain paniyaram (ball shaped dumplings made with fermented urad dal and rice batter) and duck served with fresh and pickled peach.

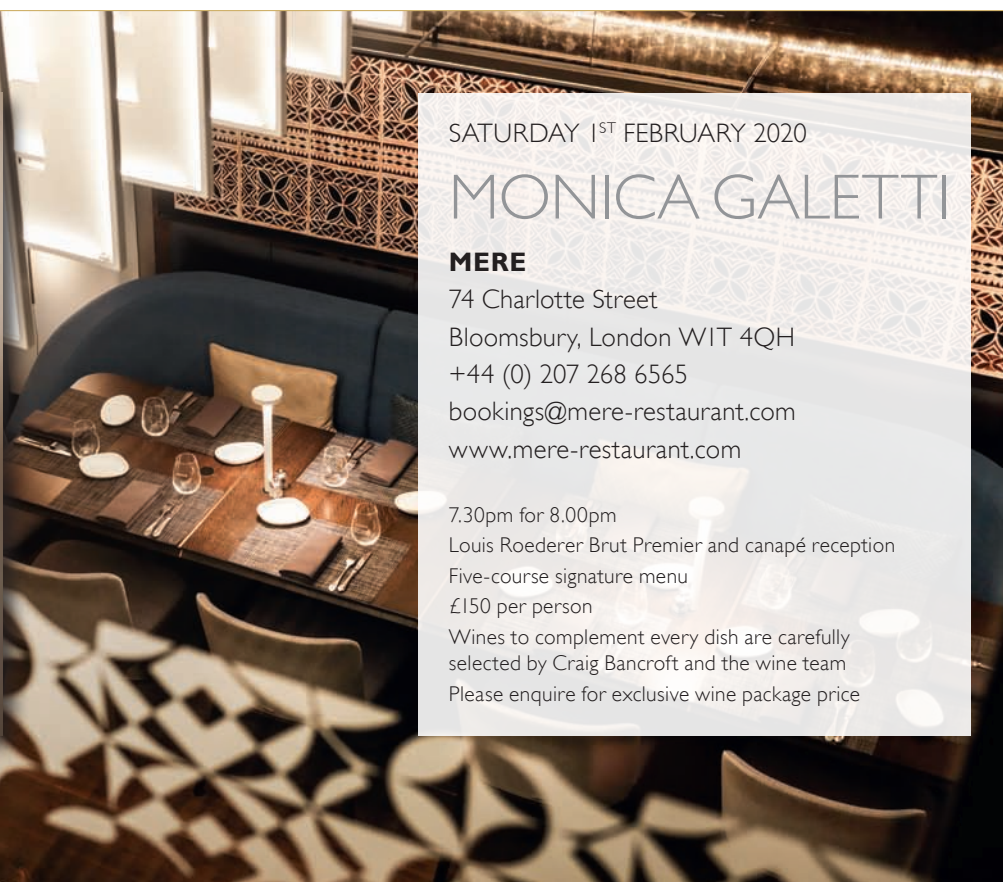
Born in Kashmir in 1986, Prateek Sadhu grew up around family farms, learning the basics of the kitchen from his aunt and mother. His love of food inspired him to abandon his plans to become a commercial pilot, instead enrolling in a hotel management school in India and working in the kitchens of the prestigious Taj Hotels group.

He graduated from the Culinary Institute of America with double gold medals and went on to work in some of the finest restaurants in America including Alinea in Chicago, the French Laundry in the Napa Valley and Le Bernardin in New York, all three Michelin-starred kitchens.

awarded Most Innovative Chef of the Year by the Western Culinary Association of India. In December 2017, he was named Chef of the Year at the Conde Nast Traveller Top Restaurant Awards and in 2018, the restaurant was ranked five on the list.







