

OUTLAW'S

at The Capital

RETURN TO THE CAPITAL: **Outlaw's welcomes back Brian Turner- 9th November**

Nathan Outlaw is delighted to invite Brian Turner back to The Capital hotel where he opened the kitchens with Richard Shepherd in 1971 and where they gained one of the first Michelin stars ever awarded in London.

The evening starts at 6:30pm with a welcome aperitif and canapés followed by an exclusive Q&A with Brian hosted by Nathan. Guests will then enjoy a four-course menu written by Brian including dishes from his time at The Capital. Each dish will be paired with wine by Outlaw's award winning sommelier Sharon McArthur.

Brian Turner is one of Britain's most well-known chefs having trained at Simpson's in the Strand, The Savoy, The Beau Rivage in Lausanne and Claridge's. Turner is the President of the Royal Academy of Culinary Arts which he has combined with a successful period as a TV personality.

Teaming up with Nathan, a fellow advocate of British produce and holder of two Michelin stars at his restaurant in Port Isaacs, is an inspired pairing that will deliver an engaging and unique evening of food and conversation.

Outlaw's at The Capital, which opened in October 2012, is Nathan Outlaw's only restaurant outside Cornwall, and was awarded its first Michelin star in 2013. It has also won the Waitrose Good Food Guide 2014 award for 'Best Value Set Lunch'. The menu boasts an ever-changing selection of unique dishes, created using seasonal British seafood.

Dinner is priced at £160 per person. Reservations must be made in advance. For more information and to reserve places, please call Laura on 020 7591 1202.

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