

## **The Goring Marks Her Majesty The Queen's Platinum Jubilee With An Unbeatable Year-Long Series**

*The only hotel to have been awarded a Royal Warrant will bring a Platinum touch to Belgravia with an unbeatable year-long series to celebrate Her Majesty The Queen's Platinum Jubilee, marking 70 years of service to the United Kingdom, the Realms and the Commonwealth*



**LONDON, UK – (February 1, 2022)** – The closest hotel to Buckingham Palace, The Goring has been a firm royal favourite since it first opened its doors in 1910. The coronations of King George VI and Her Majesty The Queen saw the hotel filled with royalty and heads of state attending these great occasions from all over the world. Her Majesty Queen Elizabeth, The Queen Mother also here famously enjoyed Eggs Drumkilbo – a lobster and egg-based dish that remains one of the most popular dishes in The Dining Room. In 1990, the late George Goring accepted an O.B.E. from Her Majesty The Queen at Buckingham Palace for ‘services to the hotel industry’. This was followed by the granting of a Royal Warrant to The Goring in 2013 - the only hotel to have been awarded a Royal Warrant for hospitality services by The Queen. This year The Goring will mark Her Majesty The Queen's Platinum Jubilee with an unbeatable year-long series of programming.

### **1. Three-Course Dinner Inspired by Her Majesty's Coronation Dinner at The Goring in 1953**

On 2nd June 1953, royal families from across the world stayed and dined at The Goring for Her Majesty The Queen's Coronation, where they celebrated over dinner in the Michelin-starred Dining Room. Head Chef Graham Squire has been delving into The Goring's history books and dug out the very menu from 1953 that The Dining Room created for all of Her Majesty's guests. Bringing the historically significant day back to life, from February 2022 The Goring will introduce a thoughtful and inspired menu to mark the Platinum Jubilee. Served in the elegant David Linley designed Dining Room, Coronation-inspired dishes on the limited-edition menu will include Smoked John Ross salmon cornet, English wasabi and caviar- as amuse-bouche, Chicken consommé, glazed veal sweetbread, morel and broad bean, St Enodoc asparagus, mimosa crusted goats cheese and confit Clarence Court egg yolk (from April – due to seasonality), Dover sole with garnish “Edinburgh” and seaweed buttered Jersey Royal Potatoes and crown of Annabel's Malling centenary English strawberry parfait (from July – due to seasonality).

### **2. Bollinger Platinum Jubilee Afternoon Tea by Pastry Chef Chris Seddon**

Available from April 2022 all the way through to September, The Goring's Pastry Chef Chris Seddon has curated an exquisite menu to celebrate this traditional English pastime. A purveyor of intricacy in his artistic and delicious designs, Seddon recently led his team to 4th place in the World Cup of Patisserie in Lyon, France, the highest place ever for a British team. Sandwiches will include: Smoked John Ross salmon, caper and lemon, roast sirloin beef and horseradish, coronation Cotswold chicken and lettuce, Clarence Court egg and cress and cucumber and cream cheese. Jubilee tea cakes will



include Mint and chocolate macaron, Annabel strawberry and raspberry Crown Diplomat tart, Lemon posset with confit lemon, Golden double chocolate and hazelnut slice, Pear and caramel choux and Her Majesty's Royal fruit cake (served on the side and sliced in the room)

### **3. The Jubilee Fizz Cocktail and Cornet de Saumon Fumé in The Goring Cocktail Bar**

The Goring's cocktail extraordinaire, Tiago Mira, has crafted a Champagne cocktail befitting of a toast to 70 years of Her Majesty The Queen, The Jubilee Fizz. Available throughout 2022 in The Goring's Cocktail Bar, The Jubilee Fizz is served in a martini glass with a base of Ysabel Regina Brandy infused with Banana, complemented by Beirao Liqueur, Peach Liqueur and topped with Champagne and gold leaf. This year, Tiago Mira is also encouraging guests to try the delicious French wine-based aperitif, Dubonnet, newly the holder of a Royal Warrant by none other than Her Majesty The Queen. Alongside their delicious cocktail, guests can enjoy Cornet de Saumon Fumé, the same canapé which welcomed Her Majesty The Queen's guests in 1953. Translating to "cone of smoked salmon" the delicate canapé is served in a savoury wafer cone, filled with finely chopped smoked salmon from fellow Royal Warrant holder, John Ross, and topped with crème fraîche, English wasabi and caviar.

The interior design of The Goring Cocktail Bar has been led by the inimitable Russell Sage and with a grand piano taking pride of place, the resident pianist provides fabulous live entertainment. With the roaring fire in the winter and its beautiful garden in the summer, The Goring Cocktail Bar is a year-round destination in itself.

