



entertainment • lifestyle • music

DALLOWAY *Terrace*

Winter at Dalloway Terrace



This November, Bloomsbury's enchanting Dalloway Terrace will be transformed into a magical winter wonderland, becoming the perfect heated hideaway complete with hot chocolate cocktails, cheese fondue, festive films and a hearty menu of winter delights. Dalloway Terrace will be embracing the changing season and launching its winter incarnation on Tuesday 8th November 2016.

The terrace will be transformed by master florists *Wild at Heart by Nikki Tibbles* allowing guests to lose themselves amidst the snow-covered Narnia-like foliage and escaping the cold weather beneath sheep skin rugs. Dalloway Terrace will also be providing hot water bottles and complimentary shots of *Génépi* liqueur (a digestif similar to Absinthe) on the heated terrace to guarantee the perfect cosy evening.

Dalloway Terrace will be embracing the Alpine spirit with an exclusive range of savoury and sweet Fondue in collaboration with London's *La Fromagerie*. The savoury offering will include a selection of sourdough and pickled root vegetables available with a choice of three cheeses: *Roasted Red Piquillo*, *Farmhouse Cheddar & Guinness* and *Classic Swiss* (£8). For those with a sweeter tooth, look no further than the *White Chocolate Fondue* with Clementines, Strawberries and Banana (£7).

Chocolate lovers will also delight in the special chocolate afternoon tea and hot chocolate cocktail menu from the internationally renowned chocolatier *Maison Pierre Marcolini*. The tea, served with a glass of Perrier-Jouët Grand Brut (£45), will include: *White Chocolate & Christmas Pudding Dome*; *Assorted Pierre Marcolini Macaron*; *Pecan & Salted Caramel Chocolate Slice*; *Freshly baked plain & sultana buttermilk scones*; *Smoked turkey & cranberry sandwiches in brioche*. Guests can also indulge in the Chocolate Cocktails (£11.50) made with Pierre Marcolini hot chocolate: *Raisin the Bar with Spiced rum, lbv port, Hot Chocolate*; *Black Forest with Gin, Vermouth, Cherry Heering, Hot Chocolate*; *Bourbon Brittle with Old Spot-infused Makers Mark, Praline Vodka, Hot Chocolate*; and *Gingerbread Choc with Cinnamon Liqueur, Ginger Liqueur, Lapsong Syrup, Hot Chocolate*.

This wintry transformation will be accompanied by several exciting new additions to the All-Day Dining menu from new Head Chef Peter Del Campo. New dishes include: *Jerusalem artichoke soup with girolles & black truffle*; *East Sussex game pie with sweet potato & Roquefort*; *Balmoral Estate*

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venison loin with baby beetroot, organic lentils & basil; Warm Winter Vegetables with baby carrots, kale, chicory, tahini & maple dressing; and Apple crumble with sloe gin & custard.

Every Saturday night the heated terrace will play host to Dalloway Film Club in conjunction with The Nomad Cinema, showcasing an array of classic movies through wireless headphones and a 30-foot screen. A selection of dishes can be ordered from the Dalloway Film Club Menu paired with bespoke cocktails inspired by the film being shown, as guests are invited to curl up beneath Foxford and Sheep Skin blankets to keep out the cold.

--ENDS--

The Bloomsbury

The Bloomsbury is a Grade II listed neo-Georgian building designed and opened in 1932 by Sir Edwin Lutyens – the greatest British architect of his age - and comprises 153 spacious rooms and suites all modelled using contemporary bold fabrics. The building retains many of its original architectural features including the magnificent stone entrance steps and doorway, double height lobby and the book lined Seamus Heaney Library, named after the late Nobel Laureate who was a regular guest. www.doylecollection.com/bloomsbury

The Doyle Collection

The Bloomsbury is a member of Doyle Collection, the Irish-owned luxury international hotel group that comprises eight hotels in five cities around the world. These design-led properties provide modern havens for modern day travellers, as well as stylish bars and restaurants for local consumers. For more details please visit www.doylecollection.com

Wild at Heart by Nikki Tibbles

Founded in 1993, Nikki Tibbles' Wild at Heart is famous for its opulent and unique style. Their events and weddings are truly breathtaking and they bring a vast wealth of experience to make every event special, original and stunning. In addition to their original Turquoise Island shop, Nikki Tibbles Wild at Heart includes a concession in Liberty, a flagship store on the Pimlico Road and a thriving nationwide delivery service. For more details please visit <http://wildatheart.com/>

La Fromagerie

Patricia Michelson, founder of the award-winning La Fromagerie, discovered her love of cheese whilst skiing in Meribel, returning with a wheel of Beaufort Chalet d'Alpage which she sold from her garden shed, graduating to a stall in Camden market a year later. Now, La Fromagerie comprises two award-winning shops in Marylebone and Highbury as well as a successful wholesale business. For more details please visit <http://www.lafromagerie.co.uk/>

Maison Pierre Marcolini

Maison Pierre Marcolini was founded in Brussels in 1995 by Pierre Marcolini, a chocolatier renowned for his expert skill and his passion for creating the world's best chocolates. Nowadays, Pierre Marcolini is the creative director of Maison Pierre Marcolini, where he has built a reputation not just for his chocolate but for his ethical standards, sourcing premium cocoa or other ingredients directly from independent producers. As well as running two hugely successful concessions in Selfridges and Harrods, Pierre opened his first London shop in 2015. For more details please visit <https://uk.marcolini.com/>

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Dalloway Terrace

Address: 16-22 Great Russell Street, London WC1B 3NN
Telephone Number: 020 7347 1221
Website: www.dallowayterrace.com
Reservations: reservations@dallowayterrace.com
Facebook: www.facebook.com/DallowayTerrace
Twitter: @dallowayterrace
Instagram: dallowayterrace
Hashtag: #Dallowayfilmclub
Cuisine: Modern British
Head Chef: Peter Del Campo

Hours of Operation:

All Day Dining: 11am - 10.30pm Monday to Sunday
Afternoon Tea: 12noon – 6pm Monday to Sunday
Brunch: 11am - 4pm Saturday to Sunday

For more press information please contact:

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