SATURDAY 1<sup>ST</sup> FEBRUARY 2020

## MONICA GALETTI

### MERE

74 Charlotte Street

Bloomsbury, London W1T 4QH

+44 (0) 207 268 6565

[bookings@mere-restaurant.com](mailto:bookings@mere-restaurant.com)

[www.mere-restaurant.com](http://www.mere-restaurant.com)

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

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

Please enquire for exclusive wine package price

Monica Galetti is one of the UK's best-known and most highly regarded female chefs. She opened her first restaurant Mere (named after her mother and pronounced Mary) with her sommelier husband David in Fitzrovia, London in 2017. Set over two floors with a sumptuous ground floor bar and modern basement dining room, decorated with Samoan artworks by Galetti's cousin, Solomon Daniel, Mere opened to rave reviews from the critics. The Telegraph described the food as 'delicious', 'beautiful to look at' and 'painstakingly creative' while the Evening Standard said it was 'sophisticated but unpretentious and expertly executed'.

Galetti's training in classical French cuisine underlies the ingredient-led style at Mere in dishes such as stuffed ballotine and confit leg of quail with onion puree and crispy grapes and pan roasted rose veal with glazed sweetbread, but it's not the whole story. The seasonal



menu that incorporates British produce also reflects influences from her native South Pacific including a refined version of the dessert Hokey Pokey made with Manjari chocolate cremeux, salted toffee and honeycomb ice cream. Galetti's love of Italian food means there's always a pasta



forgot what a stove looks like. She is very much hands-on at Mere. When she is filming in London, she takes a motorbike taxi back to the restaurant to run the evening service. She is also committed to ensuring her brigade learn the same fundamental skills such as butchery that she mastered as a young chef.

Born in Samoa, Galetti was raised in Wellington, New Zealand where she trained as a chef. In 1999 she moved to London to work for Michel Roux Jr at two Michelin-starred Le Gavroche in Mayfair where she became the first female sous chef and went on to become head chef at Le Gavroche Tropiques in Mauritius in 2005. Over the last decade, she has established herself as a popular television personality co-presenting *Amazing Hotels – Life Beyond the Lobby*, alongside *The Times* restaurant critic, Giles Coren, in addition to fronting *Masterchef: The Professionals*. She is the author of two books: *Monica's Kitchen* and *The Skills*.

*The Evening Standard described the food as sophisticated but unpretentious and expertly executed*

dish on offer such as Parmesan filled cappelletti with tomato fondue, white anchovy and tomato consommé and her many global travels also play a part in exotic dishes such as scallops with aubergine, coconut, mild curry, kaffir lime and crispy chicken skin.

Although Galetti is a familiar face on TV, she is not the sort of celebrity chef that has







SUNDAY 2<sup>ND</sup> FEBRUARY 2020

## JACOB JAN BOERMA

### RESTAURANT DE LEEST



Kerkweg 1

8171 VT Vaassen, Netherlands

+31 578 571 382

info@restaurantdeleest.nl

www.restaurantdeleest.nl

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

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

Please enquire for exclusive wine package price



Gently cooked local trout is paired with lightly smoked yoghurt, chlorophyll, kaffir, dill and cous cous salad while pigeon is roasted and served with two preparations of barbecue celeriac, a clove jus and King Boletus with preserved mushrooms.

Within six months of its opening, De Leest was awarded one Michelin star, a second star followed in 2006, by which time Boerma had become a member of the culinary collaboration 'Les Patrons Cuisiniers', established to uphold the standards of craftsmanship and culinary creativity while maintaining consistent quality in restaurants throughout the Netherlands.

During October 2013, Boerma passed his



Meesterproef SVH Meesterkok (master chef) exam at two Michelin star boutique hotel and restaurant Vila Joya in Portugal and also won his third Michelin star that year.

In 2016, Boerma opened two restaurants within the Grand Hotel Krasnapolsky. The menu at the fine dining White Room (one Michelin star) might include a typically refined dish of north sea crab served with a luxurious accompaniment of foie gras, caviar and avocado, while the Grand Café Krasnapolsky demonstrates the breadth of Boerma's culinary vision with classic dishes such as duck confit given a modern twist by serving it in a brique pastry cannoli miso, green herbs and a black garlic mayonnaise. Boerma is also consultant chef at Parc Broekhuizen which was awarded a Michelin star in December 2018 for Restaurant Voltaire.

He is also the author of four cookbooks, The Kitchen of De Leest, Down to Earth, Back to Basics and Less is More.

