

SATURDAY 6TH FEBRUARY 2016

LISA ALLEN & CHANTELLE NICHOLSON

NORTHCOTE

Northcote Road, Langho, Blackburn BB6 8BE • +44 (0)1254 240555 • reception@northcote.com • www.northcote.com

MARCUS WAREING RESTAURANTS

Marcus, The Gilbert Scott and Tredwell's • www.marcuswareingrestaurants.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



LISA ALLEN

Lancashire born Lisa Goodwin-Allen has been at the heart of the Northcote kitchen since becoming Head Chef a decade ago. Attaining such a prestigious

role at any time in a chef's career would be a notable achievement, but the fact that Goodwin-Allen was just 23 at the time makes it all the more impressive. Trained at Lancaster and Morecambe

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College, Goodwin-Allen worked at the highly acclaimed Holbeck Ghyll in the Lake District and at David Everitt Matthais's two Michelin-starred Le Champignon Sauvage in Cheltenham before arriving at Northcote in 2001.

Her star has risen ever since, being named Restaurant Chef of the Year by the Craft Guild of Chefs' Best Chef of the Year at the Northern Hospitality Awards in 2008 and reaching the finals of the Roux Scholarship and Young Chef Young Waiter competitions. Her wild rabbit and leek turnover with piccalilli was served to Prince Charles at a banquet celebrating the National Trust that formed the finale of BBC's Great British Menu TV series in 2010.

In 2015 Goodwin-Allen was appointed Executive Head Chef at Northcote working with Head Chef Aled Williams and continues to oversee some of the most imaginative and delicious British cuisine in the country.



CHANTELLE NICHOLSON

As Group Operations Director for Marcus Wareing, Chantelle Nicholson oversees some of London's highest profile restaurants including the two

Michelin-starred Marcus, British brasserie The Gilbert Scott and current AA Guide London Restaurant of the Year Tredwell's, a casual neighbourhood restaurant in Covent Garden, where she is Head Chef.

Nicholson trained as a lawyer before entering Gordon Ramsay's Chef Search competition in her native New Zealand in 2004. As a finalist, she was offered a job at the Savoy Grill in London working under Marcus Wareing. She continued to chef for Wareing at his flagship Pétrus restaurant in Knightsbridge (now Marcus) until 2011 when she moved from the kitchen to a front of house role and was appointed general manager of Marcus Wareing Restaurants' second

site, the Gilbert Scott. She was promoted to Group Operations Director in 2014.

In 2009, Nicholson won the prestigious Acorn Award that recognises 30 rising stars of the hospitality industry under the age of 30, and

'Chantelle Nicholson oversees some of London's highest profile restaurants including the two Michelin-starred Marcus'

went on to help judge the awards the following year. She is the co-author with Marcus Wareing of two cookery books Nutmeg and Custard and The Gilbert Scott Book of British Food.

