

# NEWSLETTER

## AUGUST 2010

### HOT DATES

#### 25<sup>TH</sup> AUGUST

Russell Brown of Sienna will be championing the local seafood in Dorchester at a press event on August 25<sup>th</sup> when he'll be going fishing with Samways Fish Merchants and cooking lunch with everything he lands that day.

#### The Harwood Arms

*Great Review in the Washington Post*

It's been a great year for Mike Robinson and Brett Graham's Fulham gastropub, The Harwood Arms. It won a Michelin star in January, making it the only pub in London to hold the accolade and just last month it won further plaudits, this time from the Washington Post. Reviewing just four restaurants on his London trip, critic Tom Sietsema called The Harwood 'his new favourite gastropub' and described chef Stephen Williams' food as 'serious, and beautiful'.

**Click here for the full review here**

[www.harwoodarms.com](http://www.harwoodarms.com)

#### Tamarind

*Two-for-One Tasting Menu on Sundays*

Michelin-starred Mayfair Indian, Tamarind, is running a 2-for-1 promotion on its Sunday lunch tasting menus until the end of August. The tasting menu, usually priced at £32 per person, includes three appetizers, two mains, steamed basmati rice, butter naan and puddings. It is available in both vegetarian and non-vegetarian options.

[www.tamarind.co.uk](http://www.tamarind.co.uk)

#### Trishna

*Complimentary Prosecco for Group Bookings*

This month, Trishna Indian seafood restaurant in Marylebone is offering a complimentary bottle of prosecco for groups of six people or more booking the private dining room. Hire of the private dining room is also complimentary.

[www.trishnalondon.com](http://www.trishnalondon.com)

#### Imli

*Kids Eat For Free*

Tamarind's sister restaurant, Imli, in Soho invite kids to eat for free all summer holidays. The offer applies from noon until 7pm daily including weekends and bank holidays. Grown-ups, meanwhile, will be interested in chef Samir Sadekar's brand new tandoori menu. Four summery new dishes are on the menu including paneer and broccoli with pickling spices and chicken malai.

[www.imli.co.uk](http://www.imli.co.uk)

#### Sienna

*English Rosé Veal on the Menu*

This 15-cover Dorchester restaurant also won a Michelin star in this year's guide. Chef Russell Brown has recently added some new summer dishes to the menu including chargrilled veal rump with white bean, Arbequino olive oil and pickled carrots. Russell is proud to be listing high welfare English rosé veal, produced locally by Jurassic Coast Meats, on his menus. He will also be championing the local seafood at a press event on August 25th when he'll be going fishing and cooking lunch with everything he lands that day.

[www.siennarestaurant.co.uk](http://www.siennarestaurant.co.uk)

#### Nozomi

*Lunchtime Bento Boxes*

High-end Japanese restaurant and bar, Nozomi, is now open for lunch for the first time. Its lunchtime offering includes a range of bento boxes including London's most luxurious one at £48 for a lavish feast of black cod, wagyu beef and lobster tempura. Boxes start at £18.95

[www.nozomi.co.uk](http://www.nozomi.co.uk)

#### Club Gascon

*Summer tasting menu 'Le Marche'*

Pascal Aussignac, chef patron of Club Gascon, has excelled himself with a summer menu inspired by his native Gascony. Highlights of the new Le Marche tasting menu, £55, include: Canard Roti au Pimm's et Blini Petillant (Roasted Duck 'Pimm's' and Crumpet) and Fondant Pistache, Cerises Laquées et Perles d'Hibiscus (Pistachio Fondant, Glazed Cherries and Hibiscus Pearls)

**Click here for the full menu**

[www.clubgascon.com](http://www.clubgascon.com)

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### Lords of the Manor

#### *Restaurant of the Year 2010*

Lords of the Manor, the luxury country house hotel in the Cotswolds, last month scooped the title of Restaurant of the Year 2010 at the annual Cotswold Life Food and Drink Awards. It is the second year in a row that the hotel's restaurant has won the award which is voted for by the public.

[www.lordsofthemanor.com](http://www.lordsofthemanor.com)

### The Feathers, Woodstock

#### *Brand New Look and Gin Bar*

Woodstock hotel, The Feathers, has reopened this summer with all 20 of its bedrooms given a complete makeover. It also has a brand new luxury suite. The hotel can also now claim to have the only dedicated gin bar in the country. The Feathers' new destination bar lists over 50 gins at any one time and is already building a reputation for serving the ultimate gin and tonic.

