

# Join Fellow Royal Warrant Holders, The Goring and Fortnum & Mason for a Supper Club Series at Fortnum's Brand New Food & Drink Studio August - November 2023



**LONDON (July 2023)** — A food lover's dream, two iconic culinary powerhouses will come together this Summer to host three exclusive Supper Clubs in Fortnum & Mason's recently opened Food & Drink Studio - an experiential hub dedicated to extraordinary food and drink.

Between August and November 2023, The Goring's chefs and mixologists will host three Supper Clubs, seating 18 each. These exclusive interactive dinners will showcase the best of seasonal British food - with a twist. Places are limited and booked on a first come first served basis.

On a mission to showcase the best in food and drink, Fortnum & Mason's brand new Food and Drink Studio is a space for in-house talent, sustainability leaders, suppliers and guest chefs to showcase their skills and customers to take part in workshops, live cooking demonstrations and experimentation. This very special partnership will see Fortnum's combine with The Goring, a Michelin star and Royal Warrant holder with three AA Rosettes to celebrate British cuisine via delectable menus and cocktails.

## The Goring Supper Club: A Taste of The Goring Garden, 17th August 2023 at 6.30pm

-Menu-

BBQ heritage tomato salad, gazpacho consommé, black olive and savoury

Orkney scallops, Goring garden salad, broad bean, lemon, smoked butter sauce and verbena

Lemon and camomile clotted cream parfait, wild honey and bee pollen

## The Goring Supper Club: A Harvest Festival, 13th September 2023 at 6.30pm

-Menu-

Salt baked beetroots, pigeon, spiced walnut and malted grains

Smoked Rhug estate fallow deer, haunch pie, quince, cocoa jus and cobb nuts

Bramble and apple crumble souffle, vanilla ice cream and mulled cider shot

# The Goring Supper Club: A Thanksgiving Feast, 23rd November 2023 at 6.30pm

-Menu-

Glazed Scottish langoustine, corn pudding cream, maple bacon dumpling

Truffle stuffed Cotswold chicken, salt baked sweet potato, pickled cranberry and caramelised onion

Brown butter custard tart, pecan and crème fraiche ice cream

Guests wishing to make a night of it can book The Goring's Supper Club & Dream package, which as an addition to the Supper Club includes a luxurious hamper and an overnight stay at The Goring with a full English breakfast. Prices from £xxx.

Commenting on the partnership, CEO of The Goring, Jeremy Goring said: "We are delighted to take The Goring on tour to our much loved British institution and neighbour. Chef Graham is busily preparing some culinary gems to showcase The Goring's gastronomic A-game with our friends at F&M".

Fortnum & Mason CEO, Tom Athron, says: "Ever since William Fortnum met Hugh Mason and started a business, Fortnum & Mason have been in search of extraordinary new food and drink experiences, so it seems only natural to create a home dedicated to this search, the result of which is our Food & Drink Studio. The Goring perfectly shares our passion for pushing the boundaries of culinary experience, making this partnership an exciting addition to our new space."

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#### **Media Contact**

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### **Notes for the Editors**

Supper Clubs will cost from £120 per person inclusive of wine pairing

Supper Clubs are bookable from via <web link>

Each Supper Club has 18 spaces

The Supper Club & Dream package is available on the 17th August, 13th September and 23rd November 2023 from £XXX per night.

Supper Club and Dream packages are bookable from via <web link>

#### **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, www.thegoring.com

#### Fortnum & Mason

Fortnum & Mason is essential for anyone in search of extraordinary food, joy-giving things, unforgettable experiences, and exceptional service. First founded in London in 1707, after Queen Anne permitted her footman William Fortnum to sell discarded candles from St James's Palace, Fortnum's has forged a close relationship with the British Royal household ever since. Fortnum & Mason has held several warrants, including one from Her late Majesty, The Queen and HM The King, when Prince of Wales.

A London retail institution and pioneer in the hospitality sector, innovation has always been a central pillar at Fortnum's. From inventing the Scotch Egg and providing supplies to the 1922 Everest expedition to beekeeping in Piccadilly's rooftop hives and launching the Food & Drink Awards to celebrate people and talent, Fortnum's has been a trusted disruptor and authority in the food & drink space, at home and internationally, from the very beginning.

Every year, millions of people from around the world visit the Piccadilly flagship to enjoy Fortnum's famous Afternoon Tea and shop its extraordinary food, gift and fragrance halls. The iconic brand is celebrated for its teas, Scotch eggs, hand-made chocolates, and wicker hampers – each playing a large part in its centuries of history – and remains committed to imagination and discovery today.

Proud of its storied past and innovating, Fortnum's mission remains to make joy for every customer, whether they're shopping in-store or from around the world at the award-winning www.fortnumandmason.com. Follow Fortnum's on Instagram, Twitter, Facebook and TikTok (@fortnums)

### **Food & Drink Studio**

Opened in April 2023, Fortnum's Food & Drink Studio is a space dedicated to the search for extraordinary food and drink experiences. Enjoy unmissable masterclasses and intimate dining experiences hosted by some of the world's best chefs. Live demonstrations led by major names in food and drink. Illuminating conversations with makers and creatives who share our passion for all things delicious. The chance to grab an apron and grow your own culinary skills with a little help from the experts.