



# Land of hope and hotpots

In a triumph for the North, Nigel Haworth's legendary Lancashire Hotpot has made it onto BBC2's Great British Menu 2009.

In the live televised finals, screened throughout the last week of May, Nigel pitted his culinary skills against seven other top chefs for the honour of preparing the much heralded banquet to welcome home some of the troops who served in Afghanistan.

The idea of the banquet, to be held at Halton House, the magnificent Rothschild Country residence, is to lay on a feast of British tradition...a real taste of home cooking...but with all the stops pulled out.

For Nigel, co-patron of the Michelin Starred Northcote and the hugely popular Ribble Valley Inns, it was the perfect result. For many of his countless admirers, his 'signature' dish is Lancashire Hotpot...exactly what you would expect from a 'local lad' who has a long respected passion for supporting our regional suppliers and for establishing this part of the country as the food capital of Britain. So having his latest version of this dish chosen to be the heart of the menu was a serious accolade.

"I feel fantastic! It's one of the best feelings of my life", said Nigel on learning that the judges had put him way out at the top of their list. "It's a big honour for me. I'm emotional ...staggered. In many ways this is the simplest dish in the world. But it can also be the hardest because there are so many variables...the type of potatoes, the quality of the lamb, even the temperature of the oven."

Clearly the judges were hugely impressed, commenting that he had "honed, and refined, and got everything just exactly right". "Nigel has worked hard to turn this into a gastronomic dish." Prue Leith summed up their feelings as they gave Nigel the good news. "This is everything we're looking for. A taste of home. A celebration for returning troops."



As for those of us who won't be invited to the big event – to be aired as part of a special documentary later this month – fear not. All four of Nigel's final-week dishes are already on the menu at Northcote where a seasonal soup has been added to create a full 5-course Great British Menu. Or the dishes can be chosen separately from the A la Carte Menu. Either way, if it's the hotpot you want to try you must pre-book because it must be slow-cooked to bring out all the delicious flavours that won the judges' hearts.

And we do mean hearts. One of the judges, food critic and Market Kitchen presenter Matthew Fort, was moved to a burst of out-and-out patriotism. "I want to stand up and sing Land of Hope and Glory! That's how strongly I feel about this dish." Praise indeed!

### **Starter**

"Corned" Goosnargh Duck, Ham and Scratchings

*Craig's Recommended wine – Marsanne, Yves Cuilleron, Rhone, France, 2007*

### **Fish Course**

Muncaster Crab, Tossed Salad, Hen's egg, English Mustard mayonnaise

*Craig's recommended wine – Pinot Grigio, Ramato (slightly pink),*

*Specogna, Venezia Giullia, Italy, 2007*

### **Soup**

Bank's Tomato Consomme, Tomato Caviar, Organic Garden Herbs

### **Main Course**

Lonk Lamb Lancashire Hotpot, Roast Loin, Pickled Red Cabbage, Organic Tangled Garden Carrots and Leeks

*Pinot Noir, Amayna, San Antonio, Leyda Valley, Chile, 2006*

### **Dessert**

Summer Fruit Pudding, Lancashire Cheese Ice Cream

*Bouteille Call, Bonny Doon, Santa Cruz, California, USA, NV*

£55.00 per person

*Wines are not included in this price*

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