

OBSESSION 20

# 20<sup>th</sup>

## ANNIVERSARY OF CULINARY EXCELLENCE AT NORTHCOTE

Friday 24th January – Sunday 9th February 2020



northcote

# The Obsession Chefs 2020

Presenting 24 chefs, celebrating the 20 years of Northcote’s OBSESSION



Friday 24th January			
LISA GOODWIN-ALLEN	Northcote, Langho, Lancashire	UK	✿
Saturday 25th January			
GARETH WARD	Ynyshir Restaurant & Rooms, Wales	UK	✿
TOM BROWN	Cornerstone, Hackney, London	UK	
KIRK HAWORTH	Plates, London	UK	
Sunday 26th January			
DIETER KOSCHINA	Vila Joya, The Algarve	PORTUGAL	✿ ✿
HANS NEUNER	Vila Vita, Porches	PORTUGAL	
Monday 27th January			
SAT BAINS	Restaurant Sat Bains, Nottingham	UK	✿ ✿
PAUL CUNNINGHAM	Henne Kirkeby Kro, Henne	DENMARK	
Tuesday 28th January			
RICHARD CORRIGAN	Corrigan's Mayfair, London	UK	
Wednesday 29th January			
PHIL HOWARD	Elystan Street, London	UK	✿
BEN MARKS	Perilla, London	UK	
Thursday 30th January			
ANGELA HARTNETT	Murano, Mayfair, London	UK	✿
NEIL BORTHWICK	The French House, Soho, London	UK	
Friday 31st January			
PRATEEK SADHU	Masque, Mumbai	INDIA	
Saturday 1st February			
MONICA GALETTI	Mere, London	UK	
Sunday 2nd February			
JACOB JAN BOERMA	Restaurant De Leest, Vaassen	NETHERLANDS	✿ ✿ ✿
Monday 3rd February			
JAMES KNAPPETT	Kitchen Table, London	UK	✿ ✿
Tuesday 4th February			
CLAUDE BOSI	Bibendum, London	UK	✿ ✿
Wednesday 5th February			
RICK STEIN	The Seafood Restaurant, Padstow, Cornwall	UK	
BRIAN TURNER	Consultant & TV celebrity chef, London	UK	
NIGEL HAWORTH	Northcote Obsession Chef Ambassador	UK	
Thursday 6th February			
STEPHEN MCLAUGHLIN	Restaurant Andrew Fairlie, Gleneagles	SCOTLAND	✿ ✿
Tribute to Andrew Fairlie			
Friday 7th February			
KEN HOM	Celebrity chef, TV Presenter & Author		
Saturday 8th February			
JAMES MARTIN	Celebrity chef & TV Presenter	UK	
Sunday 9th February			
NIGEL HAWORTH	Northcote Obsession Chef Ambassador	UK	

## World Class Hospitality At Obsession 20

Northcote’s Obsession established in 2001 will celebrate its 20th anniversary of this hugely successful gastronomic event over 17 nights. This unique festival in the UK is known as one of the most prestigious, important and internationally recognized gourmet festivals and returns to celebrate 20 years from 24th January to 9th February 2020.

24 Master Chefs, with 23 Michelin Stars between them will perform their craft and create masterpieces on the Obsession20 stage at Northcote. The passion and the excitement is infectious and offers an ideal opportunity to entertain and impress guests when entertaining at the Obsession Festival.

Obsession20 will gather a rich network of professional culinary chefs; industry professionals and high net worth food and travel lovers from the UK. It is the most anticipated food event in the UK and the only one of its stature. Unique in its delivery. Obsession20 will welcome over 2000 guests to celebrate world class hospitality and gastronomic excellence.

We are delighted to share with you our stellar line up of 24 Obsession20 chefs, along with our Platinum, Gold, Silver & Chef Table Hospitality packages.



