

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

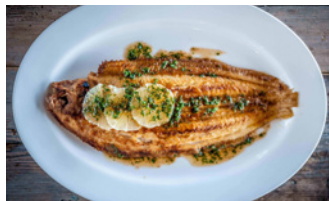
www.brianturner.co.uk

### 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



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### 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

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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

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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.