Jacob Jan Boerma takes inspiration for the menus at his three Michelin-starred Restaurant De Leest from its location on the edge of The Veluwe nature reserve in the Netherlands, with its rich diversity of nature, flora and fauna.

'Our aim is to enhance nature ever so slightly', is the chef's modest claim, and one that he has achieved and exceeded according to the Michelin Guide which says, 'Thanks to great cooking and subtle combinations, every bite you take is a delicious journey of discovery'.

Boerma opened Restaurant De Leest in 2002 with his partner, hostess and sommelier Kim Veldman in the village of Vaassen about an hour's drive east of Amsterdam. What was an old cobbler's shop has been transformed into a sleek, modern space where Boerma serves exquisite tasting menus that combine the best local and seasonal ingredients with the chef's signature sour flavour notes to create a truly distinctive gastronomic experience.

*Thanks to great cooking  
and subtle combinations,  
every bite you take  
is a delicious journey  
of discovery*







MONDAY 3<sup>RD</sup> FEBRUARY 2020

## JAMES KNAPPETT

### KITCHEN TABLE



70 Charlotte Street

London W1T 4QG

info@kitchentablelondon.co.uk

www.kitchentablelondon.co.uk

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

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

Please enquire for exclusive wine package price



James Knappett is chef and co-owner, with his wife and sommelier Sandi Chang, of Kitchen Table in Fitzrovia, one of London's most exclusive fine dining establishments. There's room for just 20 customers in the restaurant (which opened in 2012 and was awarded its second Michelin star in 2019) seated in comfortable stools arranged around an open kitchen.

Dinner at Kitchen Table is a highly interactive experience – over the course of about three-and-a-half hours, Knappett and his team prepare, serve and explain a set 12-course never to be repeated tasting menu of contemporary European cooking, informed by his experiences

working with Rene Redzepi at Noma in Copenhagen and Thomas Keller at Per Se in New York, but focused on British ingredients and culinary traditions. Knappett works closely with producers and suppliers around the country and bases his daily changing menu on the best of the seasonal ingredients available in the market and what he wants to cook.

*Each of the courses delivers eyebrow-raising surprises or sheer, sensual gratification, frequently both*

Knappett describes his culinary style as 'seasonal, flavourful and refined' making as few changes to the original fresh products as possible so that a hand-dived scallop from Scotland might be served raw, seasoned simply with Maldon sea salt and served with raw ginger mayonnaise and shavings of cured, smoked and dried scallop roe. Knappett also integrates global influences into his dishes, gently cooking squid in turmeric and lime oil and serving it with roasted cauliflower, homemade yoghurt, pickled turmeric and deep-fried curry leaves.

Restaurant critic Marina O'Loughlin described her experience at Kitchen Table as 'something special. Each of the courses delivers eyebrow-raising surprises or sheer, sensual gratification, frequently both. They resonate and haunt for days afterwards, pleasure-bombs, the lot of them'.

Knappett has a second string to his culinary bow. To get to Kitchen Table, you walk through



sister restaurant Bubbledogs, a buzzy bar serving a selection of grower's Champagnes, hand-picked by Chang, alongside gourmet hot dogs such as the French Connection that's topped with shaved foie gras, sherry vinegar jelly and Telicherry black pepper.

Knappett has previously worked at the three Michelin-starred Restaurant Gordon Ramsay, The Ledbury under Brett Graham, Marcus Wareing at the Berkeley and at Rick Stein's The Seafood Restaurant in Padstow. In 2011, he was in the kitchens of The French Laundry two-week pop up at Harrods. In 2014, Kitchen Table won its first Michelin star followed by Michelin's Welcome Service Award in 2017.







TUESDAY 4<sup>TH</sup> FEBRUARY 2020

## CLAUDE BOSI

### BIBENDUM

Michelin House, 81 Fulham Road  
Chelsea, London W1K 7EH  
+44 (0) 20 7581 5817  
enquiries@bibendum.co.uk  
www.bibendum.co.uk



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canapé reception  
Five-course signature menu  
£150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



Claude Bosi is one of the most creative and adventurous chefs working today in the UK. His unique culinary vision has won two Michelin stars for Bibendum, the iconic London restaurant that's located, appropriately enough, in the landmark Michelin building on the Fulham Road in Chelsea.