FOR MORE INFORMATION ON OBSESSION20, BRAND EXPOSURE OPPORTUNITIES & HOSPITALITY PACKAGES CONTACT:

**KAYE MATHEW**  
Sales & Marketing Director  
Northcote: 01254 240555  
Mobile: 07760 176434  
Email: [kaye.mathew@northcote.com](mailto:kaye.mathew@northcote.com)

**ROBYN LOFTUS**  
Events Manager  
Northcote: 01254 240555  
Email: [robyn.loftus@northcote.com](mailto:robyn.loftus@northcote.com)



# World Class Hospitality At Obsession 20



**LISA GOODWIN-ALLEN**

**Friday 24th January**

*Northcote, Langho, Lancashire, UK*



Northcote has maintained the Michelin star for more than two decades. Executive chef Lisa worked her way up the ranks, becoming one of the youngest head chefs at a Michelin star restaurant aged just 23. She is passionate about using seasonal and locally sourced ingredients in her creative dishes. Lisa can be seen regularly on TV, with appearances on BBC Saturday Kitchen; Masterchef and joining James Martin's Great British Adventure series.



**TOM BROWN**

**Saturday 25th January**

*Cornerstone, Hackney, London, UK*

A growing talent on the culinary scene, Tom's restaurant Cornerstone in Hackney Wick has been picking up awards since its opening in 2018. It achieved a top three position in the National Restaurant Awards 2019 and has 3 AA Rosettes, testimony to his careful sourcing of ingredients and thoughtful, accomplished cooking. Much of the seafood on the menu is a nod to his time working with Nathan Outlaw.



**SAT BAINS**

**Monday 27th January**

*Restaurant Sat Bains,  
Nottingham, UK*



Winning The Roux Scholarship in 1999 kick-started Sat's chef career, previously scant job offers arose as he pursued his long-time dream of his own restaurant. Taking on the challenge of running the kitchen in a Nottingham hotel, he bought the hotel within five years. Fast forward to today and his two Michelin Stars remain, testimony to his dedication.



**PHIL HOWARD**

**Wednesday 29th January**

*Elystan Street, London, UK*



Phil Howard opened The Square in London with Nigel Platts Martin in 1991 and remained at the helm for 25 years, holding two Michelin stars for 17 of them. His food enjoyed huge consumer success and great critical acclaim. He now runs Elystan Street in London where the content of his cooking continues to evolve. His desire to cook simpler food prevails with an emphasis on pure, clean and lighter dishes.



**GARETH WARD**

**Saturday 25th January**

*Ynyshir Restaurant & Rooms,  
Wales UK*



Gareth Ward has ushered in a new era at one of Wales' most prominent culinary destinations, the Michelin starred Ynyshir. Gareth's CV includes Hambleton Hall, Rutland and Seaham Hall, but it was his time at Restaurant Sat Bains in Nottingham that has proved to be the most influential on his creative style, marrying together Japanese flavours with the Welsh countryside.



**DIETER KOSCHINA**

**Sunday 26th January**

*Vila Joya, The Algarve, Portugal*



Austrian-born Dieter Koschina has been working at Vila Joya for more than 28 years and secured his second Michelin star in 1999. A highly decorated chef, he predominantly uses fresh and light products and places emphasis on the flavour. His cuisine is straightforward, full of aroma and focused on the product. Koschina creates a new six-course menu with his executive chef Stefan Langmann each and every day.



**PAUL CUNNINGHAM**

**Monday 27th January**

*Henne Kirkeby Kro, Henne,  
Denmark*



A small hamlet in southern Denmark with a little over 200 inhabitants is home of the remote and enchanting Henne Kirkeby Kro. Cooking simple, tasty food, Paul mixes the good ingredients from the neighbourhood with things he discovers in the world. His aim is for guests to be able to taste the good craftsmanship and the fine ingredients in his down to earth dishes.



