

THURSDAY 30TH JANUARY 2020

ANGELA HARTNETT & NEIL BORTHWICK

ANGELA HARTNETT MBE – MURANO

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NEIL BORTHWICK – THE FRENCH HOUSE

49 Dean Street, Soho, London W1D 5BG
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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

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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 Amaryllis 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

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Amaryllis 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.