

Monday 25th January
2010

Tom Kitchin

The Kitchin,
78 Commercial Quay,
Leith, Edinburgh EH6 6LX
Tel: 0131 555 1755
www.thekitchin.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)



Tom Kitchin began his career at the prestigious Gleneagles Hotel near his childhood home outside Kinross, before training and working alongside some of the master chefs – Pierre Koffmann in the three star Michelin La Tante Claire restaurant in London, with Guy Savoy at his three-star Michelin restaurant in Paris and at Alain Ducasse's world-famous restaurant, Le Louis XV, in Monte Carlo.

In January 2007, The Kitchin was awarded a coveted Michelin-star only six months after it opened, making Tom the youngest Michelin-starred chef proprietor in Scotland, achieving a star aged only 29.

In July 2008, The Kitchin picked up one of the most prestigious honours in the British hospitality industry as it collected a Caterer and Hotelkeeper Award (Catey Award) for Newcomer of the Year 2008. In September 2008, The Kitchin received more recognition when it

was named Restaurant of the Year, Scotland, at the AA Centenary Awards, just one day after the restaurant was recognised as one of the top ten in the UK outside London and was the only Scottish restaurant to be honoured at the London Restaurant Awards.

In August 2009, The Kitchin was voted as one of the top ten best restaurants outside London by restaurant guide, Square Meal. The Kitchin also received nationwide appreciation in October 2009 when it was voted Best in Scotland at the prestigious National Restaurant of the Year Awards 2009.

Tom has become well-known on television, having appeared on BBC's Saturday Kitchen, UKTV Food's Market Kitchen and in BBC2's successful series, The Great British Menu.

Tom recently launched his debut book *From Nature to Plate: Seasonal Recipes from The Kitchin*.

Having met twice on 'Great British Menu' Tom is looking forward to meeting Nigel again and cooking at Obsession 2010: "I think it was fitting Nigel should invite me after he pipped me to the post with his Lancashire hotpot against my beef Wellington! He's a legend in the industry and Northcote is exactly what I'm all about – seasonality, using local suppliers; the whole philosophy of Northcote is what I'm doing up here in Edinburgh so it's a great honour to come down and represent my restaurant.

"I just want to showcase exactly what I do here in Scotland so it'll be very much some of my classic dishes which represent the restaurant well. I also want to make sure it's of top-notch quality.

"It's a great honour to be asked. They've had some wonderful chefs throughout the years and I'm looking forward to coming down with my team."

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