

SATURDAY 8TH FEBRUARY 2020

JAMES MARTIN

**CELEBRITY CHEF
AND TV PRESENTER UK**

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



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.

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.

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

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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 include Fast Cooking;

