

Sunday 31st January
2010

Phil Howard

Philip Howard,
The Square,
6-10 Bruton Street,
London W1J 6PU
Tel: 020 7495 7100
www.squarerestaurant.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)*



Phil Howard has been head chef and co-owner of The Square restaurant in London since its opening in 1991. Phil earned a BSc in microbiology at Kent University and started his culinary career at Roux Restaurants Ltd, followed by Harvey's Restaurant and Bibendum. Under Phil's direction, The Square has achieved many prestigious accolades, including two Michelin stars in addition to the Carlton Restaurant Awards Best French Restaurant, the Wine Spectator Best of Award of Excellence, Catey Chef of the Year, Craft Guild of Chefs Chef of the Year, the Square Meal/BMW Restaurant of the Year 2008 and, most recently, the AA Chefs' Chef Award 2008/9.

With his business partner, Nigel Platts-Martin, Phil also co-owns The Ledbury restaurant in Notting Hill, London, which opened in 2005 with head chef Brett Graham, a protégé of The Square. The Ledbury gained its first Michelin star in 2006.

In October 2009, in partnership with restaurateur Rebecca Mascarenhas, Phil opened Kitchen W8 in Kensington, an informal neighbourhood restaurant with head chef Mark Kempson, previously of The Square.

Phil is a veteran of the Obsession event, having been involved in every year since its inception. He remains steadfastly enthusiastic: "I absolutely love it ... a weekend or a couple of days up at Northcote every year is always great fun. Craig and Nigel are two of the most hospitable people I know and they're always hugely welcoming and supportive. It's a pleasure to go up and take part. I think the idea of doing 10 days is appropriate on this occasion and I'm sure it will be absolutely fantastic."

What will be Phil's inspiration behind his menu for the 2010 event? "It's always seasonal and as it's always in the depths of winter it's on a similar wavelength as before. I try to do a combination of food that represents The Square well, but also food that I think the Lancashire guests will enjoy eating and food that tries to incorporate some local produce.

"I enjoy spending a couple of days in a kitchen seeing what other people are doing because it can be a job where you are incredibly introspective, and it's always interesting and refreshing to get out of your own little goldfish bowl and into the bigger pond to see what others are doing."

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



WELLGATE FISHERIES

Purveyors of quality fresh fish shellfish
and game since 1939.

5 Wellgate, Clitheroe,

Lancashire BB7 2DS

Tel: 01200 426294

www.wellgatefisheries.co.uk