### **4. The Platinum Pudding**

After inventing, creating and baking the Jubilee Pudding for Her Majesty The Queen's Platinum Jubilee, The Goring will invite the winner for a luxurious complimentary stay, just what's needed after crafting a recipe fit for a Queen (and the nation!). The winner will be able to recharge and relax in the most luxurious of surroundings and indulge in The Dining Room's famous Michelin-starred dinner and full English breakfast. The Goring will also add the winning pudding to their menu in The Dining Room for a limited period.

### **5. The Royal Border of The Royal Family's Favourite Flowers in The Goring Garden**

A match made in Eden, this Spring the incredibly private Goring garden, larger than Centre Court at Wimbledon, will flourish with a Royal Border themed around The Royal Family's favourite plants and flowers. Taking centre stage will be the sweetly-scented lily of the valley, which featured in Her Majesty The Queen's 1953 Coronation bouquet and has held special associations since. In addition, The Goring's Head Gardener will cut Her Majesty The Queen's royal cypher of EIIR into the lawn. For a birds-eye view of the Royal Border, The Goring's Royal Suite, where Catherine Middleton spent her final night before becoming the Duchess of Cambridge, has a balcony running the entire length of the top floor with large French windows opening up onto romantic views over The Goring's intimate garden.

### **6. Little VIP's Can be Queen or King for a Day with the Royal (Dressing Up) Box**

Smaller guests will be particularly happy when they come to stay this Jubilee year and discover The Goring's limited edition dressing up box, with its newly updated edit fit for little royals - brimming with costumes and accessories for children to dive into whilst they are in residence. As you would expect, the dressing up box is about all things Royal with outfits from Kings and Queens, to Beefeaters and Guardsmen. The bedtime story library is also available with a collection of short stories, fables, picture books, old favourites and modern classics.



### **7. Teddy The Shetland Returns for Round Two**

From early childhood, The Queen has been a horse-lover and has contributed immensely to all things equestrian. This Summer, Britain's most popular pony, Teddy The Shetland, will once again pack his saddlebags and return to The Goring, his holiday home for a series of city day trips from the countryside. After Teddy's month-long staycation at The Goring in August 2021, he just can't get enough of London's country house hotel in the heart of the city. Expect to see Teddy on a morning trot to Buckingham Palace, meeting his fans, stealing carrots from the kitchen, and grazing his way through The Goring's garden. Marking the occasion, we will relaunch The Trotini, Teddy the Shetland's favourite martini with Beefeater 24 gin infused with orange, carrot & sea buckthorn homemade cordial, lemon juice, sugar syrup, aquafaba, Ayala Champagne and garnished with a Chantenay carrot. Alongside being an Instagram sensation, @teddytheshetland with 161,000 followers and fans all around the world, he is also a Goring family member – owned by CEO Jeremy Goring's cousins, Alice & Molly Goring.

### **8. The Goring Jubilee Stay Offer**

This celebratory summer, The Goring invites guests to enjoy their special Jubilee Goring Stay which encapsulates all of their Jubilee celebrations. Stay two nights and enjoy a special Jubilee-themed Bollinger Afternoon Tea, with cakes and sandwiches dedicated to this momentous celebration, the very special Jubilee Fizz in The Goring Cocktail Bar, accompanied by Jubilee canapés no less - Cornets de Saumon Fumé. Then enjoy a three-course dinner in the Michelin-starred Dining Room with a glass of Champagne to toast what will be the most memorable stay. From £868 per night.

### **9. The Royal Suite**

Perhaps the jewel in the crown amongst The Goring's accommodation is The Royal Suite – an incomparable penthouse suite with exquisite hand-woven silks, bespoke furniture, a marvellous balcony overlooking the Goring's private garden and a number of royal artefacts and antiques to surprise and delight. Royal nods include handwritten letters, stationery and military regalia, as well as a life-size portrait of Her Majesty Queen Victoria which is in the double shower of the master bathroom – protected by aircraft safety glass, of course. The walls of the master bedroom are also lined with hand-woven Gainsborough Silk, the same beautiful silk that graced the First-Class Dining Room of RMS Titanic 1912, whilst the silk in the bathroom is a match for that which adorns The Throne Room in Buckingham Palace. The Suite has long been a Royal favourite, most recently stayed in by Kate Middleton the night before becoming the Duchess of Cambridge.

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### **About The Goring**

The Goring was opened in 1910 by Otto Goring and is now the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years.

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