**BEN MARKS**

**Wednesday 29th January**

*Perilla, London*

Ben Marks chef owner of Newington Green's Perilla, a modern European restaurant inspired by Mediterranean favourites. He began his career aged 13 and went on to host pop-ups with his former school friend Matt Emmerson before launching Perilla two years ago. He trained at Claridge's as part of his Royal Academy of Culinary Arts Apprenticeship before working at both Noma in Copenhagen and The Square.



**KIRK HAWORTH**

**Saturday 25th January**

*Plates, London*

Chef and co-founder of Plates, Kirk along with his sister Keeley are the force behind the food and drink innovation studio offering plant-based contemporary dining. Kirk began his career aged 16 under his father Nigel at Northcote. Haworth's style of cooking has been profoundly influenced by his battle with Lyme disease. This forced him to re-think his diet which is reflected in his dishes.



**HANS NEUNER**

**Sunday 26th January**

*Vila Vita, Porches, Portugal*



Hans Neuner is one of only six chefs in the whole of Portugal to boast two Michelin stars. Twice named Portugal Chef of the Year, Hans became head chef at the five star Vila Vita Parc luxury hotel in the Algarve in 2007. His strikingly colourful and flavour-packed creations are served on beautiful bespoke serving pieces that help turn the meal into an event.



**RICHARD CORRIGAN**

**Tuesday 28th January**

*Corrigan's Mayfair, London, UK*

Some of the fiercest food and restaurants critics have heaped praise onto Richard Corrigan. As the chef patron of Corrigan Collection, he oversees Bentley's Oyster Bar & Grill and Corrigan's Mayfair in London. Richard's culinary career spans several years in the Netherlands, head chef of Mulligan's in Mayfair and Lindsay House, Soho where he gained his second star in 1997. He has won 3 AA restaurant of the year awards.



**ANGELA HARTNETT** MBE

**Thursday 30th January**

*Murano, Mayfair, London, UK*



Sophisticated yet simple Italian-inspired cooking is what Angela Hartnett is known and loved for. Her passion for good, honest food and the best ingredients was instilled in her by her Italian grandmother and mother. In 2007 Angela was awarded an MBE for services to the hospitality industry and the following year she opened her own restaurant, Murano in Mayfair. She holds a Michelin star & 4 AA rosettes.

# World Class Hospitality At Obsession 20

# OBSESSION20



## NEIL BORTHWICK

**Thursday 30th January**

*The French House, Soho, London UK*

Neil Borthwick started as a potwasher at the Killearn Hotel in Glasgow aged 14. While he was studying cookery he entered the Gordon Ramsay scholarship competition. Despite not winning, a year later he got a job at Ramsay's restaurant The Connaught. This is where he met his wife and fellow chef Angela Hartnett. Most recently, the couple collaborated on Merchants Tavern, Shoreditch, before moving to French House in Soho in October 2018.



## JACOB JAN BOERMA

**Sunday 2nd February**

*Restaurant De Leest, Vaassen, Netherlands*



Jacob honed his skills at many Michelin star restaurants in Belgium and the Netherlands. In 2002, Boerma and his partner Kim Veldman opened their restaurant 'De Leest' in the village of Vaassen, Netherlands. Within a year and a half of its opening, the restaurant gained a Michelin star and in 2013 his childhood dream came true when it received its third star. "Cooking is passion; it's something you do with your heart," is his motto.



## RICK STEIN CBE

**Wednesday 5th February**

*The Seafood Restaurant, Padstow, Cornwall, UK*

A guest appearance on one of Keith Floyd's cooking shows led to the opportunity to host his own tv programme – since then he has travelled the world fronting shows in search of the best regional dishes. His Seafood Restaurant in Padstow has become a pilgrimage for diners to enjoy seaside dining. Rick received his OBE in 2003 for services to tourism in Cornwall and in 2018 was awarded a CBE for services to the economy.



