



SUNDAY 7TH FEBRUARY 2016

NIGEL HAWORTH

NORTHCOTE

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



signature dish that is robustly northern, yet retains a certain delicacy; it delivers big flavours but with refinement and cleverly balances tradition with modern sensibilities. Its a good signifier for the Northcote culinary style that ranges from a luxurious, inventive assembly of chargrilled west coast langoustine with whipped Wilja potato, organic garden leeks,



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because we keep moving and pushing and trying new things. We're trying to find the ultimate quality in local ingredients like mutton, black pudding and shrimps and utilise and showcase them in a better way. It's about embracing new techniques and opening up the dimensions of what you can achieve."

Despite his long association with British food, Haworth continues to uncover new aspects of his native cuisine. "There's still lots to be inspired by and lots to explore. I'm looking at dishes that are linked to this area that can be taken to a higher level just by pure simplicity and quality of ingredients."

In addition to retaining a Michelin star for 20 years while expanding and improving Northcote almost beyond recognition, Haworth has become a popular, jovial presence on British TV screens with appearances on shows such as Saturday Kitchen, Market Kitchen, Paul Hollywood's Pies & Puds and a winning appearance on the 2009 series of Great British Menu.

Lancastrian chef Nigel Haworth has been the driving culinary force behind Northcote for more than 30 years and has made Langho a place of gastronomic pilgrimage for foodies from all over the country. His championing of regional British produce and traditional British dishes has helped define the path of modern British cooking, inspiring countless chefs across the country to follow his local, seasonal model.

From humble beginning as a student at Rossendale Catering College in Lancashire, Haworth worked at the Royal Berkshire hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House hotel before spending several years in Switzerland. After an 18 month sojourn as lecturer at his old college, Haworth took the head chef's job at Northcote Manor (as it was then known) and never looked back.

Black pudding and buttered pink trout with mustard and nettle sauce is a long-standing

Exmoor caviar and Korean hyssop to a reassuring plate of five week aged Angus beef fillet with triple cooked chips.

"Our journey now at Northcote is to develop and refine what we do as a team," says Haworth. "The food has evolved over 30 years

