

# LISA ALLEN VOTED THE WINNER OF THE NORTH WEST REGION HEATS IN THIS YEAR'S BBC 2 GREAT BRITISH MENU!

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**Lancashire's very own Lisa Allen, Head Chef at Northcote, was voted through to be the only female chef to make it on to BBC Two's popular Great British Menu Final this year.**

Lisa Allen is the proud winner of the North West region heats, as voted by judges Oliver Peyton, Pru Leith and Matthew Fort on Friday 16<sup>th</sup>'s Final.

"I am absolutely over the moon to have been voted through by the judges. It was a tough but fantastic week and to make it through to the final is the ultimate prize! I am a Northern girl born and bred, and I am incredibly proud to represent the North West in such a prestigious arena." Lisa Allen, Head Chef, Northcote

For 5 years Lisa has been Head Chef at Nigel Haworth's hugely successful, Michelin starred **Northcote** in Lancashire following roles at Le Champignon Savage and Holbeck Ghyll . Northcote is a champion of local produce, sourcing meat, vegetables and dairy products from the finest farms in the North. The dishes Lisa will take through to the finals are Wild Rabbit and Leek turnover with piccalilli; Wild Seabass with shrimp toastie, tomato liquor and samphire; Salt marsh Lamb with sweetbreads, woodland mushrooms and sorrel; and Barber green pudding, rhubarb jam, cinnamon, thick low sizergh farm double cream.

Celebrating the wealth of delicious produce grown, reared and fished across the UK, the fifth series of **Great British Menu** has seen Lisa compete against 23 of Britain's top chefs for the opportunity to cook a glorious banquet. This year the guest list for the banquet will be made up of some of the best British food producers and suppliers from around the country. Lisa, who won her heat on the 16<sup>th</sup> April, using the gems of the North to help her to victory- including The Levens Hall rabbit, Low Sizergh Cream and fresh Podded organic peas from HowBarrow.

"We feel very privileged to have contributed ingredients to Lisa Allen at Northcote and we are thrilled that Lisa's skill in making the most of fantastic regional foods has been recognised. Lisa recognises that our award winning produce is superior to any other in the area, due largely to our organic system which nourishes the cows and has a great impact on their welfare" Richard Park, Farmer at Low Sizergh Barn

In the North West heats Lisa beat Aiden Byrne and Johnnie Mountain, to be crowned winner of the region. From winning stock and perhaps a lucky charm, Lisa's mentor and Chef Patron at Northcote,

Nigel Haworth, will also be appearing on the series. Having previously won the competition Nigel is now judging the culinary feats of the new generation, picking his favourite dishes from the North East region.

- “Lisa represents the spirit of Northcote moving forward, I am extremely proud of her as a chef and of her achievements. I cannot think of anyone better that represents the strength of young British Cooks today, and we have high hopes for her in the national finals!” Nigel Haworth, Managing Director and Chef Patron at the Northcote Group.