## STEPHEN MCLAUGHLIN

**Thursday 6th February**

*Tribute to Andrew Fairlie  
Restaurant Andrew Fairlie,  
Gleneagles, Scotland*



The Head Chef at Restaurant Andrew Fairlie, Gleneagles, Stephen joined the lamented chef's kitchen in 2001. His career has taken him to complete stages in some of the world's most respected kitchens including The Waterside Inn, The French Laundry, Le Gavroche, and most recently Alain Ducasse at the Dorchester. The legacy left behind by Fairlie now lies in Stephen's capable hands.



## PRATEEK SADHU

**Friday 31st January**

*Masque, Mumbai, India*

Born in Kashmir, Prateek grew up around farms, learning the basics from his family. He went on to work in some of the world's finest kitchens before moving back to India. After nearly two years of research, he opened Masque in Mumbai. In December 2017, he was named Chef of the Year at the Conde Nast Traveller Top Restaurant Awards, while the restaurant was ranked #7 on the list.



## JAMES KNAPPETT

**Monday 3rd February**

*Kitchen Table, London, UK*



The Kitchen Table is a 20 seat dining experience tucked away at the back of Bubbledogs in Fitzrovia. Encouraging full interaction with the chefs and showcasing previously unseen kitchen theatre, James serves a daily changing menu. He uses meticulously sourced and foraged British ingredients for the 12-course set tasting menu of contemporary British cooking, with accompanying wines chosen by his wife Sandia Chang.



## BRIAN TURNER CBE

**Wednesday 5th February**

*Consultant & TV celebrity chef,  
London, UK*

The jovial Yorkshireman has won great respect for his tireless promotion of the industry. A regular face on 90s tv shows, he was the resident chef on ITVs This Morning and a regular on Ready Steady Cook. As a restaurateur he has run successful businesses including the French-influenced Turner's in Knightsbridge. He is a member of the Academy of Culinary Arts and trustee of its Adopt a School Trust.



## KEN HOM OBE

**Friday 7th February**

*Celebrity chef, TV Presenter & Author*

A stalwart of Chinese cookery, Ken Hom OBE needs little introduction. He helped bring Far Eastern dishes into the mainstream in the UK. His 90s tv series Ken Hom's Chinese Cookery was a huge success and the cookbook is still one of the most popular cookery books ever published, being one of over 20 written by the chef. His own product range which includes woks, sauces and ready meals are also big sellers.



## MONICA GALETTI

**Saturday 1st February**

*Mere, London UK*

Perhaps best known for her role as a straight-talking, no nonsense judge on the BBC's Masterchef: The Professionals, her career in the kitchen took her all over the world before she opened her own restaurant in London, Mere, with husband David. The dishes at Mere celebrate the passion and heritage of the husband and wife team, blending classical French with South Pacific influences.



## CLAUDE BOSI

**Tuesday 4th February**

*Bibendum, London, UK*



The iconic Michelin House building is home to this 2 star restaurant. No stranger to Michelin stars, Claude Bosi worked at several award-winning establishments including Alain Ducasse in Paris before moving to England in 1997. He opened Hibiscus in 2000 and within three years it held two stars, continuing to win awards before closing in 2016. Bibendum was born in March 2017, achieving two Michelin stars in the same year, a phenomenal achievement.



## JAMES MARTIN

**Saturday 8th February**

*Celebrity chef & TV Presenter, UK*

He has presented some of the most popular cooking shows on tv, building a reputation for being a great chef, with a side order of light-hearted banter on his programmes, where Lisa Goodwin-Allen is a frequent guest. His restaurants at Chewton Glen and Manchester235 Casino encompass classic and modern British and showcase niche local suppliers. He has a Craft Guild of Chefs Special Award and is often a judge at some of the most prestigious industry competitions.



## NIGEL HAWORTH

**Wednesday 5th February**

**Sunday 9th February**

*Northcote Obsession Chef Ambassador,  
Lancashire, UK*

As the driving force behind Northcote for more than three decades, Nigel put Northcote and the Ribble Valley on the culinary map with his championing of regional British produce and modern and traditional British dishes. The founder of the Obsession festival, Nigel's global relationships with some of the most exciting chefs around has elevated the event to become one of the world's most premier gastronomic events.