[www.feathers.co.uk](http://www.feathers.co.uk)

### The Devonshire Arms

#### *Wild Swimming Package*

Heated pools are for wimps (apparently). The Devonshire Arms in Yorkshire is now offering a wild swimming package for hardcore fitness fanatics. The hotel's resident ex-military fitness trainer, Captain Eddie Styles, will take guests for an early morning run, followed by a dip in Ghaistrill's Strid and an (optional) training session.

[www.thedevonshirearms.co.uk](http://www.thedevonshirearms.co.uk)

### The Devonshire Arms at Beeley

#### *Attic Sale at Chatsworth*

Some 200,000 objects from the Devonshire Family's historic houses will go under the hammer at Chatsworth in Derbyshire this October 5-7 at an attic sale to trump all attic sales. All the lots will be on view to the public at Chatsworth from October 1-4. Nearby inn, the Devonshire Arms at Beeley, is offering bed and breakfast to visitors to the sale for £129 midweek (Sunday to Thursday) and from £149 on Friday and Saturday.

[www.devonshirebeeley.co.uk](http://www.devonshirebeeley.co.uk)

### The Devonshire Arms at Pilsley

#### *Grand Opening*

Quintessential English country pub, The Devonshire Arms at Pilsley (two miles from Chatsworth) was returned to the management of the Chatsworth Estate and given a full makeover after a long lease. Its grand reopening was attended by the Duke of Devonshire.

[www.devonshirepilsley.co.uk](http://www.devonshirepilsley.co.uk)

### Taste of Christmas

#### *December 3-5, 2010*

The annual festive food and drink show returns to ExCel in London from December 3-5 and is already shaping up to be a superb event. Watch this space for details of celebrity chefs and food producers starring at the show.

[www.tasteofchristmas.com](http://www.tasteofchristmas.com)

### The Montcalm

#### *'Love Summer Love London'*

Love Summer...Love London at the Montcalm Hotel this season. Starting at just at £180, London's newest five star luxury hotel invites guests booking a club room to unwind in the capital with a complimentary food massage or head massage. Those booking a suite can enjoy a LI'TYA sea salt body buff or a 45-minute pedicure at the Montcalm Spa.

[www.montcalm.co.uk](http://www.montcalm.co.uk)

### Cooks and Partners

#### *Stunning Summer Venues*

As the official caterer at such stunning venues as The Orangery in Holland Park and Preston Manor in Brighton, Cooks and Partners is the perfect choice for a summer event. Incorporate cocktails and canapés in the sun or a picnic on the lawn into your next party or celebration.

[www.cooksandpartners.co.uk](http://www.cooksandpartners.co.uk)

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### NEW CLIENTS

**The Marquis at Alkham***Restaurant with Rooms*

This boutique hotel in the pretty village of Alkham in Kent holds a rising star in the Michelin Guide, an award given to restaurants that are tipped as the gourmet dining stars of tomorrow. Head chef Charles Lakin presides over regularly changing menus featuring locally sourced produce. The wine list has a special focus on the wines from Chapel Down in Kent.

[www.themarquisatalkham.co.uk](http://www.themarquisatalkham.co.uk)

**Bougie Macaron***Online Patisserie*

Bougie Macaron & Tea is a unique online patisserie specialising in Parisian-style macarons and fine leaf teas. Founded by French pastry chef Jean Nedelec, Bougie Macaron delivers its delicious macarons all over the country in such flavours as salted caramel, pistachio, raspberry and even foie gras.

[www.bougie.co.uk](http://www.bougie.co.uk)

**Nudo Olive Oil***Adopt an Olive Tree*

This Christmas, give the foodie in your life a gift that will be appreciated, loved and actually used: an olive tree. Nudo's 'Adopt an Olive Tree' programme is more than just a catchy idea, it's a means of ensuring the future of the olive groves in Le Marche and Abruzzo. Just £65 gets each adoptive 'parent' an adoption certificate, a 500ml tin of oil and two deliveries of oil in spring and autumn. New gifts by Nudo this year include: Dolce Vita Delectables, The Chilli Lover Gift Set and an Oil and Vinegar Gift Box.

[www.nudo-italia.com](http://www.nudo-italia.com)

**Bel Canto***Dinner and Divas*

Bel Canto in London combines classical French cuisine and soaring arias in one dramatic package. At Bel Canto Opera Dinners, the waiting staff are classically trained opera singers who will serve your meal then astound you with excerpts from some of the world's best loved arias.

[www.lebelcanto.co.uk](http://www.lebelcanto.co.uk)

**Fish Face***Picnics Hampers and BBQ Boxes*

Bridport catering company, Fish Face, takes the hassle out of picnicking with its new summer picnic hampers and BBQ boxes. Delicious feasts of fresh local seafood can be delivered free of charge direct to local picnic spots such as Studland Beach

[www.fishface.biz](http://www.fishface.biz)