



SUNDAY 9TH FEBRUARY 2020

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

Nigel 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 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.