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# Obsession Platinum Private Garden Lodge Takeover

**Enjoy total exclusivity at Obsession with a takeover of our Garden Lodge for a party of 16 guests, joining VIP guests in The Louis Roederer Room. Exclusivity is guaranteed when taking over the entire Garden Lodge for groups of 16 overnight guests.**

Choose from stunning luxurious rooms, mini suites or the Lodge Master Suite, all overlooking Northcote gardens and the surrounding Ribble Valley, with patio gardens or balconies.

- / 8 overnight stays in The Garden Lodge including breakfast
- / Chauffeur transfers from airports or train stations if required.
- / Arrive in time for a Louis Roederer Champagne Afternoon Tea served in The Lodge Lounge and meet the guest chef ahead of dinner.
- / Magnum of Louis Roederer Champagne Reception and Canapés served in The Louis Roederer Cocktail Bar

- / The Guest Chef's 5-Course Signature Menu
- / Specially selected wines to accompany each course
- / A decanter of Ramos Pinto, late bottled vintage Port, served with a regional cheeseboard to conclude
- / Be part of the kitchen with live coverage via the kitchen cam to screens whilst dining
- / An Obsession gift bag for your guests
- / Obsession framed menu for the host
- / In these intimate surroundings, Nigel Haworth and Lisa Goodwin-Allen along with the guest chef will welcome you prior to dinner and a presentation to conclude the evening
- / Northcote's official photographer will take a group photograph with the guest chef as a memory of your evening, a copy for all your guests
- / Your company logo if appropriate will be featured in the Obsession program, menu and Northcote website as a Obsession hospitality partner

**OBSESSION**  
**Louis Roederer Vintage Package**  
**£9,800 net of vat 20%**

**OBSESSION**  
**Louis Roederer Cristal Package**  
**£10,700 net of vat 20%**





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# Obsession Gold Package

**Entertain a table of 10 in The Louis Roederer Room and join the VIP party of hospitality guests and VIPs**

- / 5 overnight stays in Northcote's Superior Double Rooms including breakfast
- / Magnum of Louis Roederer Champagne Reception and Canapés in The Louis Roederer Cocktail Bar
- / The Guest Chef's 5-Course Signature Menu
- / Specially selected wines to accompany each course
- / A decanter of Ramos Pinto, late bottled vintage Port, served with a regional cheeseboard to conclude

/ Be part of the kitchen with live coverage via the kitchen cam to screens whilst dining