A cathedral of gastronomy, M Bibendum (or the Michelin Man as he's more commonly known) looks down on the dining room from three beautiful stained-glass windows that make the restaurant space as distinctive as the food served within it.

There are painstakingly intricate creations such as the famous duck jelly starter that layers onion puree, crystal clear jellied duck consommé, smoked sturgeon and caviar, but also more robust dishes like My Mum's Tripe and Cuttlefish Gratin with Pig's Ear and Ham Cake, that are inspired by Bosi's childhood in Lyon, the epicentre

of French gastronomy.

A visit to Japan in 2008 galvanised Bosi's commitment to using only the finest produce which appears on his menus in the form of hand-dived scallops, French white asparagus, Cornish turbot, Brittany rabbit and much else besides.

*His unique culinary vision has won two Michelin stars for Bibendum, the iconic London restaurant*

Although Bosi has completely reimagined the restaurant from its origins as a (very) upscale French bistro to a bastion of fine dining, he has retained one dish that has been a signature of Bibendum since it opened in 1987 Roast Chicken de Bresse that's served as a sharing dish for two people.

Bosi also celebrates the spirit of the original Bibendum in the restaurant's ground

floor oyster bar where the order of the day is generous platters of oysters and fruit de mer, a classic salad Niçoise and grilled native lobster with tarragon butter.

Bosi worked for legendary French chefs Alain Ducasse and Alain Passard, two major influences on his career and cooking, before relocating to the UK in the late 90's. He won his first Michelin star as head chef of Overton Grange in the Shropshire town of Ludlow, where he went on to open his own restaurant Hibiscus in 2000. He won two Michelin stars in 2004 before relocating the restaurant to London in 2007.

Bibendum scores nine out of 10 in the Good Food Guide and is one of only 17 restaurants in the country to be rated five rosettes by the AA Restaurant Guide, which named Bosi Chef's Chef of the Year in 2018. Bosi also won the Chef Award at The Catey Awards in 2018.



WEDNESDAY 5<sup>TH</sup> FEBRUARY 2020

# RICK STEIN, BRIAN TURNER & NIGEL HAWORTH

## RICK STEIN CBE – THE SEAFOOD RESTAURANT

Riverside, Padstow PL28 8BY • +44 (0) 1841 532 700 • reservations@rickstein.com • www.rickstein.com

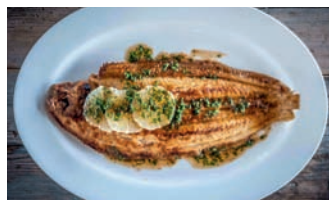
## BRIAN TURNER CBE – CHEF, CONSULTANT

www.brianturner.co.uk

## NIGEL HAWORTH – NORTHCOTE CULINARY AMBASSADOR

www.nigel-haworth.co.uk

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



Photography: David Griffen



Photography: Lucy Richards



Photography: David Griffen

### RICK STEIN CBE

**R**ick Stein is one of Britain's best-known chefs, specialising in seafood cookery. He put Padstow, Cornwall on the culinary map when he opened The Seafood Restaurant in 1975 and has opened St Petroc's Bistro, Rick Stein's Café and Stein's Fish and Chips as well as a cookery school, deli and

patisserie in the town.

His restaurants extend around Cornwall and the south of England (including London) all the

*He put Padstow, Cornwall on the culinary map when he opened The Seafood Restaurant in 1975*

way to Mollymook in New South Wales where he runs Rick Stein at Bannisters, with a second location in Port Stephens, north of Sydney. His TV career started in 1995 with Taste of the Sea and he has since travelled the world filming dozens of series for the BBC. He is the author of 27 cookery books including Rick Stein's Secret France, which accompanies his latest TV series.



### BRIAN TURNER CBE

**B**rian Turner has been a familiar face on television, championing British cooking since the late 1980's with appearances on This Morning, Ready Steady Cook and more recently his own series A Taste of Britain and My Life on a Plate. He trained in classical French cuisine

at Simpson's in the Strand, The Savoy, the Beau Rivage in Lausanne and Claridge's before joining the Capital Hotel in 1971 with Richard Shepherd where, in 1975, they won one of the first Michelin stars awarded in the UK. Turner opened Turner's in Walton Street, London in 1986 which he ran until 2001.

