



OUTLAW'S AT THE CAPITAL

**AN EXCLUSIVE MASTERCLASS AND DINNER
WITH NATHAN OUTLAW**

Nathan Outlaw will be hosting an exclusive masterclass and dinner on Wednesday, 29th January 2014 at the now Michelin starred restaurant *Outlaw's at The Capital*. He will be demonstrating a selection of recipes from "Nathan Outlaw's British Seafood" winner of Travel and Leisure Cook Book of the Year 2013.

This intimate event is limited to just 34 places and will include a drinks reception, a five-course dinner and carefully selected wines and a copy of the book. The masterclass is priced at £225 per person and places can be booked by calling 020 7591 1202.

Nathan has made a name for himself as Britain's most acclaimed seafood chef, and he's looking forward to sharing his passion for British fish over the course of this intimate evening, through his demonstrations, and the sharing of tips and tricks from his two-Michelin starred kitchen in Cornwall. Dishes will include salt hake with squid ink, parsley and tomato and garlic sauce.

Located in The Capital Hotel's elegant restaurant in Knightsbridge, Outlaw's is the first London restaurant of award-winning chef Nathan Outlaw. The menus boast an ever-changing selection of unique dishes created using British seafood.

Opened 40 years ago by David Levin, The Capital is still family run to this day with his daughter Kate managing the business. As well as the restaurant and hotel, which offers 49 individually decorated bedrooms with an emphasis on classic English design, The Capital Bar is well known for its extensive whisky collection and is overseen by Bar Manager Cesar Da Silva, the UK's youngest Keeper of the Quaich.

Outlaw's at The Capital, 22-24 Basil Street, London SW3 1AT

www.capitalhotel.co.uk t: 020 7589 5171

Open for lunch and dinner Monday - Saturday

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