/ An Obsession gift bag for your guests

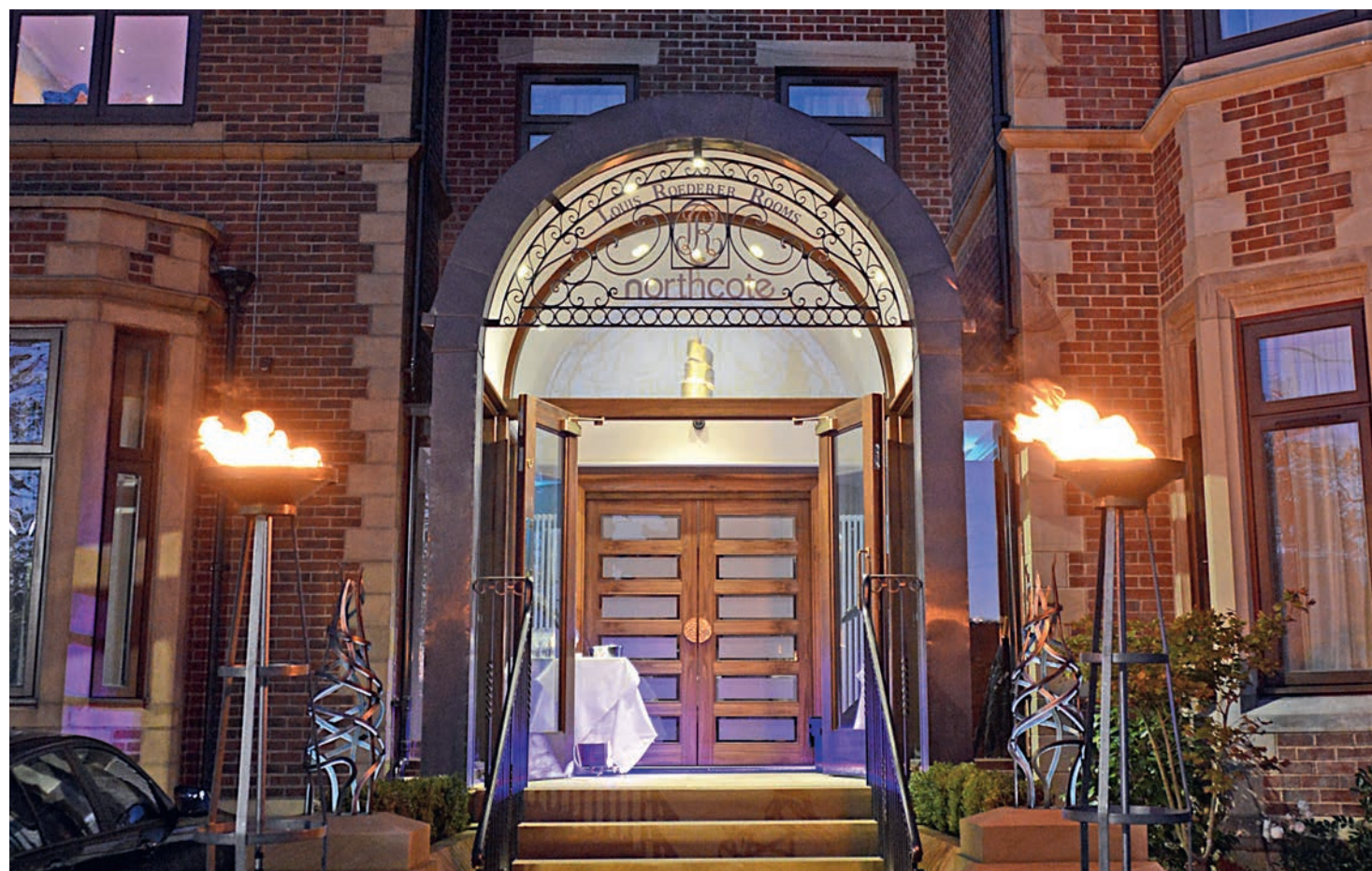
/ Obsession framed menu for the host

/ 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.

/ Your company logo if appropriate will be featured in the Obsession program, menu and Northcote website as a Obsession hospitality partner

**OBSESSION**  
Louis Roederer Vintage Package  
£4,550 net of vat 20%

**OBSESSION**  
Louis Roederer Cristal Package  
£5,150 net of vat 20%







## Obsession Chef's Table Package

**Entertain 12 guests in the exclusive surroundings of The Chef's Table. Nigel Haworth, Lisa Goodwin-Allen and the guest chef will welcome you and your guests into the Obsession Kitchen, with personal introductions to the guest chef.**

They will join you throughout the evening and guide you through each course. Northcote's Head Sommelier will introduce each of the selected wines accompanying the menu.

