

PRESS RELEASE

January 2015

Award-winning chef Peter Booth and his company, The Modern Caterer, will launch a new café and restaurant at the re-developed Whitworth

The Whitworth in Manchester has today announced award-winning chef Peter Booth will launch a new café and restaurant with his company, The Modern Caterer, at the newly transformed art gallery. The Whitworth re-opens on 14 February following a major £15 million development by architects MUMA (McInnes Usher McKnight Architects). The new Whitworth physically and visually reconnects the gallery with its surrounding park providing new and transformed exhibition spaces redefining its role for the 21st Century.

The cafe and restaurant will be a highlight of the new Whitworth. It is situated in an elegant and stainless steel extension which cantilevers into the surrounding Whitworth Park and overlooks the newly designed Art Garden. With mirrored mullions reflecting the garden and floor to ceiling windows through which to view the park designed by Chelsea flower show winner Sarah Price, the cafe will be a unique space for both dining and relaxing.

Peter Booth has worked with the Whitworth for 10 years, building a strong relationship with visitors and winning recognition for his delicious food in The Good Food Guide. His understanding of the Whitworth's commitment to its locality and to the environment is echoed in the new menu. Peter has created a selection of dishes exclusively for the Whitworth, sourcing food across the UK, from suppliers he has worked with for over a decade. At breakfast a perfect boiled egg and soldiers, or his own granola recipe or sourdough bread exemplify the care and attention to detail. At lunchtime his warm salads vary from beetroot to goats curd to the first asparagus when it arrives in spring. Afternoon tea will feature his own cakes, including his legendary organic brownies, with the best view in Manchester.

At weekends the offer extends to a full brunch menu and Sunday Roast. Everything will be prepared on site and the menu will alter according to the seasons, just as the views will showcase the changing landscape. Taking advantage of the gallery gardens he will include Orchard Garden hot smoked salmon, smoked on-site, and a Whitworth-own sloe gin using the produce from the garden.

Commenting on the collaboration, Dr Maria Balshaw, Director of the Whitworth says: *"Peter and The Modern Caterer have a strong connection to both Manchester and the Whitworth. Cooking fantastic, locally sourced food, Peter and his team are the perfect complement for a gallery with an international British art collection that is strongly rooted in Manchester and the surrounding landscape."*

Peter Booth, Director of The Modern Caterer says: *"The Modern Caterer celebrates 10 years at the Whitworth in 2015 and we look forward to the future at the new Whitworth. The new café and restaurant will offer the very best in seasonal organic food and drink that is expertly sourced and creates big, bold flavours in a stunning new environment. The menu will be original yet familiar, paying tribute to the historic nature of the building and surrounding park"*.

Café & Restaurant Opening Hours

Breakfast: Mon - Fri 8am - 11.30am; Sat 9am - 11.30am; Sun 10am all day (weekends at the Whitworth)

Lunch: Mon - Sat 11.30am - 3.30am; Sun 11.30am - 7pm (traditional roast) (weekends at the Whitworth)

Dinner: Mon - Sat 5.30pm - 9.30pm; Sun 12pm - 7pm (weekends at the Whitworth)

For further press information and to request images please contact: Rebecca Storey at Sutton PR on +44 (0)20 7183 3577 | rebecca@suttonpr.com

NOTES TO EDITOR

About the Whitworth

The Whitworth is part of The University of Manchester. It is home to internationally-renowned collections of modern art, textiles, watercolours, prints, drawings and sculpture. Created in 1889 as the first English gallery in a park, the Whitworth is today developing a new vision for the role of a university gallery. A creative laboratory within an ambitious university, the Whitworth is serious in intent but playful in execution. It is a place where good, odd things happen.

Since 2005 the Whitworth's audience has increased by 120%. In 2013, the Whitworth welcomed almost 190,000 visitors. The formal learning programme reaches 12,000 primary and secondary school pupils annually. The new dedicated learning studio will increase this by 20%. Informal learning programmes will expand to reach 45,000 people. The Whitworth re-development is just one part of an ambitious Campus Masterplan that will see The University of Manchester invest £1 billion over the next ten years to create a world class campus for staff, students and visitors.

The redevelopment project has been undertaken by MUMA (McInnes Usher McKnight Architects) with financial support from the Heritage Lottery Fund, University of Manchester, and Arts Council England. MUMA's plans double the public space in the Gallery and provide state of the art new facilities including expanded gallery spaces, a learning studio, study centre and a collections access zone. Leading with a major solo exhibition from one of Britain's most acclaimed contemporary artists, Cornelia Parker, the opening programme will celebrate the Whitworth's internationally recognised collection of historical and contemporary fine art, textiles and wallpapers.

www.manchester.ac.uk/whitworth

About The Modern Caterer

The Modern Caterer is devoted to honest, quality food. Using seasonal ingredients, sourced locally and ethically. We offer a tantalising range of innovative, flavoursome dishes, drawing influence from a variety of transcontinental cuisines. We know that good food speaks for itself; simplicity and flavour is key.

Established by award winning chef, Peter Booth, we now run the popular café at Jodrell Bank and are delighted to have been chosen to continue to provide the restaurant service at The Whitworth Art Gallery where we have operated the award-winning café since 2004.

We provide high quality and creative catering for all kinds of corporate and private functions and events and organise the annual Real Food Fair held as part of Manchester Food and Drink Festival in October, bringing together the best regional producers for a celebration of quality food and drink.

We are committed to delivering delicious food and great service, recognise our responsibility to the environment and are devoted to the ethical sourcing of local and sustainable seasonal produce.

www.themoderncaterer.co.uk