

Wednesday 3rd February  
2010

## Nigel Haworth



Wednesday 3<sup>rd</sup> February 2010  
Northcote,  
Northcote Road, Langho,  
Blackburn, Lancs BB6 8BE  
Tel: 01254 240555  
[www.northcote.com](http://www.northcote.com)

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)*

**N**igel was born in Accrington, Lancashire and he attended Accrington & Rossendale Catering College, before leaving to work five seasons, one in Gleneagles Scotland and four in Switzerland. In March 1984 he began the challenging role of Head Chef at Northcote and became joint Managing Director in 1989. Nigel was awarded a Michelin Star in January 1996 and has successfully retained this to the present day, along with many other accolades and awards throughout his career. He is a chef of great skill and finesse who has earned a reputation for true terroir and gastronomic brilliance. Nigel's menus feature producers and growers of Lancashire along with undertones of Lancashire's culinary history.

On 8th July 2004 at Buckingham Palace Nigel received The Prince Philip Medal, City & Guilds highest achievement in recognition of his lifelong commitment to catering, leading him to be an inspiration to others. In 2006 he was honoured to receive The Lifetime Achievement Award at the Northern Hospitality Awards. The judges commented: "A true ambassador for the industry, all of Nigel's success and hard won reputation has been utilised

to promote an inspirational vision for Northern Hospitality."

Nigel's dedication to the craft of cooking has enabled the restaurant to continue on an upward spiral during this time. Many young men and women have trained under his watchful eye and are now themselves leaders of this vibrant profession heading up high profile kitchens all over the country and in particular London.

Nigel first found success in the 2008 BBC2 series of Great British Menu, but it was in 2009 where he won through to the finals, which revolved around cooking a meal for British soldiers returning from the War in Afghanistan. His winning recipe was for a main course of Lonk lamb Lancashire Hotpot, pickled red cabbage, carrots and leeks.

Nigel is also a regular on 'Market Kitchen', the flagship daily food magazine series for Good Food Channel which presents viewers with expert and entertaining new takes on how and where to find, enjoy and cook the very best of British produce. He is also a frequent guest chef on 'Saturday Kitchen', the weekend food show full of mouth-watering food, great chefs and celebrity guests.

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