

A French Epiphany at Alain Ducasse at The Dorchester



Alain Ducasse at The Dorchester will be featuring the '**Galette des Rois**', on the **Lunch Hour Menu**, between the 10th and 12th of January, 2018. Traditionally served in France at the start of the New Year, the 'Galette des Rois' is a delicate puff pastry and almond cake in which a lucky charm is hidden. The guests who discover the charm will win a special 'Galette des Rois' of their own to take away and share with family and friends.

This limited-edition menu, created by Executive Chef Jean-Philippe Blondet uses only the freshest and most seasonal ingredients, perfect for those seeking new culinary delights after the festive season. Highlights include 'Guinea Fowl 'Pithiviers,' braised chicory', 'Fillet of Brill, cauliflower, confit bergamot' to 'Truffled Polenta, chestnut, caramelised onions', and the delightful 'Galette des Rois' prepared by Executive Pastry Chef Thibault Hauchard.

The 'Galette des Rois' Lunch Hour menu is available for a limited time between Wednesday 10th January to Friday 12th January, 12:00pm – 1:30pm, priced at £65 for 3 courses, 2 glasses of wine, mineral water, coffee/tea per person.

<http://www.alainducasse-dorchester.com>

For booking inquiries, please contact the reservations team on +44 (0)207 629 8866 or via email:

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