

Thursday 29th January 09

# Phil Howard & Brett Graham

**Philip Howard, The Square,  
6-10 Bruton Street, London W1J 6PU  
Tel: (020) 7495 7100 [www.squarerestaurant.org](http://www.squarerestaurant.org)**

**Brett Graham, The Ledbury,  
127 Ledbury Road, Notting Hill, London W11 2AQ  
Tel: (020) 7792 9090 [www.theledbury.com](http://www.theledbury.com)**

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



Phil Howard



Brett Graham

**P**hil Howard has been at The Square for 11 years, and is part-owner with Nigel Platts-Martin. He studied at Kent University (microbiology) and worked in Roux restaurants learning his craft before moving to Marco-Pierre White's Harveys, becoming chef de partie at the age of 23. Then followed a period at Conran's Bibendum on the Fulham Road, and back to Harveys where he met Nigel Platts-Martin, who was planning a new restaurant which eventually became The Square. Today, the restaurant has two Michelin stars, four AA rosettes and 8/10 in the Good Food Guide. How did he become involved with "Obsession" at Northcote?

'He rang me, out of the blue. We'd never met but, of course, I'd heard of Northcote.' That was Philip Howard's first meeting with Nigel Haworth when he first launched the Obsession project, nine years ago, and he's cooked at Northcote every year since 'although this may be the last time. I do enjoy the event but there are a lot of other things I want to do and sometimes you have to move on. But Nigel's a lovely guy, a real professional, and very successful.' Philip thinks the importance of this week-long festival of fine food is doubly important when times are tough: 'it's not just the business end, although we all have to make a living. It's about putting something back into the industry, giving people a good time at what is always a quiet time of the year, and giving the staff a buzz and an opportunity to try something different.' Philip is cooking alongside his one-time sous-chef **Brett Graham** (now at The Ledbury), and the menu includes pigeon consommé with game canapés, kedgeriee with a modern "take", and roast foie-gras with a sweet and sour citrus glaze and candied pineapple. Is it difficult to work with another head chef? 'Not at all: we worked together for a long time and we share the same techniques and passions. We'll be two cooks in perfect harmony.' So what are his cooking passions? 'I'm a big eater. I don't get off on the processes of cooking, but I love to do it and I love to eat the end product. It reflects what the customers want – that's why The Square is still chocker after 20 years. Experimentation is important, and there are chefs working at the cutting edge of kitchen technique, and we'll adopt some of those new ideas if we think they'll work. But the meaning of cooking life is that food should be delicious, that's all.'

*Philip Howard is cooking with Brett Graham on Thursday 29-Jan-09*

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

**WAVERLEY VINTNERS**  
The UK's leading Independent Drinks  
Wholesaler, providing expertise throughout  
all drinks sectors.  
WaverleyTBS, Punchbowl Park,  
Cherry Tree Lane, Hemel Hempstead,  
Herts HP2 7EU  
Tel: 01442 293000 Fax: 01442 293006  
[www.waverleytbs.co.uk](http://www.waverleytbs.co.uk)



**obsession** northcote  
FESTIVAL OF FOOD & WINE, TWO THOUSAND & NINE