

**INDULGE YOUR SWEET TOOTH THIS CHRISTMAS WITH CHOCOLATE & CHAMPAGNE HAMPER BY
ALAIN DUCASSE AT THE DORCHESTER**

World renowned three Michelin-starred restaurant, Alain Ducasse at The Dorchester, creates the ultimate temptation hamper, filled only with the finest artisanal chocolate and champagne



This festive season, treat your loved one to a bespoke 'Alain Ducasse at The Dorchester Chocolate & Champagne Hamper', filled with the finest selection of artisanal chocolates accompanied by Alain Ducasse Champagne.

Renowned for his stunning French cuisine and restaurants across the globe, Alain Ducasse is also a talented chocolatier captivated by the taste, richness and the subtlety of cocoa. Alain Ducasse at The Dorchester is celebrating Mr Ducasse's love of chocolate by creating a truly unique hamper consisting of an assortment of artisanal chocolates from La Manufacture de Chocolat – Mr Ducasse's own Parisian 'bean to bar' chocolate factory.

To add to the indulgence of this limited edition hamper, a bottle of Champagne NV Selection Alain Ducasse Brut accompanies the chocolate selection. The hamper offers a rare opportunity to enjoy this champagne at home, as it is unavailable for purchase in the UK and only served at Alain Ducasse's restaurants.

Each limited-edition Chocolate & Champagne Hamper includes a varied selection of fine chocolate, from a giant 1kg milk chocolate bar to a indulgent chocolate spread made with caramelized

almonds, hazelnuts pralines, dark chocolate and milk chocolate, all displayed in a classic wicker hamper.

Available by pre-order only, the hamper will include all of the following:

- **The Discovery Box (180g):** A selection of the finest pralines and ganache's from the Manufacture including single-Origin dark chocolate Ganaches, Pralinés "à l'Ancienne" and Flavored Ganaches...
- **4 single origin chocolate bars (75g):** Madagascar 75% (dark chocolate), Peru 75% (dark chocolate), Peru 45% (milk chocolate) and Madagascar 35% (milk chocolate)
- **1 Mèdiant Fruit 75% dark chocolate bar (120g)** - A dark chocolate bar with 75% cocoa covered in whole, caramelised almonds, pistachios, pine nuts, morsels of figs and candied orange
- **Soveria candied oranges (250g)** - Candied oranges coated in dark chocolate
- **Roc'Lait (150g)** - A blend of dried and candied fruits, puffed cereals and shavings of lace crêpes all coated in milk chocolate.
- **Almond Dragées (250g)** - Caramelised almonds coated in dark chocolate
- **Giant Milk Chocolate Bar (1 KG)**
- **Chocolate Spread (250g)** - Made with caramelised almonds and hazelnuts pralines, dark chocolate and milk chocolate.
- **A bottle of Champagne NV Selection Alain Ducasse Brut**

Priced at £175, The Chocolate & Champagne Christmas Hamper will be available for pre-order from the 1st Nov until the 10th Dec by emailing alainducasserervations@alainducassedorchester.com or phoning 020 7629 8866.

For further information please contact Sam Carvey at The Communications Store:

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Open for lunch Tuesday–Friday and dinner from Tuesday-Saturday

Notes to Editor

Alain Ducasse at The Dorchester

Alain Ducasse at The Dorchester offers contemporary French cuisine using seasonal French and British ingredients coupled with a professional and bespoke service. Following its opening in 2007, the restaurant was awarded three Michelin stars within three years and continues to offer guests a unparalleled dining experience.

Alain Ducasse is one of the world's most decorated chefs, whose restaurants are accountable for 19 Michelin stars worldwide. Alain Ducasse is held in high esteem for his excellent French cuisine that combines innovative dining concepts to reflect a variety of international influences.

La Manufacture de Chocolat

Alain Ducasse's Manufacture de Chocolat in Paris was born of the desire to go back to the roots, the true essence of what makes chocolate: the work of a craftsman, both meticulous and creative, a craft using bespoke machinery, processes that are time consuming... In a world that spins ever faster, this place is a return to the notion of patience, the love of a job well done.

In this fully-open space, Alain Ducasse and Nicolas Berger want the physical, sensorial and sensual magic of the universe of chocolate to be rediscovered. Transparent, noisy, full of life, the space offers up all the secrets and the inner workings of the complex and fascinating process that is the preparation of chocolate.