

18



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Nigel Haworth introduces Obsession 2018

Thursday 18th January to Sunday 4th February

in Yorkshire winning his Michelin star at the tender age of 24 and Larry Jayasekara at Restaurant Petrus, comes from the Gordon Ramsay stable – he is a man full of talent and passion.

France is represented by Jean Philippe Blondet, who is working in the heart of London at the three Michelin star Alain Ducasse at the Dorchester, and Asia is represented by Manish Mehrotra, Daniel Calvert and Hiroshi Nakamichi respectively. Manish is based in Mumbai but soon to open in London and represents the new wave of Indian cooks. Hiroshi is one of Japan's leading exponents of French cuisine, and runs the beautiful Mollere restaurant on the island of Hokkaido and English born Daniel, who worked in London then flew off to New York to work for the eponymous Thomas Keller at Per Se, where he fostered his love of French cuisine which is the bedrock of his culinary expertise at Belon.

Juan Amador from Austria whose restaurant Amador's is on the Austrian/Italian border, cooks with serious authority – his food is heavily influenced with the raw ingredients from central Europe. The Berezutskiy Twins are our guest chefs from Moscow – the very first time that we have had Russian chefs, so

this will definitely be a fascinating night.

Mexico is back and it's bigger and better with Diego Hernandez, Francisco Ruano, Jorge Vallejo, sitting alongside Argentina with Martín Milesi from UNA. This is a special line up from Mexico, the Three Amigos cook together on the Monday and then Jorge from Quintonil cooks solo on Wednesday, with an Argentinian sandwich of Martín Milesi on Tuesday cooking his amazing food.

To finish we have Lisa Allen, my son Kirk and Nelly Robinson, all full of talent. Lisa is growing by the minute and surely one of the top female chefs in the UK. Kirk and Nelly are both ex-apprentices and are so excited to be cooking at Obsession so this should be a really special night.

And to finish Obsession, join me and a few friends to wrap up what will surely be the best Obsession so far!

Welcome to Obsession 18. Opening the festival is one of London's finest, Jason Atherton cooking a repertoire from the Michelin starred Pollen St Social. He will be followed by Gary Usher, often controversial, always top quality, he's the next Englishman who has taken the north by storm.

Also featuring will be George Blogg from Gravetye Manor, a young chef with bags of personality from the Relais & Chateau stable and Tom Kitchen, my old mate from Scotland who with The Kitchen, has built a landmark restaurant in Edinburgh.

Tommy Banks is the new man on the block

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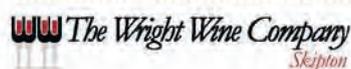
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Chef Profiles written by food journalist and writer Andy Lynes, www.andylynes.com

2001

TERRY LAYBOURNE 21 Queen Street, Newcastle
PHILIP HOWARD The Square, London
NICK NAIRN Nairn's, Glasgow
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

2002

GERMAIN SCHWAB Winterringham Fields, Lincolnshire
PHILIP HOWARD The Square, London
ROBBIE MILLAR Shanks Restaurant, Bangor
BRIAN TURNER Turners Restaurant, London
DANIEL COUET Fredsgaten 12, Stockholm
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

2003

CHRIS & JEFF GALVIN Orrery & The Picasso Room, London
CHRISTIAN OLSSON Vassa Eggen, Stockholm
PHILIP HOWARD The Square, London
HESTON BLUMENTHAL The Fat Duck, Berkshire
JOHN TORODE Smiths of Smithfield, London
NIGEL WIGGLESWORTH Twin Farms, USA
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire



2004

PETER GORDON The Providores and Tapa Room, London
JOHN CAMPBELL The Vineyard at Stockcross, Berkshire
ROWLEY LEIGH Kensington Place, London
DARINA ALLEN Ballymaloe Cookery School, Ireland
PHILIP HOWARD The Square, London
GIORGIO LOCATELLI Locanda Locatelli, London
NIGEL HAWORTH Northcote, Lancashire

2005

ERIC CHAVOT The Capital, London
SAT BAINS Restaurant Sat Bains, Nottingham
DIETER KOSCHINA Vila Joya, Portugal
ROY BRETT Seafood Restaurant, Cornwall
PHILIP HOWARD The Square, London
RICHARD CORRIGAN Lindsay House Restaurant, London
NIGEL HAWORTH Northcote, Lancashire

2006

CLAUDE BOSI Hibiscus, London
DAVID THOMPSON Naham, London
FERGUS HENDERSON St John Restaurant, London
ANDONI LUIS ADÚRIZ Mugaritz, Spain
MARK HIX Caprice Holdings, London
BRUCE POOLE Chez Bruce, London
PHILIP HOWARD The Square, London
NIGEL HAWORTH Northcote, Lancashire



2007

ANDREW PERN The Star Inn at Harome, Yorkshire
RAYMOND BLANC Le Manoir Aux Quat'Saisons, Oxford
MICHEL ROUX JNR Le Gavroche, London
PAUL CUNNINGHAM The Paul, Copenhagen
MICHAEL CAINES Gidleigh Park, Devon
PHILIP HOWARD The Square, London
NIGEL HAWORTH Northcote, Lancashire

2008

ANTHONY FLINN Anthony's Restaurant, Leeds
MARK EDWARDS Nobu, London
PIERRE KOFFMANN Pierre Koffmann at The Berkley, London
ANGELA HARTNETT Gordon Ramsay Restaurants, London
PHILIP HOWARD The Square, London
SHANE OSBORN Pied à Terre, London
NIGEL HAWORTH Northcote, Lancashire



2009

DANIEL CLIFFORD Midsummer House, Cambridge
SHAUN RANKIN Bohemia Bar and Restaurant, Jersey
GLYNN PURNELL Purnell's 55, Birmingham
PHILIP HOWARD The Square, London
BRETT GRAHAM The Ledbury, London
ATUL KOCHHAR Benares Restaurant and Bar, London
JASON ATHERTON Maze, London
PAUL HEATHCOTE Heathcotes, Longridge
NIGEL HAWORTH Northcote, Lancashire



2010

TOM KITCHIN The Kitchin, Scotland
 MATTHEW FORT & TOM PARKER BOWLES Journalistic Duo
 THEO RANDALL Theo Randall at The Intercontinental, London
 KEN HOM Maison Chin, Bangkok, Thailand
 LISA ALLEN Northcote, Lancashire
 ANGELA HARTNETT Murano, London
 NATHAN OUTLAW Restaurant Nathan Outlaw, Cornwall
 PHILIP HOWARD The Square, London
 JACOB JAN BOERMA Restaurant De Leest, Holland
 ANDREW FAIRLIE Restaurant Andrew Fairlie, Scotland
 NIGEL HAWORTH Northcote, Lancashire

2011

KENNY ATKINSON The Orangery, Rockliffe Hotel, Durham
 MARTIN BURGE Whatley Manor, Oxford
 MARTIN WISHART Restaurant Martin Wishart, Scotland
 SIMON ROGAN L'Enclume, Cartmel
 HUGH FEARNLEY-WHITTINGSTALL River Cottage, Dorset
 LISA ALLEN Northcote, Lancashire
 CLAIRE CLARK Formerly of The French Laundry, USA
 JAMES MARTIN Saturday Kitchen, BBC
 SAT BAINS Restaurant Sat Bains, Nottingham
 VIVEK SINGH The Cinnamon Club, London
 NIGEL HAWORTH Northcote, Lancashire

