

MONDAY 27TH JANUARY 2020

SAT BAINS & PAUL CUNNINGHAM

SAT BAINS – RESTAURANT SAT BAINS

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PAUL CUNNINGHAM – HENNE KIRKEBY KRO

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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



Photography: Pal Hansen

SAT BAINS

Sat Bains is one of the UK's most innovative chefs. Restaurant Sat Bains, run by Bains and his wife Amanda and which is set in converted Victorian farm buildings on the outskirts of Nottingham, has been described by The Telegraph as 'a post-industrial Manoir aux Quat'Saisons' serving 'extraordinary food'.

A tasting menu, renowned for its dazzling inventiveness, might include smoked eel with apple, turnip, seaweed and Manjimup truffle

from Australia. The signature Lenton Lane dessert features sorrel foraged from the road leading to the restaurant.

Bains was part of the opening brigade at Raymond Blanc's Le Petit Blanc brasserie in Oxford in 1996. He won the prestigious Roux

Koschima's cooking is creative and spontaneous, he refers to it as 'John Wayne style', shooting from the hip

Scholarship on his first attempt in 1999 and was invited to become head chef at Nottingham's Hotel des Clos. The hotel was renamed Restaurant Sat Bains in 2002, winning a Michelin star the following year and a second star in 2011. It has since been awarded five AA Rosettes and nine out of 10 in the Good Food Guide. Bains has been awarded four honorary degrees and is the author of the award-winning Too Many Chiefs, Only One Indian cookbook. He is a familiar face on TV following his success in the BBC's Great British Menu.



Photography: Anders Schoememann

PAUL CUNNINGHAM

Born in Essex, Paul Cunningham has become one of Denmark's most well-known chefs. In 2017, he won a second Michelin star at Henne Kirkeby Kro, a restaurant with rooms set in a 200-year-old roadside coaching inn on the remote and beautiful Jutland coast.

Cunningham's cooking is the very definition of local and seasonal with multi-course tasting menus based around produce from the restaurant's 400sq m kitchen garden, bee hives and fruit orchard. Cunningham also has

access to Fænø, Denmark's largest privately-owned island where he sources berries and fruit from the trees, game and mushrooms.

Dining at Henne Kirkeby Kro is a gastronomic experience but also a joyous one with Cunningham's larger-than-life personality helping to create a relaxed, fun environment

Cunningham's cooking is the very definition of local and seasonal

where you might overhear Led Zeppelin blasting from the kitchen as your ballotine of rabbit with pickled carrots and mustard leaf is delivered to your table.

Cunningham worked at Danesfield House and Lords of the Manor before relocating to Denmark in 1994 to make his name at Søllerød Kro (where he won his first Michelin star) formel B and Coquus, all in Copenhagen. When Henne is closed for the winter, he travels to culinary festivals around the globe from Provence to Mexico City. He is the author of eight cookbooks including Paul Food.