- / Magnum of Louis Roederer Champagne Reception and Canapés in The Louis Roederer Cocktail Bar
- / The Guest Chef's 5-Course Signature Menu
- / Specially selected wines to accompany each course
- / A decanter of Ramos Pinto, late bottled vintage Port, served with a regional cheeseboard to conclude

- / Be part of the kitchen with live coverage via the kitchen cam to screens whilst dining
- / An Obsession gift bag for your guests
- / 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.
- / Northcote's official photographer will take a group photograph with the guest chef as a memory of your evening.
- / Your company logo if appropriate will be featured in the Obsession program, menu and Northcote website as a Obsession hospitality partner

**PREFERENTIAL BEDROOM RATE  
AVAILABLE FOR CHEF TABLE  
GUESTS ON REQUEST.**

**OBSSESSION**  
**Louis Roederer Vintage Package**  
**£5,600 net of vat 20%**

**OBSSESSION**  
**Louis Roederer Cristal Package**  
**£6,200 net of vat 20%**



## Obsession Silver Package

**Entertain a table of 6 in The Louis Roederer Room and join the VIP party of hospitality guests and VIPs**

- / Magnum of Louis Roederer Champagne Reception and Canapés in The Louis Roederer Cocktail Bar
- / The Guest Chef's 5-Course Signature Menu
- / Specially selected wines to accompany each course
- / Be part of the kitchen with live coverage via the kitchen cam to screens whilst dining
- / An Obsession gift bag for your guests

- / 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.
- / Your company logo if appropriate will be featured in the Obsession program, menu and Northcote website as a Obsession hospitality partner

**PREFERENTIAL BEDROOM RATE  
AVAILABLE FOR LOUIS ROEDERER  
ROOM GUESTS ON REQUEST.**

**OBSSESSION**  
**Louis Roederer Vintage Package**  
**£2,250 net of vat 20%**

**OBSSESSION**  
**Louis Roederer Cristal Package**  
**£2,550 net of vat 20%**





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## The Power Of Obsession

*Partner with Obsession20 and increase your brand awareness with opportunities to be seen by the best in the hospitality industry*

Impress by entertaining your new and existing clients with a unique, one off experience which will ensure you stand out from your competitors. Create memories of an exceptional evening that will stay at the forefront of your client's minds.

Gain publicity with the power of Obsession through the PR & digital activity. Social media is at its most powerful during Obsession, with millions connecting across all our platforms through images and film released daily.

Looking after your clients is important, but this is also a fantastic opportunity to reward your valuable teams or offer as an incentive.

After 20 years of Obsession, this anniversary event of world class chefs will deliver world class hospitality.

### SOCIAL GOES VIRAL AT OBSESSION19

**+2.4M** IMPRESSIONS | **63,000** INTERACTIONS

**20 PROFESSIONAL FILMS RELEASED**

**3,300** MESSAGES RECEIVED | **1,200** MESSAGES POSTED

### 20 YEARS OF OBSESSION

**230** NIGHTS | **190** CHEFS

**FROM 30 COUNTRIES**

**268 MICHELIN STARS**

**20,000** GUESTS | **£300,000** FUNDS FOR CHARITIES

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## Sponsors



## northcote

The Northcote magazine offers readers a unique insight into all things gastronomy.

Having held a Michelin star for two decades, Northcote attracts diners from all over the UK and chefs from all corners of the culinary world, who are keen to cook and entertain at the restaurant's annual homage to food – the renowned Obsession.

### 2019/20 ADVERTISING RATES

Inside Front Cover **£1250** | Inside Back Cover **£1250**  
DPS **£1650** | Full Page **£995** | Half Page **£500**

For all enquiries please contact Tedd Walmsley  
Call: 07850 002435 Email: teddwalmsley06@aol.com





## Be Part Of Obsession20

for more information on hospitality packages  
or sponsorship opportunities please contact:

**KAYE MATHEW**

Sales & Marketing Director

Northcote: 01254 240555

Mobile: 07760 176434

Email: [kaye.mathew@northcote.com](mailto:kaye.mathew@northcote.com)

**ROBYN LOFTUS**

Events Manager

Northcote: 01254 240555

Email: [robyn.loftus@northcote.com](mailto:robyn.loftus@northcote.com)



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Northcote Road, Langho, Blackburn, Lancashire BB6 8BE

Telephone: 01254 240 555 | [www.northcote.com](http://www.northcote.com)

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