2012

CLAUDE BOSI Hibiscus, London
 BRYN WILLIAMS Odettes, London
 MADALENE BONVINI-HAMEL The British Larder, Suffolk
 LISA ALLEN Northcote, Lancashire
 SIMON RIMMER Greens, Manchester
 HANS NEUNER Ocean, VilaVita Parc, Portugal
 MICHAEL SMITH The Three Chimneys, Isle of Skye
 AKTAR ISLAM Lasan, Birmingham
 TOM KERRIDGE Hand and Flowers, Buckinghamshire
 ANTONIN BONNETT Capital, London
 NIGEL HAWORTH Northcote, Lancashire

2013

PHILIP HOWARD The Square, London
 DIEGO GUERRERO El Club Allard, Madrid, Spain
 BRUNO LOUBET Bistrot Bruno, London
 DIETER KOSCHINA Vila Joya, Portugal
 CYRUS TODIWALA Café Spice Namaste, London
 TOM CATHERALL Here 2 Serve Restaurants, USA
 AGNAR SVERRISSON Texture, London
 LISA ALLEN Northcote, Lancashire
 ANNA HANSEN The Modern Pantry, London
 ASHLEY PALMER-WATTS Dinner by Heston Blumenthal, London
 NIGEL HAWORTH Northcote, Lancashire

2014

PAUL AINSWORTH Number 6 Restaurant, Cornwall
 ERIC CHAVOT Brasserie Chavot, London
 GARY JONES Le Manoir Aux Quat'Saisons, Oxford
 PAUL CUNNINGHAM Henne Kirkeby Kro, Denmark
 ADAM BYATT Trinity, London
 JONRAY AND PETER SANCHEZ Casamia, Bristol
 MICHAEL WIGNALL Micheal Wignall at the Latymer, Surrey
 ADAM SIMMONDS Adam Simmonds at Danesfield House, Bucks
 LISA ALLEN Northcote, Lancashire
 NIGEL HAWORTH Northcote, Lancashire



2015

CHRIS & JEFF GALVIN Galvin Restaurants, London
 MARTIN KLEIN Ikarus Das Restaurant, Hangar 7, Austria
 JACOB JAN BOERMA Restaurant De Leest, Netherlands
 ENRICO & ROBERTO CERA Da Vittorio, Brussaporto, Italy
 PHILIP HOWARD The Square, London
 BRETT GRAHAM The Ledbury, London
 VIVEK SINGH The Cinnamon Club, London
 DIETER KOSCHINA Vila Joya, Portugal
 MATTEO FERRANTINO Vila Joya, Portugal
 MIGUEL LAFFAN L'And Vineyards Restaurant, Portugal
 VITOR MATOS Casa Calcada, Amarante, Portugal
 JOSÉ AVILLEZ Belcanto, Lisbon, Portugal
 TSUYOSHI MURAKAMI Kinoshita, Sao Paulo, Brazil
 GAGGAN ANAND Gaggan, Bangkok, Thailand
 KLAUS ERFORT GästeHaus, Saarbrücken, Germany
 MARGOT JANSE Le Quartier Français, South Africa
 ANGELA HARTNETT Murano & Limewood, London
 LISA ALLEN Northcote, Lancashire
 KEN HOM OBE Internationally acclaimed Chinese Chef
 SHAUN HERGATT Juni, New York, USA
 SHAUN RANKIN Ormer Restaurant, Jersey
 GLYNN PURNELL Purnell's, Birmingham
 KENNY ATKINSON House of Tides, Tyne & Wear
 DANNY MILLAR Balloo House Bistro, Newtownards, NI
 NIGEL HAWORTH Northcote, Lancashire



2016

JEAN-LUC ROCHA Chateau Cordillean – Bages, Bordeaux, France
 MARK JORDAN Ocean Restaurant, Jersey
 TOM SELLERS Restaurant Story, London
 ANNIE FEOLDE Enoteca Pinchiorri, Florence, Italy
 AKTAR ISLAM Lasan, Birmingham
 ANGELO SABATELLI Angelo Sabatelli Ristorante, Monopoli, Italy
 MARCO STABILE Ora D'aria Ristorante, Florence, Italy
 LANSHU CHEN Le Moût, Taichung City, Taiwan
 ANDRÉ GARRETT André Garrett at Cliveden, Berkshire
 HIDEAKU MATSUO Kashiwaya, Osaka, Japan
 PETER TEMPELHOFF Greenhouse at the Cellars-Hohenhort,
 Cape Town, South Africa
 ARNAUD BIGNON The Greenhouse, London
 ROBERT ORTIZ Lima, London
 DIEGO HERNANDEZ Corazón de Tierra, Ensenada, Mexico
 WOJCIECH MODEST-AMARO Atelier Amaro, Warszawa, Poland
 LISA ALLEN Northcote, Lancashire
 CHANTELE NICHOLSON Marcus Wareing Restaurants, London
 NIGEL HAWORTH Northcote, Lancashire

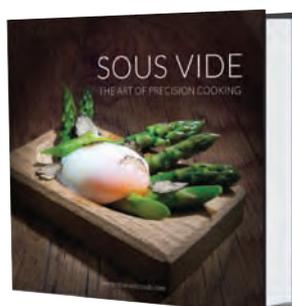


2017

MICHAEL WIGNALL Gidleigh Park, Devon
 GARETH WARD Ynysyhir, Wales
 JOHN WILLIAMS The Ritz, London
 GENNARO ESPOSITO Torre del Saracino, Italy
 CLAIRE CLARK Pretty Sweet
 CHANTELE NICHOLSON Marcus Wareing Restaurants
 ANNA HANSON The Modern Pantry, London
 LISA GOODWIN-ALLEN Northcote, Lancashire
 MICHAEL O'HARE The Man Behind The Curtain, Leeds
 PASI PETANEN Café Paci, Australia
 DANIEL PUSKAS Sixpenny, Australia
 HANS NEUNER Ocean Restaurant, Portugal
 LU YAO Yihe Mansions, China
 ANA ROŠ Hiša Franko, Slovenia
 JUSTIN COGLEY Aubergine, California
 JAMES CLOSE Raby Hunt, County Durham
 BEN SPUNGIN Sierra Mar Restaurant, California
 TONY BAKER Montrio Bistro, California
 ISAAC MCHALE The Clove Club, London
 SHINICHIRO TAKAGI Zeniya, Japan
 ATUL KOCHHAR Benares, London
 NIGEL HAWORTH Northcote, Lancashire



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THURSDAY 18TH JANUARY 2018

JASON ATHERTON

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7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



buzzy cocktail bar, stylish but relaxed dining room and London's first dessert bar. Although the vibe in the restaurant is fun and upbeat, there's some serious cooking going on in the show kitchen that's visible through a plate glass window. Atherton proudly uses the best seasonal British produce from selected suppliers and features it in sophisticated and exquisitely plated dishes such as a tasting plate of Lake District lamb with loin and braised shoulder shepherd's pie served with spiced tomato and mint sauce.

Atherton is as tirelessly inventive as a restaurateur as he is a chef, with each new opening having a distinct identity. His London



restaurants alone cover everything from grill and deli food at Temple and Sons, refined Japanese cuisine at Sosharu and New York Italian at Hai Cenato, while his global destinations include The Pig and Palm in Cebu serving Spanish tapas and Kensington Street Social in Sydney specialising in British-Mediterranean sharing dishes.