He has subsequently opened restaurants in Birmingham, Slough and Millennium Hotel in Mayfair. He is President of the Royal Academy of Culinary Arts and works with the Adopt a School scheme and the Future Chef competition which encourage young people to work in the catering industry.



### NIGEL HAWORTH

**L**ancastrian chef Nigel Haworth has been an ambassador for Northcote since October 2017 and was previously the hotel's chef-patron and joint managing director for 33 years.

His culinary approach, that focuses on regional British produce and reviving and reimagining traditional British dishes, helped form the

template for 'modern British' cooking. He worked at the Royal Berkshire hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House hotel before spending several years in

*His culinary approach focuses on regional British produce and reimagining traditional British dishes*

Switzerland. He took the head chef's job at Northcote Manor (as it was then known) in 1984 and won a Michelin star in 1996, Egon Ronay Chef of the Year in 1995, four AA rosettes in 2010 and the Special Award at the Craft Guild of Chefs Awards, 2017. His TV appearances include Saturday Kitchen and a winning appearance on the 2009 series of Great British Menu.





THURSDAY 6<sup>TH</sup> FEBRUARY 2020

STEPHEN  
McLAUGHLIN ❀ ❀

**RESTAURANT ANDREW FAIRLIE**

Gleneagles Hotel, Auchterarder

Perthshire, Scotland PH3 INF

+44 (0) 1764 694267

[www.andrewfairlie.co.uk](http://www.andrewfairlie.co.uk)

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

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

Please enquire for exclusive wine package price



Stephen McLaughlin is head chef of Restaurant Andrew Fairlie, Scotland's only two Michelin-starred restaurant. He has been a key part of the team since 2001 when he joined as sous chef, rising to the position of head chef in 2006.

He worked alongside chef Andrew Fairlie for 17 years until Fairlie passed away in 2019. The Scotsman has described the food at Restaurant Andrew Fairlie as 'faultless' while The Times restaurant critic Giles Coren called the signature home-smoked Scottish lobster with warm lime and herb butter 'breathtaking'.

McLaughlin draws on Scotland's abundant natural larder to create highly sophisticated a la carte and tasting menus that celebrate the country's wide variety of stunning produce, from local girolles to Ayrshire potato and Shetland cod to Perthshire strawberries. Dishes such as choux farci of rare breed pork, apple, pork jus vinaigrette or crown of quail, confit leg, foie gras and jus gras belie



a backbone of classical French technique, but touches such as nori Hollandaise to accompany a fillet of turbot and Romesco sauce paired with herb-crusted loin of Highland lamb hint at a more global approach.

*McLaughlin draws on Scotland's abundant natural larder to create highly sophisticated a la carte and tasting menus*

In an interview for The Staff Canteen, McLaughlin said that, 'I think what helps make Scotland's larder one of the most sought after in the world is the Scottish environment, the weather, the climate, the pasture and the hills; the freedom that's available for our wildlife and our growing produce'.

McLaughlin studied at the Glasgow College of Food Technology and worked at

One Devonshire Gardens as his college placement in 1993, where he first met Fairlie. He spent a year at Malmison, Glasgow before returning to One Devonshire Gardens to work as commis chef to Fairlie, eventually being promoted to junior sous chef.

Throughout his career, McLaughlin has undertaken stages in high profile Michelin starred kitchens including The French Laundry in California, The Waterside Inn, Le Gavroche, The Capitol, Nico at 90 Park Lane and Alain Ducasse at the Dorchester. In 2014, McLaughlin was a competitor in the BBC TV series Great British Menu, commemorating the 70th anniversary of D-Day.

In addition to two Michelin stars, Restaurant Andrew Fairlie holds four rosettes in the AA Guide and rates eight out of 10 in the Good Food Guide which also lists the restaurant in its Top 50. Restaurant Andrew Fairlie was named Britain's Best Restaurant by the Harden's Guide in 2013.







