



## CLARIDGE'S ANNOUNCES NEW 'KITCHEN SUPPER SERIES' IN PARTNERSHIP WITH THE GOOD FOOD GUIDE

*A new gastronomic programme in the heart of Claridge's kitchen*

**September 2024:** Claridge's, the legendary Mayfair hotel, has announced a new dining experience in partnership with renowned restaurant bible The Good Food Guide. The **Kitchen Supper Series** will offer diners front row seats and extraordinary culinary theatre at the chef's table, whilst top chefs featured in The Good Food Guide take over the hallowed Claridge's kitchen for one night only. Set to launch in September 2024, the exclusive dinners will introduce notable names from the guide, from Scotland to Devon, Cumbria to Wales, celebrating the very best of British dining.

Simon Attridge, Culinary Director at Claridge's, will be at the helm of the series, and host the inaugural dinner in September serving the very best produce of the season in true Claridge's style. Following Simon, a selection of Britain's most celebrated chefs who proudly feature in The Good Food Guide, including **Gareth Ward (Ynyshir in Wales)**, **Sam Carter (Restaurant Twenty Two in Cambridge)**, **Hrishikesh Desai (Farlam Hall in Cumbria)**, **Roberta Hall-McCarron (The Little Chartroom in Edinburgh)**, and **Elly Wentworth (The Angel in Dartmouth)** amongst other exciting names, will take over Claridge's pots and pans with their very own menu. The L'Epicerie, the chef's table overlooking the kitchens, will offer up to 14 guests a convivial supper for a culinary night to remember.

Commenting on the launch Attridge said, "The L'Epicerie is at the beating heart of the kitchen here at Claridge's and we are proud to introduce these suppers to showcase the best of culinary talent across the UK. Working alongside the distinguished network of The Good Food

Guide, we look forward to exploring alternative and innovative menus and produce, whilst of course celebrating the timeless tradition of the hotel”.

Adam Hyman, Publisher of the Good Food Guide, said, “Since it launched in 1951, The Good Food Guide has always been about showcasing the best cooking around Britain. After taking ownership of the Guide in 2021, we have hosted a number of events for our readers. We are incredibly excited to collaborate with Claridge’s for the Kitchen Supper Series and bring some of Britain’s best chefs to the heart of Mayfair to cook their food with Simon and his team.”



The **Kitchen Supper Series** will allow Londoners and hotel guests alike access to creative menus not usually accessible in London, with top names travelling from across the UK. Tickets are available to book via the Claridge’s website for individual guests or group bookings. Pricing per dinner will vary.

#### **The Kitchen Supper Series Confirmed Line Up:**

- Wednesday 25<sup>th</sup> September: Simon Attridge, Claridge’s
- Monday 11<sup>th</sup> November: Gareth Ward, Ynyshir Restaurant (Wales)
- Monday 20<sup>th</sup> January: Sam Carter, Restaurant Twenty Two (Cambridge)
- Monday 10<sup>th</sup> March: Roberta Hall-McCarron, The Little Chartroom (Edinburgh)
- Monday 12<sup>th</sup> May: Elly Wentworth, The Angel, Dartmouth (Devon)
- Monday 21<sup>st</sup> July: Hrishikesh Desai, Farlam Hall (Cumbria)

#### **ABOUT CLARIDGE’S**

At the centre of London's Mayfair, Claridge's, operated by Maybourne Hotel Collection, embodies grand English style, timeless glamour, and intuitive and highly tailored service. It is London's art deco jewel, and home to elegant rooms and suites. From London's finest afternoon tea in The Foyer, to drinks in The Fumoir and The Painter’s Room, and celebratory dining in Claridge’s Restaurant, all are part of the hotel's unique splendour and charm.

#### **ABOUT THE GOOD FOOD GUIDE**

The Good Food Guide was first compiled by Raymond Postgate in 1951. Much has changed since the first edition but the ethos of the original book remains firmly in place: the Guide is

about empowering diners, helping readers to find the very best places to eat and encouraging restaurants to offer the best possible food, service and experience.

Owned by Knife & Fork Media, who also run industry platform CODE Hospitality, The Good Food Guide is now a fully digital publication featuring 1200 restaurants, pubs, cafes and wine bars across Britain. All reviews are conducted anonymously by a network of inspectors and all meals are paid for in full. No establishment can buy their way into the Guide and as a result the publication is one of the most trusted sources of where to eat well in Britain.

The Good Food Guide is funded by membership sales offering full access to reviews, as well as hundreds of dining perks (complimentary drinks or money off your bill) at the restaurants featured in the Guide, plus access to money-can't-buy events with Britain's top chefs. Membership is £29.99/year or £4.99/month.

For further information please contact  
[editors@thegoodfoodguide.co.uk](mailto:editors@thegoodfoodguide.co.uk)

**For further information, please contact our Press Office:**  
[zzpressoffice@maybourne.com](mailto:zzpressoffice@maybourne.com)