Atherton's television appearances include Great British Menu, Saturday Kitchen, Masterchef and My Kitchen Rules which he co-hosted with Lorraine Pascale. Atherton has been named Chef of The Year by The Caterer magazine and Best Restaurateur in the GQ Food & Drink Awards. In addition to a Michelin star, Pollen Street Social has been awarded 5 AA Rosettes by the AA Guide, named The Good Food Guide's Best New Restaurant and hailed the third best restaurant in the UK. Atherton also holds Michelin stars at Social Eating House and City Social in London and is the author of four cookbooks including Social Suppers.

Jason Atherton has emerged as the pre-eminent chef and restaurateur of his generation. His 17-strong worldwide The Social Company restaurant group stretches from the flagship Michelin-starred Pollen Street Social in London to New York, Dubai, Hong Kong, Shanghai, Sydney and Cebu in the Philippines.

Atherton trained with some of the legends of modern gastronomy including Pierre Koffmann, Marco Pierre White and Nico Ladenis and was the first British chef to work alongside Ferran Adria at el Bulli in Spain. He joined the Gordon Ramsay Group in 2001 and launched Maze in 2005, bringing the concept of modern small plate dining to London for the first time. It was so successful that Atherton oversaw the opening of a further five Maze restaurants around the world.

Atherton broke the mould again when he opened Pollen Street Social in Mayfair in 2011, deformalizing fine dining with a large

Atherton proudly uses the best seasonal British produce from selected suppliers and features it in sophisticated and exquisitely plated dishes





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FRIDAY 19TH JANUARY 2018

GARY USHER

STICKY WALNUT

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7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price



A chef, a restaurateur, an internet sensation, a crowdfunding superstar. Over the last five years Gary Usher has created a special place for himself in the UK's dining scene through sheer hard work and the force of his unique personality. His four-strong restaurant group that includes Sticky Walnut, Burnt Truffle, Hispi and Wreckfish spans the North West from Hoole to Didsbury and is self-deprecatingly called Elite Bistros of the World. That wicked sense of humour (and sometimes brutal honesty about the restaurant business) have won Usher a fiercely loyal following online and one that has helped him Crowdfund over £350k to open his restaurants.

Usher honed his culinary skills with Angela Hartnett (York and Albany), Bruce Poole (Chez Bruce) and Andrew McLeish (Chapter One) before opening Sticky Walnut in the Chester suburb of Hoole in 2011. Usher's public request that London-based critics not make the journey to review the restaurant because: "It's just a bistro, we are not worth

the 400-mile trip," fell on deaf ears. The Guardian's critic raved, 'If I could clone Sticky Walnut, I would. I'd plonk its like the length of the land'.

Usher's growing reputation is based on the assured cooking of high quality ingredients in dishes that deliver bags of flavour and exceptional value. Familiar menu items include a classic and silky-smooth chicken liver parfait, meltingly tender braised featherblade of beef and Chateaubriand served with truffle and parmesan chips. The signature roast beetroot salad, sticky walnuts, spiced pumpkin seeds and ricotta has been on his menu since day one and exemplifies his ability to create something truly memorable from ingredients that in other hands might seem ordinary.

Sticky Walnut (Hoole in Chester) Burnt truffle (Heswell on the Wirral) and Hispi (Didsbury, Manchester) all have a charming, welcoming bistro neighbourhood feel but are underpinned by the sort of polished professionalism you'd expect in a swanky

metropolitan destination. Wreckfish, opened in Liverpool in October 2017, is a departure from the formula and took Usher and his team into a city centre for the first time.

Usher's growing reputation is based on the assured cooking of high quality ingredients in dishes that deliver bags of flavour

Usher is a Catey Award winner (the catering industry's equivalent of an Oscar) and was invited to cater the prestigious Cateys awards ceremony at the Grosvenor House Hotel in 2013. He received the Northern Restaurant and Bar Top 50 Special Achievement Award in 2017 and is a judge of the Observer Food Monthly Awards. His restaurants regularly feature in best restaurants lists including Square Meal Top 100 Restaurants and the National Restaurant Awards Top 100.





SATURDAY 20TH JANUARY 2018

MANISH MEHROTRA

INDIAN ACCENT

New York – 123 West 56th Street

New Delhi – The Lodhi Hotel, Lodhi Road

London – 16 Albemarle Street, Mayfair

www.indianaccent.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Manish Mehrotra is corporate chef of Indian Accent, which is operated by Old World Hospitality. He is one of India's leading chefs, cooking modern, inventive and critically acclaimed food with international influences. Mehrotra began his career working under Ananda Solomon, one of India's top chefs, at the Thai Pavilion restaurant in the Taj President hotel in Mumbai. In 2000 he joined Old World Hospitality and became head chef



of the pan-Asian Oriental Octopus restaurant at Habitat World, India Habitat Centre, a convention and performing arts centre in New Delhi. In 2009, when Rohit Khattar (founder chairman of Old World Hospitality) opened Indian Accent in the luxury boutique hotel, The Manor, in the lush Friends Colony area of New Delhi, he wanted to create an inventive Indian menu. Manish, who then specialised only in pan-Asian food, offered to work with him. Rohit believed in him and Indian Accent was born. In early 2016, Indian Accent opened in New York at Le Parker Meridien hotel in midtown to critical acclaim. It is scheduled to open in Mayfair, London in late 2017.

The three Indian Accent restaurants are all cool, contemporary spaces that mirror the chef's cutting-edge approach to Indian cuisine. Mehrotra refracts classical, nostalgic Indian dishes through a prism of modern global techniques and influences so that duck khurchan comes in a cometto-like cone topped with herb yoghurt and chilli chutney, refined galutis kebabs are served with foie gras and he fashions pulled pork tacos from puffed phulka flatbreads. Mehrotra also offers no less than nine different types of bread including Camembert and potato bhuna kulcha.

Time Out, New York called Mehrotra 'one of the world's best Indian chefs' while the Hindustan Times called him 'the most exciting modern Indian chef in the world today'. The Times of India said Indian Accent is 'a path-breaking restaurant ... a taste of

Indian food 50 years from now ... the menu is one of its kind'.

The many accolades won by Manish and Indian Accent include Best Restaurant in India, S. Pellegrino Asia's 50 Best Restaurants 2015, 2016 and 2017 (Indian Accent has also been included in The World's 50 Best Restaurants List for the last three years), Best Chef in India, American Express, No.1 Restaurant in India, Trip Advisor 2014, 2015 and 2016 and Best Restaurant in India, Time Out Food Awards.



Mehrotra's TV appearances in India include MasterChef India and winning Foodistan, a game show that pitted the best chefs in Indian and Pakistan against each other. He is the author of the Indian Accent Restaurant Cookbook. When not cooking or travelling the world for his work, he lives with his family in New Delhi where he enjoys watching movies and cricket matches and cooking for his 10-year-old foodie daughter, Adah.



SUNDAY 21ST JANUARY 2018

JEAN-PHILIPPE BLONDET

ALAIN DUCASSE AT THE DORCHESTER

53 Park Lane, London W1K 1QA

+44 (0)207 629 8866

alainducasserervations@alainducasse-dorchester.com

www.alainducasse-dorchester.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Blondet retained Alain Ducasse at The Dorchester's three Michelin star status in 2017, an achievement made all the more impressive given that the restaurant is one of only four in the UK to achieve the guide's highest rating. Blondet serves his contemporary, refined interpretation of Ducasse's cuisine in one of the most elegant and luxurious dining rooms in London with its designer taupe leather chairs, walls studded with silk buttons in different shades of green and the semi-private centrepiece: Table Lumière, that's cloaked by thousands of hanging fibre optic strands.

told Good Things magazine. That approach is encapsulated in a dish of roasted halibut served on toasted seaweed bread and finished with a pink onion, roasted oyster, sausage and seaweed relish, the chef's own favourite.

