

Chefs



Jason Atherton
Executive Chef
Maze



Andrew Bennett
Executive Chef
The Park Lane Hotel



Angela Hartnett
Chef Patron
Murano



Graham Hornigold
Head Pastry Chef
Mandarin Oriental Hyde Park



Robert Kirby
Chef Director
Lexington Catering



Martyn Nail
Executive Chef
Claridge's

Sommeliers



Gearoid Devaney
Sommelier
WineLife



Matthew Wilkin MS
Proprietor
Princess Victoria



22nd Annual Restaurateurs' Dinner



The Park Lane Hotel, Piccadilly London
Thursday 16th July 2009

Champagne Reception
6:30 for 7:15 Black Tie

Price includes champagne reception, a delicious four course meal cooked by a team of the industry's top chefs, wines matched to every course by top Sommeliers in the UK Guild of Wine Service, plus entertainment and the opportunity to win some wonderful prizes.

The winners of some of our awards – UK Sommelier of the Year 2008, Young Chef Young Waiter 2008 and the Annual Awards of Excellence 2008 – will also be in attendance, cooking or serving guests.

Uniting chefs, restaurateurs, food and wine service professionals in support of the hospitality industry's premier fundraising event of the year.

Presented by



supporting education and training in the hospitality industry

BOOKING FORM 2009

Tables of 10 at £1200 plus VAT (total £1380.00)
 Tables of 12 at £1400 plus VAT (total £1610.00)
 Individual tickets at £125 plus VAT (total £143.75)

Method of Payment please tick the relevant box below:

Cheque:

I enclose a cheque for £ made payable to National Restaurateurs' Dinner
Credit Card: Please debit my Mastercard Visa Amex

Card Number

Card expiry date

Title

First Name

Surname

Company

Address

Telephone

Email

Signature

Post code

Fax