FRIDAY 7<sup>TH</sup> FEBRUARY 2020

## KEN HOM OBE

[WWW.KENHOM.COM](http://WWW.KENHOM.COM)

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 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 travelling celebrity chef, maintains involvement with restaurants worldwide. These have included the Yellow River group and the Oriental Restaurants group in the UK and the Ken Hom restaurant at the Bandara Hotel in Bangkok. Most recently, he launched MEE restaurant at the Belmond's Copacabana Palace in Rio de Janeiro, which became one of only six restaurants in Rio to be awarded a Michelin star, still retained, for dishes such as spicy Thai salad with tangerine and Kobe beef tataki with ponzu sauce. The restaurant opened in 2014 and from 2015 started to win a string of awards, including best Asian Restaurant in Rio in the Eat and Drink awards and Restaurant of the Year by the Brazilian Government Tourist Board. (Hom has since retired from being a consultant to the restaurant in order to concentrate on other projects).

lessons in order to pay his way as a student in California which ultimately led to a profile in the New York Times in 1981. The BBC TV series soon followed and over the years, Hom has presented a further six series including Exploring China: A Culinary Adventure. He is the author of over 30 books, including his 2016 autobiography My Stir Fried Life.

In 2018 he received the Outstanding Contribution to Food Award from the inaugural Golden Chopstick Awards and a Lifetime Achievement Award for Services to Culinary Culture by the Hurun Report, the world authority for Chinese high net worth individuals.

**K**en Hom OBE is a bone fide culinary legend. In 2019 he celebrated his 70th birthday and almost 60 years of professional cooking, during which time he has become a household name, teaching Britain how to cook Asian food with his landmark BBC TV series Ken Hom's Chinese Cookery. The accompanying cookbook of the same name has gone on to sell over 1.5 million copies worldwide and continues to be a best seller after more than three decades in print. He introduced the nation to stir fry cooking, with one in seven homes in the UK owning a Ken Hom wok.

Hom resides in France and Thailand but, as

*He has consulted for hotels, restaurants and airlines and has cooked personally for presidents, prime ministers, celebrities and royalty*

He has also consulted for hotels, restaurants and airlines and has cooked personally for presidents, prime ministers, celebrities and royalty.

Hom began cooking at the age of 11 at his uncle's restaurant in Chicago. In what turned out to be a life changing decision, he gave cookery







SATURDAY 8<sup>TH</sup> FEBRUARY 2020

## JAMES MARTIN

**CELEBRITY CHEF  
AND TV PRESENTER**

[www.jamesmartinchef.co.uk](http://www.jamesmartinchef.co.uk)

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

Wines to complement every dish are carefully

selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Since his first appearance on *Ready Steady Cook* in 1996, James Martin has been a constant and beloved presence on British TV.

For a decade, he fronted the BBC's *Saturday Kitchen* entertaining a devoted audience of millions and has presented *Saturday Morning* with James Martin on ITV since 2017. As a young chef, he worked in the legendary three Michelin starred kitchens of *Maison Troisgros* in Roanne, France before working for Marco Pierre White at *Harveys* and Anthony Worrall Thompson at his fashionable *One Ninety* Queen's Gate restaurant in Kensington. He was junior pastry chef at the *Chewton Glen* and by the age of 22, he was head chef of *Hotel du Vin* in Winchester, the city where he went on to open his own successful delicatessen.

A champion of British cooking, his restaurant portfolio includes James Martin Manchester, housed within the Manchester235 casino at the Great Northern Warehouse, where

the menu features steaks from the Cumbrian Lakeland Fells and wagyu beef from Yorkshire and his famously indulgent desserts including white chocolate and whiskey croissant butter pudding with single malt ice cream and honeycomb.

In 2017 he opened The Kitchen Cookery School and restaurant at the acclaimed *Chewton Glen* hotel, and also runs James Martin Kitchen cafes, located at Stansted Airport, Glasgow Airport, Manchester Piccadilly train station and Lakeside shopping centre.