Blondet creates a dish by starting with a seasonal vegetable (often British produce) and matching other ingredients to it, so that heritage tomatoes are paired with native lobster and green almonds, fava beans accompany a fillet of John Dory and octopus and dry-aged beef is complemented by artichoke and Taggiasca olives.



Born in Nice, Jean-Philippe Blondet has worked alongside world famous chef Alain Ducasse since 2004 when he was a chef de partie at Spoon at Sanderson, Ducasse's first London restaurant. He returned to his native south of France to work at the three Michelin star Le Louis XV – Alain Ducasse at the Hotel de Paris in Monaco before heading east to become sous chef at Ducasse's Spoon restaurant in Hong Kong. He returned to London in 2013 to join the brigade at Alain Ducasse at The Dorchester as sous chef to Jocelyn Herland and was appointed executive chef of the restaurant in January 2016.

Upon Blondet's appointment, Ducasse commented: "Jean-Philippe Blondet has been working alongside me for 12 years. Sharing the same passion for the Riviera, where he was born, Jean-Philippe has a full understanding of my culinary repertoire and philosophy. I trust him to continue the tradition of excellence that has made the success of my restaurant."

I like to keep it interesting and create an artistic impression with each dish, establishing a sensory connection with the diner

"I take the very best of French cuisine and ensure each dish has a story behind it, inspired by the season. I like to keep it interesting and create an artistic impression with each dish, establishing a sensory connection with the diner," Blondet

The Michelin Guide said that Blondet creates 'visually striking, refined modern dishes' while Square Meal said that 'deep flavours, gorgeous sauces and high-end ingredients are delivered with unusual sprightliness'.





MONDAY 22ND JANUARY 2018

JUAN AMADOR

AMADOR'S RESTAURANT

Grinzingerstraße 86
1190 Wien, Austria
+43 660 90 70 500
reservation@amadors-wirtshaus.com
www.amadors-wirtshaus.com

7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Juan Amador is one of Europe's leading avant garde chefs, drawing on his Spanish heritage (he was born in the Swabian town of Strümpfelbach in southern Germany to Spanish immigrant parents) and contemporary Spanish cuisine to create his own unmistakable style. After an apprenticeship at Gasthof Lamm restaurant in Weinstadt, he worked as sous chef to the influential and highly respected chef Albert Bouley at the one Michelin-starred Waldhorn in Ravensburg.

Amador won his first star as head chef of Restaurant Petersilie in Lüdenscheid and went on to even greater success at Schlosshof restaurant in Aschaffenburg where, in 2002 he won two Michelin stars. In 2004, Amador opened his eponymous restaurant in Langen near Frankfurt where he finally achieved three Michelin star status in 2008. The restaurant was also featured on a list of the 35 best restaurants in Germany and regularly appeared in the long list of the World's 50 Best Restaurants. In April 2016, Amador moved his operations

to Vienna where Amador's Restaurant won two Michelin stars in 2017.

The Michelin Guide says that Amador combines 'intensive flavours and high-quality ingredients to create sophisticated food that is strong on detail' while the chef himself says that his food is centred around product, taste and creativity. "The inspiration for my cooking is all the old techniques from the classic French

calf's head and bacon wrapped zander. The menu at the gastronomic restaurant includes some of Amador's most famous dishes including Dove Mieral served with mango, coconut and a purple curry sauce made with hibiscus, Brick in the Wall dessert with spiced milk, salted caramel, yoghurt and beetroot, and foie gras ice cream, an invention that has been imitated around the world.



The inspiration for my cooking is all the old techniques from the classic French cuisine and modern techniques from modern Spanish cuisine



cuisine and modern techniques from modern Spanish cuisine and also travelling all around the world, for example Asia," says Amador.

Set in an elegant vaulted wine cellar on the edge of Heiligenstädter Park in the north of Vienna, Amador's Restaurant has spaces for both fine dining and a more casual brasserie serving traditional Viennese fare such as baked

Amador has also operated the Michelin-star restaurants Tasca in Wiesbaden, Amesa in Mannheim and Sra Bua by Juan Amador, a Pan Asian restaurant in the Kempinski Hotel, Frankfurt. In addition to the two stars in Vienna, Amador also holds a star for Alma Restaurant at the Goodwood Park Hotel in Singapore.



TUESDAY 23RD JANUARY 2018

LISA GOODWIN-ALLEN

NORTHCOTE

Northcote Road
Langho, Blackburn BB6 8BE
+44 (0)1254 240555
reception@northcote.com
www.northcote.com



7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



age, that was the turning point of my career," Goodwin-Allen told Four magazine. "A big part of my food is that I'm a Lancastrian girl. We're very lucky to be in this area because of how much local produce we've got. We also look back at a lot of things in the Lancastrian heritage and how we can turn it into a fine dining dish with our own style on it."

We also look back at a lot of things in the Lancastrian heritage and how we can turn it into a fine dining dish



Lisa Goodwin-Allen is Executive Head Chef at Northcote and was promoted to the position in 2015 after almost a decade as Northcote's only female head chef, a role she first took on at the age of 23. She works alongside chef patron Nigel Haworth to maintain the Michelin star that Northcote has held for the last 20 years and is passionate about using seasonal and locally sourced ingredients to incorporate her Lancashire roots into her creative dishes.

She began her culinary career at Lancaster & Morecambe College and worked at the highly acclaimed Holbeck Ghyll in the Lake District and at David Everitt-Matthais's two Michelin-starred Le Champignon Sauvage in Cheltenham before arriving at Northcote in 2001 as a demi chef de partie. She quickly moved up through the ranks and was promoted to chef de partie within a year with junior sous and sous chef positions following soon after.

"Definitely one of my biggest achievements was becoming a head chef at such a young



Goodwin-Allen has been named Restaurant Chef of the Year by the Craft Guild of Chefs, Best Chef of the Year at The Northern Hospitality Awards and has reached the finals of The Roux Scholarship and Young Chef Young Waiter competitions. Her wild rabbit and leek turnover was served at the banquet celebrating the National Trust that was the finale of the BBC's Great British Menu TV series in 2010. She returned to the show as a guest judge in 2016 and was also a chef mentor on MasterChef: The Professionals in 2015.

In 2017, Goodwin-Allen was involved in Springboard's FutureChef, an industry-backed resource aimed at inspiring young people aged 12 to 16 to cook through classroom activities, demonstrations, competitions and awards. "I love to encourage people to come into this fantastic industry where you can learn so much and meet so many interesting people."

Outside of work, Lisa loves to spend time with her husband and young son, often cooking with them.



WEDNESDAY 24TH JANUARY 2018

DANIEL CALVERT

BELON

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 Central, Hong Kong
 +852 2152 2872
 info@belonsoho.com
 www.belonsoho.com

7.30pm for 8.00pm
 Louis Roederer Brut Premier and canapé reception
 Five-course signature menu
 £140 per person
 Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
 Please enquire for exclusive wine package price

British-born Daniel Calvert's globetrotting career has taken him to some of the finest kitchens on the planet. Beginning his career in 2004 in London, he worked at the Ivy and Pied à Terre (with Shane Osborn who took part in Obsession in 2008) before packing his bags for New York and the rigours of three Michelin-starred cooking at Thomas Keller's Per Se, where he was sous chef for five years. He continued his journey to Paris and another three-star kitchen, Epicure at Le Bristol working under legendary French chef Éric Fréchon before travelling 6,000 miles for his next position at Belon, a neo-Parisian bistro in Hong Kong.

