

Tuesday 26th January
2010

Matthew Fort & Tom Parker Bowles



Matthew Fort has written about food for the Guardian since 1989. He has been Glenfiddich Food Writer of the Year, Restaurant Writer of the Year and Cookery Writer of the Year. Matthew is currently a judge on BBC2's 'Great British Menu' and is a co-presenter with Tom Parker Bowles on BBC/UKTV Food's 'Market Kitchen'.



Tom Parker Bowles is currently a food writer for the Mail on Sunday and Tatler as well as contributing to Quintessentially, the company he co-founded in 2000. He also co-presents BBC/UKTV Food's 'Market Kitchen' with Matthew Fort. His latest book, *Full English: A Journey through the British and their Eating Habits*, was published in August 2009.

7.30pm for 8.00pm
Louis Roederer Brut Premier & Canapé Reception
5-Course Signature Menu
£100.00 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

A gift of Obsession's Celebration cookbook, signed by Nigel – Over 100 recipes by more than 50 chefs of the last 10 years (value £30 per couple)

On this special evening to celebrate the 10 year anniversary, Nigel has invited Matthew and Tom to exchange their critic pens for saucepans! Although this promises to be an entertaining evening, both Matthew and Tom are as serious in the kitchen about cooking as they are about reviewing and judging the UK's top restaurants and chefs.

Matthew, born in Lancashire, returns to his roots to cook in the Northcote kitchen, and has a staggering depth of knowledge about the regionality of food; the identity of food is paramount to Matthew's philosophy when using ingredients. This knowledge, along with his passion for Italian cookery, for which he is highly recognised through the books he has published, will produce an interesting menu with his counterpart – Tom.

Tom admits that he wakes up every morning thinking about food, whether to have a big breakfast, conserve appetite for lunch or what to cook for supper. His passion is truly and firmly with British food and the fascination of cooking with local produce – to connect with an area you work in or live in is an important message from Tom.

So, what does Nigel think the menu will have in store on this special night? "It promises to deliver great flavours of regional and seasonal produce with some interesting twists from two of the greatest ambassadors of food in the UK. I am so looking forward to this day in the kitchen – I will be working with them to deliver the dishes – and it will be one great menu when we've finished!"

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