

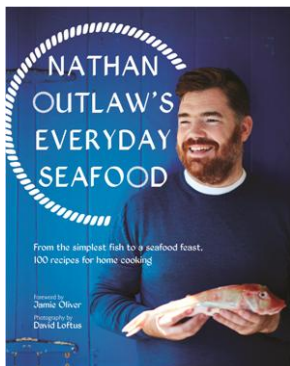
AN EVENING WITH NATHAN OUTLAW TO LAUNCH HIS NEW BOOK
SPECIAL DINNER AT OUTLAW'S AT THE CAPITAL
SHOWCASING NEW RECIPES FROM *EVERYDAY SEAFOOD*

On 19th April, Michelin starred Outlaw's at The Capital will be hosting a special dinner for one night only to showcase a selection of recipes from Nathan Outlaw's new cookbook, *Everyday Seafood*. Nathan has put together a menu of five favourite dishes and all guests will receive a signed copy of *Everyday Seafood*, as well as a bottle of Verjus by Nathan Outlaw, a key ingredient from the cookbook. Tickets cost £135 per person, and places can be booked by calling 020 7591 1202.

The dinner will commence with welcome drinks and a selection of canapés, and the menu will include citrus cured brill with anchovy mayonnaise, basil and pistachios; as well as turbot fillets, seaweed crust, olive oil and lime hollandaise. Dessert includes Lemon curd pavlova with yoghurt sorbet.

Nathan Outlaw says that the dishes in *Everyday Seafood* have the kitchen teams in his restaurants excited: "The team and I at Outlaw's At The Capital are looking forward to sharing them with those who love cooking with fish as much as we do!"

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. Menus at Outlaw's offer an ever-changing selection of creative dishes, and the restaurant is known in particular for its seasonal seafood from Cornwall and the West Country.



Everyday Seafood Book Launch Dinner: 19th April 2016

Time: Drinks from 7pm / Dinner at 7.30pm

Bookings: 0207 591 1202

Ticket price: £135 per person

Location: Outlaw's at The Capital, The Capital Hotel, 22 Basil Street, London, SW3 1AT

More information: www.capitalhotel.co.uk

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