With its bentwood chairs, banquettes, mirrors, marble table tops and globe lighting, Belon could have been transplanted from a backstreet in the 11th Arrondissement, the area in Paris most closely associated with the 'Bistronomy' movement that offers haute cuisine at affordable prices in relaxed surroundings and which is the inspiration for Belon.



You can come here and have a Hokkaido scallop flown in from Japan that afternoon. Not everyone will notice the difference, but that's why we're here at 9am everyday – for the people who do

Provenance is a priority for Calvert: "You can come here and have a Hokkaido scallop flown in from Japan that afternoon. Not everyone will notice the difference, but that's why we're here at 9am everyday – for the people who do."

The menu is rooted in France too with dishes like pork and pistachio terrine with Dijon mustard. He serves his salad Niçoise with shima aji – Japanese horse mackerel and whole roasted chicken with petits pois à la Française is served with head and feet intact, Cantonese-style.

Calvert, who uses produce from Hong Kong, Japan and France says his favourite ingredient is sea urchin because of its unique characteristics and likes to serve the shellfish simply with an

omelette. However, he singles out Piedmont hazelnut millefeuille as the restaurant's must-try dish, explaining to Exquisite Taste magazine: "The puff pastry is hand rolled and there's great effort to make each component as well as possible in its assembly. We have guests stop by late at night after eating dinner elsewhere because this is the dessert they want to end their night with."

Forbes magazine said: "Belon's French-inspired meals are an exciting addition to Hong Kong's growing and diverse food scene ... the commitment to the highest quality produce is exceptional."

Prestige magazine described Calvert's pigeon pithivier as 'an instant classic'.





THURSDAY 25TH JANUARY 2018

HIROSHI NAKAMICHI



RESTAURANT MOLIÈRE

2-1-1 Miyagaoka

Chuou-Ku, 064-0959 Sapporo (Hokkaido)

+81 (0)11 631 3155

moliere@relaischateaux.com

www.sapporo-molier.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Chef Hiroshi Nakamichi is one of Japan's leading exponents of French cuisine. Born in Noboribetsu, Hokkaido, Nakamichi moved to France at the age of 23 to work in the Michelin-starred restaurants of Lyon, widely regarded as France's culinary capital, dreaming of one day running his own Michelin-starred restaurant. Thirty years later, his endeavours paid off when Michelin published their first guide to the Hokkaido prefecture in 2012 and awarded three stars to his flagship Restaurant Molière in Sapporo.

Opened in 1983, Molière is set on the northern edge of Sapporo's beautiful Maruyama Park (filled with cherry blossom in the spring) in a quiet residential street surrounded by its own neatly pruned gardens. The double aspect dining room, set with attractive flower displays and fine art pieces, offers park views. With room for around 20 diners at well-spaced, linen covered tables, Restaurant Molière has an intimate, almost homely feel, albeit a very smart home.

The Michelin guide says that Nakamichi 'follows the essentials of orthodoxy in creating dishes of sophistication and delicate harmony', something he achieves by using only the best local and seasonal produce. Molière perfectly represents the Hokkaido region which has been blessed with nature – it is a huge farming region in Japan, with a great climate for many and varied ingredients.

While the restaurant represents French fine dining, Nakamichi's motto has always been 'friendly home-cooking'

Nakamichi's cuisine is always served at the perfect temperature too so diners can truly appreciate the flavours and while the restaurant represents French fine dining, Nakamichi's motto has always been 'friendly home-cooking' – albeit local Sapporo three-starred cuisine!

This being Japan, seafood of course plays an important role on the menu in dishes such as sea urchin served with fromage blanc aspic and okra coulis; red king crab with radish, honey and sherry vinegar and a lightly curried lobster soup.

In addition to Restaurant Molière and Maccarina, Nakamichi also runs Asperges (one Michelin star), L'enfant Qui Rêve (one Michelin star) bi. blé (one Michelin star) and Molière Café, all in Hokkaido prefecture as well as Motif Restaurant and Bar at The Four Seasons Tokyo. Nakamichi was appointed a culinary advisor for the 34th G8 Summit in Toya Lake in Hokkaido in 2006 and is the recipient of the Cuisine Masters Silver medal from the Ministry of Agriculture, Forestry and Fisheries Japan. In 2014, Restaurant Molière became a member of Relais and Châteaux and in 2016 Nakamichi cooked at the Relais and Châteaux Gourmet Fest in Carmel, California. At the age of 31, Nakamichi won the grand prize and a special award at a world cooking competition in Australia.





FRIDAY 26TH JANUARY 2018

GEORGE BLOGG

GRAVETYE MANOR

Vowels Lane, West Hoathly
Sussex RH19 4LJ
+44 (0)1342 810567
info@gravetyemanor.co.uk
www.gravetyemanor.co.uk

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Appointed head chef of Gravetye Manor in East Grinstead in 2014, George Blogg has been responsible for reviving the culinary fortunes of one of the south of England's landmark country house hotels, restoring its Michelin-star status in 2016.

Blogg has worked in some of the most highly rated kitchens in the country including The Square in London under head chef

in the country' by The Telegraph. In addition to a one-and-a-half-acre walled kitchen garden (created in the late 19th century by influential gardener William Robinson) Blogg draws on Gravetye's orchards, glass houses, smokehouse and chicken coop for his menus, not to mention the hotel's 1000-acre grounds of stunning Sussex countryside that provide plenty of opportunity for foraging for Blogg and his brigade.

scallop, courgette, green tomato and English wasabi foam forming part of the seven-course tasting menu.

Blogg's style is exemplified by the signature Gravetye Garden Salad that, depending on the season, might be prepared with watercress emulsion, beetroot puree, carrot puree, malt soil, asparagus, radish, turnip, fennel, sea kale and baby onions and a confit hen's yolk.



Phil Howard and Le Champignon Sauvage in Cheltenham where he was David Everitt Matthias's sous chef. He was also head chef at Gerard Basset's Hotel Terravina in the New Forest before taking over the kitchens at Gravetye. Blogg has travelled Europe to complete 'stages' (unpaid internships) at Noma in Copenhagen and In De Wulf in Belgium as well as The Ledbury and Le Manoir aux Quat'Saisons in the UK.

With its elegant wood panelled dining room, Gravetye has been described as, 'One of the most pleasurable places to dine

Blogg draws on Gravetye's orchards, glass houses, smokehouse and chicken coop for his menus

Locally sourced produce is also central to Blogg's culinary ethos with the likes of lamb from the South Downs (served as loin, chop and shoulder with variations of leek, mint jellies and lamb fat hollandaise) and seafood from the south coast such as sea bass with dived

In addition to a Michelin star, Blogg has also won three AA rosettes for Gravetye, the Good Food Guide Editor's Chef to Watch Award and an Acom Award, the annual awards organised by industry bible The Caterer magazine, which recognises the flair and passion of 30 rising stars in hospitality. Gravetye is due to undergo a major refurbishment programme and will re-open in late spring 2018 with a new glass-fronted contemporary dining room with uninterrupted views of the flower garden, providing Blogg with a world class stage for his exceptional cooking.



SATURDAY 27TH JANUARY 2018

LARRY JAYASEKARA

PETRUS

1 Kinnerton Street
Belgravia, London SW1X 8EA
+44 (0)207 592 1609
petrus@gordonramsay.com
www.gordonramsayrestaurants.com

7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Larry Jayasekara is head chef at Gordon Ramsay's Michelin-starred Knightsbridge fine dining restaurant Pétrus. Born in Sri Lanka, Jayasekara began his culinary career at Pétrus in 2004 when it was housed within the Berkeley Hotel and continued to work there when the restaurant was re-named Marcus Wareing.

