

Monday 26th January 09

Daniel Clifford

Midsummer House,
Midsummer Common,
Cambridge CB4 1HA
Tel: (01223) 369299
www.midsummerhouse.co.uk

7.30pm for 8.00pm

Louis Roederer Brut Premier & Canapé Reception

5-Course Signature Menu

£85.00 per person

*Wines to complement every dish are chosen specially by
Craig Bancroft from Northcote's cellars, please enquire
for an exclusive wine package price*



Daniel Clifford is nothing if not serious about his research. He spends his holidays visiting restaurants all over Europe – often taking his kitchen brigade with him – and is always pushing the bounds of what his kitchen can achieve. His training came through experience at venues such as The Bell at Aston Clinton, the Box Tree at Ilkley, Rascasse in Leeds and the two-Michelin-star Jean Bardet in Tours. It was when he was at Rascasse that Nigel Haworth “dropped in” and introduced himself, but this is the first time he will have cooked at Northcote. He joined Midsummer House in 1998 as head chef at the age of 24, rebuilding the brigade and the kitchen from scratch, and in spite of flooding by the river Cam in 1999 and 2000, won his first Michelin star in 2001. Today Midsummer House has two Michelin stars, two Egon Ronay stars and four AA rosettes.

He is looking forward to his stint at Obsession: an opportunity to showcase his cooking to a wider audience, work with a different brigade, and meet the other chefs – a great social occasion apart from anything else. He also thinks it's useful for the Northcote brigade - like

having seven one-night “stages” in a week. ‘It’s great for the industry – for us all to pull together.’

Daniel will be cooking pumpkin and mushroom velouté with parmesan gnocchi; roasted scallops with bayleaf; and pig’s trotters and venison with parsnip purée, sautéed sprouts and chestnut foam. He describes his style of cooking as ‘unique to us. We’re very comfortable in our own skin and we don’t copy from anyone. I have a great brigade and work 90 hours a week. We’re happy to try something different and are always looking for innovation but we think we know what we’re doing: I’ve been to El Bulli and that style works for him, but it wouldn’t work for us.’ So what’s he expecting on the night? ‘Great chefs, good company. It’s nice to go back to the north after my time in Leeds, and January is quiet in the kitchen but not in the head: the Michelin Guide 2009 is coming out, and everybody’s on razor blades, so Obsession is the highlight of January for all of us.’

Daniel Clifford is cooking on Monday 26-Jan-09

obsession^{northcote}
FESTIVAL OF FOOD & WINE TWO THOUSAND & NINE



For their invaluable support our thanks go to this evening's sponsors

THE WRIGHT WINE COMPANY

The Wright Wine & Whisky Company is an essential stop-off point for those making the pilgrimage north to the Scottish Whisky Trail. We stock over 1000+ wines from 17 different countries, over 750 Scottish Malts and an assortment of gift boxes and accessories suitable for any wine or whisky connoisseur.

The Old Smithy, Raikes Road (Grassington Road), Skipton,
Telephone: 01756 700886

www.wineandwhisky.co.uk