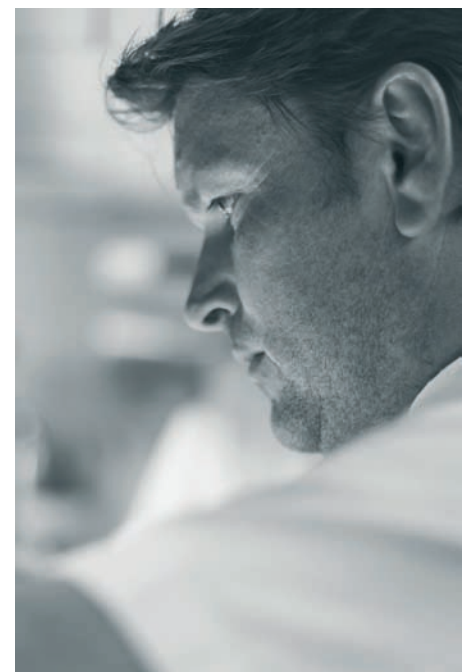
*His famously  
indulgent desserts include  
white chocolate and whiskey  
croissant butter pudding with  
single malt ice cream  
and honeycomb*

Outside of food, Martin's other great passion is motor sport. He has a collection of more than a dozen cars, mainly 60's and 70's Ferraris and 60's Mini Works Cooper Ss. He won the title of Champion of Mini Festival at Brands Hatch in 2013 and finished in the top 10 in the Aston Martin Centenary Festival race in the same year. He raced in the Mille Miglia in 2007 and again in 2015 as part of the Jaguar team. He also holds a pilot's licence and is currently learning to fly helicopters.

Martin has published 30 best-selling cookbooks including *Fast Cooking: Really*

*Exciting Recipes in 20 Minutes*, *Home Comforts*, *Sweet, More Home Comforts*, *James Martin's French Adventure*, *James Martin's American Adventure* and *James Martin's Great British Adventure*. He writes for the *Daily Mail's Weekend* magazine and published his autobiography, *Driven*, in 2010.

He consults for Thomas Cook airlines, developing and testing menus and is also Executive Chef for Virgin Trains East Coast.





SUNDAY 9<sup>TH</sup> FEBRUARY 2020

## NIGEL HAWORTH

**NORTHCOTE  
CULINARY AMBASSADOR**

[www.nigel-haworth.co.uk](http://www.nigel-haworth.co.uk)

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£150 per person

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

Please enquire for exclusive wine package price

**N**igel Haworth, formerly Northcote's chef-patron and joint managing director for 33 years, launched Obsession in 2000 with Craig Bancroft, and he still passionately champions the event which attracts culinary talent from all over the world to come and cook at Northcote. This year marks a phenomenal 20 years of Obsession food and wine festival, one of the highlights of the UK's gastronomic calendar.

As the driving culinary force behind Northcote for more than three decades, Nigel helped put the Ribble Valley on the culinary map with his championing of regional British produce and traditional British dishes. His approach formed the template for what has become known as modern British cooking, inspiring countless chefs across the country to follow his local, seasonal model.

Beginning as a student at Accrington and Rossendale Catering College, 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 an 18-month sojourn as lecturer at Accrington Catering college, Nigel took the head chef's job at Northcote Manor (as it was then known) in 1984 and won a Michelin star in 1996, Egon Ronay Chef of the Year in 1995 and four AA rosettes in 2010.

*Nigel helped put the Ribble Valley on the culinary map with his championing of regional British produce*

In addition to retaining a Michelin star for over 20 years, in 2017 Northcote was named AA Hotel of the Year and Nigel was given the Special Award at the Craft Guild of Chefs Awards. He has become a popular presence on British TV screens with appearances on shows such as Saturday Kitchen, Market

Kitchen, Yes Chef and most famously, a winning appearance on the 2009 series of Great British Menu, from which followed a prominent judging position on the prestigious show for a further three years.

Nigel has mentored many chefs at Northcote who have gone on to great success including Lisa Goodwin-Allen (executive chef of Northcote), Mark Birchall (chef proprietor Moor Hall, Lancashire), Nelly Robinson (chef proprietor Restaurant Nel., Sydney), Tom Parker (White Swan, Fence) and many more. This dedication to training young chefs was recognised in 2008 by City and Guilds, when Nigel was awarded the Prince Philip Medal for outstanding achievement in industry.

In 2019, Nigel announced the launch of his own food brand and hospitality consultancy business in partnership with his wife Katherine, an interior designer and sustainability expert, marking a new chapter in his long career in hospitality.