He then worked for Alain Roux at the three Michelin-starred Waterside Inn, before completing a season with noted French chef Michel Bras at this three-star restaurant in Laguiole in the Aveyron. He is also the former executive chef of The Manor country house hotel at Weston-on-the-Green in Oxfordshire. At the beginning of 2015 he re-joined Gordon Ramsay Restaurants as senior sous chef at Pétrus and was promoted to head chef soon after.

"We strive to provide an exceptional and memorable experience to every one of our guests here at Pétrus," says Jayasekera. "Having worked my way up within the group, I've been able to further develop the skills I need to lead a successful team."

The Michelin Guide says Pétrus is a 'sophisticated and elegant affair and the cooking is rooted in classical techniques but isn't afraid of using influences from further afield'. The stunning dining room with its scarlet feature wall, well-spaced linen-clad tables, designer grey leather chairs and white pillars with chrome detailing is arranged around a centre-piece cylindrical floor to ceiling glass-fronted wine room that houses the restaurant's amazing collection, including nine vintages of the



restaurant's namesake wine, the oldest of which dates back to 1943.

Jayasekara's food is beautifully presented, exactly arranged on the plate with flair,

Jayasekara's food is beautifully presented, exactly arranged on the plate with flair



making everything from ballotine of rabbit, petit pois à la Française and red wine jus to line caught sea bass with langoustine, fennel, rouille and bouillabaisse sauce, a feast for the eyes as well as the palate. Jayasekara often adds an exotic twist to luxury ingredients, serving Orkney scallops with braised kombu, seasoning a ballantine of quail, foie gras and sweetcorn with dukkah spice and finishing Brixham turbot, oyster, coco beans and girolles with lemongrass.



Jayasekara won Craft Guild of Chefs' Young Chef of the Year 2007 and National Chef of the Year in 2016, having been a finalist in both 2013 and 2014. During his time as senior sous chef at Raymond Blanc's two Michelin starred Le Manoir aux Quat' Saisons, Jayasekara was named Employee of the Year.

Larry enjoys sharing his expertise and has become a highly regarded mentor within the group, providing outstanding support to his team in order for them to continue to push for excellence.



SUNDAY 28TH JANUARY 2018

TOM KITCHIN

THE KITCHIN

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Leith, Edinburgh EH6 6LX
+44 (0)131 555 1755
info@thekitchin.com
www.thekitchin.com

7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

No one has done more to celebrate the abundance of Scotland's natural larder than Tom Kitchin. The menu at his Michelin starred Edinburgh flagship restaurant, The Kitchin, is studded with some of the country's finest produce from Orkney scallops to Scotch beef, all prepared by one of the most technically skilled and creative chefs in the country.

Kitchin grew up in the Scottish countryside and began his career washing pots in a local pub. Catering college and an internship at Gleneagles Hotel was soon followed by jobs in some of the finest two and three Michelin starred kitchens in Europe. These included, La Tante Claire in London where he worked for Pierre Koffmann, a mentor and key influence, a year working in Paris with Guy Savoy and with Alain Ducasse at his flagship Le Louis XV in Monaco.

In 2006, Kitchin returned to Scotland to open The Kitchin with wife and business partner Michaela in a converted warehouse

in Leith, Edinburgh. The stunning contemporary dining room with its steel girders, exposed stone and wood floors has a stylish rusticity and honesty about it, echoing Kitchin's 'From Nature to Plate' ethos of simplicity and freshness.

The Kitchin was awarded a Michelin star after just six months, making Kitchin Scotland's youngest Michelin starred chef proprietor

That doesn't stop Kitchin's signature dish being something of a complex culinary tour de force – a boned and rolled pig's head served with roasted tail of langoustine from Tobermory, crispy pig's ear salad and gribiche cream. The Kitchin was awarded a Michelin star after just six months, making Kitchin Scotland's youngest Michelin starred chef proprietor at just 29. The restaurant is

equally renowned for seafood such as shell fish cannelloni with crab, peas and Newhaven green crab bisque as it is for game dishes like roe deer loin with chestnuts, blackberry and apple.

In 2013, Kitchin opened award-winning gastropub The Scran & Scallie (which holds a Bib Gourmand in the Michelin guide) in Edinburgh's Stockbridge neighbourhood with chef Dominic Jack. Chef Jack is also chef proprietor at The Kitchin's sister restaurant, Castle Terrace, which sits in an enviable location at the foot of Edinburgh Castle.

Kitchin has recently published his third cookbook, Meat and Game, following on from From Nature to Plate and Kitchin Suppers. He has become a well-known face on British television, as a guest presenter on BBC's The One Show and having appeared numerous times on Saturday Kitchen Live as well as a mentor on The Chef's Protégé and guest judge on MasterChef at the Chef's Table.



MONDAY 29TH JANUARY 2018

THE THREE AMIGOS

DIEGO HERNANDEZ BAQUEDANO – CORAZÓN DE TIERRA

Ranchos San Marcos Toros Pintos • S/N Km 88 +299 • Toros Tintos Francisco Sarco • 22750 Ensenada, Baja California, Mexico
+52 646 156 8030 • info@corazondetierra.com • www.corazondetierra.com

FRANCISCO RUANO – ALCALDE

Av. Mexico 2903, Guadalajara, Mexico • +52 (33) 3615 7400 • www.alcade.com

JORGE VALLEJO – QUINTONIL see page 65 for profile

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



DIEGO HERNANDEZ BAQUEDANO

Diego Hernandez Baquedano is renowned for his progressive farm to table Mexican cuisine that incorporates Mediterranean and Asian flavours. He worked for some of Mexico's top modern chefs including Enrique Olvera of Pujol in Mexico City before opening Corazón de Tierra in the lush wine making region of Guadalupe Valley.

Hernandez Baquedano draws inspiration

and ingredients from the produce cultivated in the restaurant's grounds for his daily changing tasting menus that might include strained

Baquedano draws inspiration and ingredients from the produce cultivated in the restaurant's grounds

tamale with mole amarillito, farm cream and dehydrated parsnip.

Hernandez Baquedano is a partner at Wendlandt Cerveceria in Ensenada and the executive chef and owner of Troika, a food truck on the Vena Cava winery. In 2016, Corazón de Tierra was voted 39th in Latin America's 50 Best Restaurants list.



FRANCISCO RUANO

Born in Guadalajara, Francisco 'Paco' Ruano trained with Thierry Blouet at Café des Artistes in the Mexican resort town of Puerto Vallarta before heading to Europe where he worked for three years, gaining experience in some of the continent's finest kitchens including Mugaritz, Akelarre and El Celler de Can Roca in Spain and Noma in Copenhagen.

He returned to his hometown in 2011 to open the modern, casual Alcade, named after the market in Guadalajara where Ruano

The signature piglet dish that's served with a pumpkin sauce is based on a recipe by Ruano's mother

shopped with his family as a boy. The name reflects the market-driven nature of the menu that's based on typical Guadalaran cooking and produce from local farmers such as the signature piglet dish that's served with a pumpkin sauce based on a recipe by Ruano's mother. In 2016, Alcade was named One to Watch at the Latin America's 50 Best Restaurants awards.



TUESDAY 30TH JANUARY 2018

MARTÍN MILESI

UNA

una@unalondon.com

www.unalondon.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully

selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Argentine chef Martín Milesi is the creator of the unique dining experience UNA, a single table restaurant at selected venues around London, serving modern Argentine cuisine. With two decades experience in the hospitality industry, Milesi was head chef of Bastián in the Las Cañitas district of Buenos Aires at just 23 years old and ran his own restaurant, Raíz, in the city. He has worked in Argentina, Brazil, Uruguay and across Europe.

Mexico (among other countries) accompanied by fine wines from Argentina.

Milesi has travelled throughout Europe to visit the kitchens of such cutting-edge restaurants as Restaurante Martín Berasategui and El Celler de Can Roca in Spain and Viajante in London to seek inspiration for his unique and disruptive project. He combines authentic Latin American ingredients, classic recipes from Argentina and innovative techniques to create his distinctive take on his native culinary culture. In order to

The Evening Standard said that 'Milesi is a master of creating delicate, pretty Argentine dishes like cured trout with micro-foliage and fake potato, made from little bits of rye bread, mushrooms, baby corn and dried olives, assembled so the rye looks like soil and the mushrooms and corn appear to sprout from it'.

Milesi's career has also spanned academia, as he was a professor specialising in the History of Argentine Food at the Argentine Institute of Gastronomy, partner of L'Ecole LeNotre



UNA serves just 12 people per service and started within the Victorian gothic splendour of Sir George Gilbert Scott's recently renovated St Pancras station in central London. The exposed brick of the clock tower's vaulted ceiling stretches high above the simply set single table around which 12 guests, who may or may not know each other, gather on designer leather and chrome chairs to embark on a culinary journey through Latin America, taking in Argentina, Chile, Peru, Brazil and

Milesi personally introduces the dozen diners to each course which might include Argentine grass-fed beef served with fainá, a criolla sauce with fennel and orange confit

develop the relationship between diners, chefs and food, Milesi personally introduces the dozen diners to each course which might include Argentine grass-fed beef served with fainá, a criolla sauce with fennel and orange confit, and chestnut cream.

of Paris and the Argentine Business University. He spoke at the Argentine Embassy in London to Argentine restaurant owners in London on the influence of Great Britain on the commerce of Argentine meat. Milesi is also a professional illustrator.



WEDNESDAY 31ST JANUARY 2018

JORGE VALLEJO

QUINTONIL

Newton 55
Polanco, 11560 Miguel Hidalgo
CDMX Mexico
+52 55 5280 1660
www.quintonil.com

7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price



feel with light wood panelling, exposed wood table tops, mirrors and greenery, a nod to the chef's passion for vegetables, herbs and greens. Vallejo uses locally sourced Mexican ingredients, some from the restaurant's own rooftop garden, to create vibrant dishes such as the signature avocado tartar, made with ant larvae and Mexican herb chips.

Vallejo uses locally sourced Mexican ingredients, some from the restaurant's own rooftop garden, to create vibrant dishes

Vallejo employs his encyclopaedic knowledge of Mexican cuisine to reinvent traditional dishes so that salbute, the puffed deep-fried tortilla usually topped with chicken and avocado, is instead stuffed with glazed mushrooms in agave honey, fresh corn kernels and 'chile mixe' salt.

One of the chef's own favourite dishes on Quintonil's 11-course tasting menu is his take on the classic dish of huazontles (a wild green native to Mexico) that he serves with cheese from the southern Mexican state of Chiapas, tomato salsa and habanero chilli. "It incorporates excellent Mexican ingredients but also reflects an interest in new techniques and simply, the way I want to cook something," Vallejo told eater.com.

In 2014, FOUR Magazine named Vallejo a World Rising Star and he won Best Plate



Jorge Vallejo is one of Mexico's leading progressive chefs. His restaurant Quintonil is currently placed at 22 on the World's 50 Best List. A native of Mexico City, he graduated from the Centro Culinario de Mexico Ambrosia and began his career in the kitchens of Princess Cruises' liners, before returning to Mexico to work at Pujol.

He then took on the position of corporate chef at Grupo Habita, where he oversaw kitchens at the Condesadf, Habita and Distrito Capital hotels and was executive chef of Restaurante Diana at The St Regis hotel. He spent time in René Redzepi's kitchen at Noma before opening Quintonil with wife Alejandra Flores (who runs front of house) in 2012.

Quintonil's black painted frontage stands out on the tree-lined street in the upmarket Polanco district of Mexico City. Inside, the elegant yet relaxed dining room has a natural



THURSDAY 1ST FEBRUARY 2018

TOMMY BANKS

THE BLACK SWAN AT OLSTEAD

Olstead, York

North Yorkshire YO61 4BL

+44 (0)1347 868387

enquiries@blackswanolstead.co.uk

www.blackswanolstead.co.uk

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



overlooks the kitchen garden.

Banks's food incorporates foraged ingredients such as wild garlic, sorrel and woodruff and techniques such as preserving and smoking.

He is one of the most prominent and authentic 'field to table' chefs in the country



Tommy Banks is one of the youngest British chefs ever to win a Michelin star. He was just 24 when The Black Swan at Oldstead retained the accolade under his culinary direction in 2013, not bad for an aspiring professional cricketer with no formal culinary training. He is one of the most prominent and authentic 'field to table' chefs in the country, with produce for the restored county inn's 12-course tasting menu coming from the Banks family's neighbouring farm and the inn's own two-and-half-acre kitchen garden.

The Black Swan, set within picture-perfect Yorkshire countryside on the edge of the North York Moors National Park, is truly a family affair with Tommy's brother James running front of house and parents Tom and Anne running the business. The ancient stone-built inn retains lots of original features like flagstone floors and window seats in the ground floor bar contrasting with locally made oak and leather artisan chairs in the cream-walled upstairs dining room that

One item that's never off the menu and that demonstrates Banks's style, as well as the local produce he so loves, is Crapaudine Beetroot, a crop grown on the family farm. Banks elevates this humble ingredient to gastronomic heights by very slowly cooking thick wedges of the vegetable in beef fat, oak smoking them and topping them with carefully arranged dots of goat's curd and horseradish cream, smoked cod's roe emulsion, discs of golden and red beetroot and shards of homemade linseed crackers so that the finished dish resembles a piece of fine French patisserie.

The Independent has called his food,

'Practically perfect in every way', the Telegraph rated it 10/10 and said Banks's 'gift for invention, flavour and presentation is staggering', attributes apparent in his most famous creation, Turbot with Strawberries and Cream that he prepared during his appearance on the 2017 series of Great British Menu and which he served at the final banquet at Wimbledon. In 2016, Banks became the only chef in Yorkshire and the North East to hold both 4 AA rosettes and Michelin Star. He has appeared on Saturday Kitchen and his debut cookbook *Roots* will be published in May.



FRIDAY 2ND FEBRUARY 2018

BEREZUTSKIY TWINS

TWINS GARDEN

8a Strastnoy Boulevard
Moscow, Russia
twinsgardenmoscow@gmail.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 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: Igor Rodin



Identical twins Sergey and Ivan Berezutskiy are at the forefront of contemporary Russian cooking with their Moscow restaurant Twins Garden, which launched as Twins in 2014 and relocated and renamed in the autumn of 2017. Between them, the Berezutskiys have worked in some of the most cutting-edge kitchens in the world. Sergey worked at Grant Achatz's three Michelin starred Alinea in Chicago, whilst Ivan's CV includes El Bulli and El Celler de Can Roca.

During regular trips across Russia, the brothers have cultivated a wide knowledge of the country's vast natural larder and use everything from air dried goose, creamy Adighei cheese from the Caucasus Mountains, muksun – a Siberian whitefish with a delicate flavour similar to salmon that they freeze, finely slice and serve with an anchovy sauce – to giant king crabs from the Kamchatka peninsula in the Russian far east and obscure herbs including the peppery, horseradish-like sverbiga. In 2017, they acquired a 120-acre farm in Russia's Kaluga region and many of the ingredients served at Twins Garden are produced there.

Set over two floors, the restaurant's eco-minimalist style captures elements of the outdoors in the 70-cover dining room with naturally rough surfaces made from rock, walls that glisten as if they were wet and mossy cache-pots adorning the tables. The restaurant boasts both a chef's table and a table for four in the chef's 'laboratory'



Photography: Vanya Berezkin

bark at the table, designed to create a sense of nostalgia and familiarity by using indigenous ingredients and traditional recipes updated with innovative techniques.

Saveur magazine called Twins restaurant 'wildly popular' and described the brothers as 'heart-throb-adorable and bursting with an earnest enthusiasm', while The Guardian said that the Berezutskiys were 'pioneers in the focus on Russian ingredients'. Conde Nast Traveller included Sergey in their list of 10 Young Chefs

During regular sourcing and foraging trips across Russia, the brothers have cultivated a wide knowledge of the country's vast natural larder

reserved for ardent foodies.

Signature dishes such as barley 'kasha' (a type of traditional slow milk-cooked porridge) salt-baked inside a whole celeriac and served with shaved marinated celeriac; the option of venison or langoustines smoked in birch

to Watch in 2016 and Twins was one of two Russian restaurants to be listed in the top 51-100 of the World's 50 Best Restaurants List in 2017. Sergey's dish of langoustine, artichoke and tomato won him the San Pellegrino Young Chef of the Year award in 2014.



Photography: Vanya Berezkin



SATURDAY 3RD FEBRUARY 2018

NELLY ROBINSON & KIRK HAWORTH

NELLY ROBINSON – nel.

75 Wentworth Avenue • Sydney • NSW 2000 • Australia
+61 2 9212 2206 • info@nelrestaurant.com.au • www.nelrestaurant.com.au

KIRK HAWORTH – PLATES

hello@plates-london.com • www.plates-london.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



NELLY ROBINSON

Nelly Robinson began his career as a kitchen hand at the tender age of 14 at Michelin-starred restaurant Northcote Manor (UK), stepping into the kitchen at 15 full time to start his apprenticeship, trained by chef patron Nigel Haworth.

At 29, Robinson opened nel, offering guests the finest international cuisines with an innovative flair. Well known for his role as nel restaurant's executive chef and owner, Robinson has found his feet as one of Sydney's



top chef personalities.

Robinson has been invited to cook as a special guest at many Australian and international events. In addition to Obsession18 in the UK, his recent visits include Bangkok and Abu Dhabi – the latter as a competitor in the Taste of Abu Dhabi World's Best Dish

nel. offers guests the finest international cuisines with an innovative flair



competition with 11 leading chefs from around the globe. In 2016, he took over Vinum restaurant in PER AQUUM's Huvafen Fushi luxury resort in the Maldives, for an exclusive dinner and masterclass, and also had the honour of cooking for Queen Elizabeth II's 90th birthday.

Nelly Robinson is a current finalist in the Chef of the Year Gault & Millau 2017 Award. This follows his nomination as a finalist in the 2016 awards, receiving an impressive 16/20 from the judges.



KIRK HAWORTH

Kirk Haworth is a consultant / development chef and co-founder (with his sister Keeley) of Plates, a 'nomadic restaurant residency' offering plant-based contemporary dining. Haworth began his career aged 16 with a scholarship under his father Nigel at Northcote.

He went on to work in a number of Michelin-starred restaurants around the world including Vila Joya in Portugal, The French Laundry in California with three Michelin star chef Thomas Keller and Quay Restaurant in



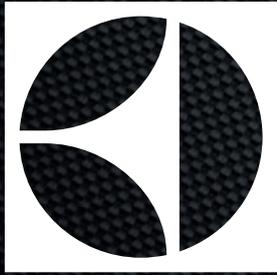
Sydney with Peter Gilmore. He returned to Northcote for a year in 2014 as senior sous chef and has also worked at Restaurant Sat Bains in Nottingham.

Haworth's style of cooking has been profoundly influenced by his battle with Lyme

The menus at Plates are created without using meat, sugar or dairy and instead focusing on plant based, organic and wild ingredients



disease, which has forced him to re-think his own diet. The menus at Plates, which has had one-day-a-week residencies at Upstairs at Trinity in Clapham and Autumn Yard in Hackney Downs, are created without using meat, sugar or dairy and instead focusing on plant based, organic and wild ingredients in dishes such as organic tomato salad, strawberry, wild herbs and elderflower; heritage potato cooked on coals, smoked eel, pickled onions and a wakame emulsion, as well as organic coconut yogurt, cocoa, wild red currants and meadowsweet.



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SUNDAY 4TH FEBRUARY 2018

NIGEL HAWORTH

NORTHCOTE

Northcote Road
Langho, Blackburn BB6 8BE
+44 (0)1254 240555
reception@northcote.com
www.northcote.com



7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Lancastrian chef Nigel Haworth has been the driving culinary force behind Northcote for more than 30 years and has made Langho a place of gastronomic pilgrimage for foodies from all over the country. His championing of regional British produce and traditional dishes has helped define the path of modern British cooking, inspiring countless chefs across the country to follow his local, seasonal model.

From humble beginnings as a student at Rossendale Catering College in Lancashire, Nigel worked at the Royal Berkshire Hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House Hotel before spending several years in Switzerland. After an 18-month sojourn as lecturer at his old college, Nigel took the head chef's job at Northcote Manor (as it was then known) and never looked back.

Northcote's food is robustly northern, yet retains a certain delicacy, delivering big flavours but with refinement, balancing tradition with modern sensibilities. The cooking remains at the forefront of British gastronomy with a continuously evolving menu, increasingly



Eighteen years of hosting the Obsession festival at Northcote has also had its influence on Northcote's kitchens: "We do learn an awful lot from it and have done particularly over this last five years. The global chefs can't bring everything with them so when you're flying someone over from Japan, Hong Kong, Mexico or Argentina they can't bring all their ingredients prepared so we learn more and we see more. You get some weird and wonderful things that you wouldn't get anywhere else, that's one of the attractions of it."



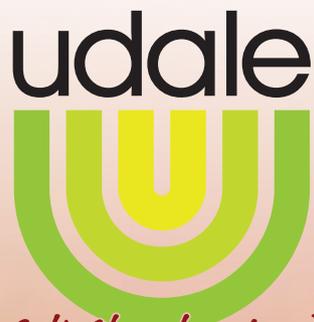
presence on British TV screens with appearances on shows such as Yes Chef, Saturday Kitchen, Market Kitchen, Paul Hollywood's Pie & Puds and a winning appearance on the 2009 series of Great British Menu. Nigel has mentored many chefs at Northcote who have gone on to great success including Mark Birchall (chef proprietor Moor Hall, Lancashire), Nelly Robinson (chef proprietor nel. Sydney) and of course Lisa Goodwin-Allen.

When you're flying someone over from Japan, Hong Kong, Mexico or Argentina they can't bring all their ingredients prepared so we learn more and we see more

influenced by produce from the hotel's kitchen garden that appears in dishes such as sweet summer tomatoes, nasturtium, garden crumpet or podded peas with homemade Jersey curd and rose oil.

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, jovial





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