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Dalloway Terrace transports you to the idyllic French countryside in collaboration with St-Germain this summer



Dalloway Terrace is delighted to announce that July 2018 will see the new highly anticipated summer floral installation - guaranteed to offer guests a little *je ne sais quoi* - in collaboration with St-Germain, the French elderflower liqueur lovingly referred to as 'Parisian Life in a Bottle'.

The stunning terrace - described by the Evening Standard as "*One of London's most Instagrammable restaurants*" - will be transformed by London Florists *June in March* and transport guests to the idyllic surroundings of the picturesque countryside in the south of France. With a cascading canopy of over 1,000 dried flowers, the venue ensures to capture the wildness of the nature in the installation.

Alongside the floral oasis, Dalloway Terrace will also be embracing the summer season with a new cocktail menu in partnership with St-Germain; an afternoon tea menu with influences of elderflower throughout and a new seasonal menu bursting with fresh flavours.



The new cocktail menu created by award-winning Head Bartender Charlotte Charret and **St-Germain** Global Ambassador Camille Ralph Vidal, encapsulates the summer season with a selection of refreshing and innovative cocktails. Guests will be able to enjoy the classic **St-Germain Spritz** (£12), along with a new collection of **St-Germain** cocktails including the **Lady of Paris** (£14); containing **St-Germain**, Cocchi Rosa, Sassy Rose and garnished with dehydrated apple; **Gin Lane** (£12); a mix of **St-Germain**, Hendrick's, Viognier, agave and rose syrup and **Le Elderflower Royal** (£16) which combines **St-Germain**, Perrier-Jouët Champagne, 3yr Havana, lime juice and mint syrup.

Neil Reading PR Ltd Victory House 99/101 Regent Street London W1B 4EZ

T+44 (0)20 7839 2277

info@neilreadingpr.com www.neilreadingpr.com

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Head Bartender, Charlotte Charret, comments: “I am thrilled to be working with **St-Germain** this summer at Dalloway Terrace and I am excited for guests to experience the new cocktail offering. When creating my bespoke menu I took inspiration from France where I was born but also London; the city which stole my heart”.

Head Pastry Chef and Afternoon Tea of the Year Finalist, Chris Dodd has created an exceptional new elderflower inspired afternoon tea taking inspiration from the 1,000 fresh hand-picked flowers in each of the St-Germain bottles. Highlights of the Afternoon Tea (£35 per person) include *White Elderflower Parfait with Honey Sponge*; *Blueberry & Lavender Cream on Lemon Shortbread* and *Scones served with Clotted Cream, Raspberry Jam and Apple & Elderflower Jam*. Highlights of the summery savoury menu include *Feta and Spinach Quiche* and *Gin Smoked Salmon on a Lemon Palmier*.

Dalloway Terrace will also encapsulate the spirit of the summer with a new seasonal menu from Executive Head Chef, Byron Moussouris. Highlights include; *Octopus Carpaccio (Piquillo Pepper Salsa, Avocado, Frisse - £12)*, *Organic Spelt (White Asparagus, Green Peas, Summer Truffles - £16)* and *Pan-fried Duck Breast (Chicory, Pomegranate Molasses, Fresh Pomegranate - £22)*. Dalloway Terrace will also be offering daily specials and seasonal flourishes throughout the summer. For example, 14th July will see Dalloway Terrace and **St-Germain** embrace Bastille Day, offering guests *Moules-Frites* (£20) and *Truffle Croque Madame* (£18) between 11:30am and 4pm.

Dalloway Terrace

Dalloway Terrace, nestled in the heart of Bloomsbury is named after the eponymous character created by Virginia Woolf, an author whose name will forever be associated with the area. Since opening in March 2016, the restaurant has firmly positioned itself as a top dining destination on the London restaurant scene. Dalloway terrace is open for breakfast from 8am – 10:30am and the a la carte menu is available from 10:30am – 10:30pm Monday - Friday. Guests can also enjoy the popular brunch offering from 11:30am - 4pm on weekends only. Afternoon Tea is available from 12noon - 4pm daily.

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: #MadameDalloway
Cuisine: Modern British
Head Pastry Chef: Chris Dodd
Restaurant Manager: Andrei Maxim
Design: Alexander Waterworth Interiors
Executive Head Chef: Byron Moussouris
Hours of Operation:
Breakfast: 8am - 10.30am Monday to Sunday
All Day Dining: 10.30am - 10.30pm Monday to Sunday
Afternoon Tea: 12noon - 4pm Monday to Sunday
Brunch: 11:30am - 4pm Saturday to Sunday



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ST-GERMAIN®.

In 2007, Rob Cooper, a third-generation distiller, engaged some of the world's top mixologists and traditional French liqueur producers to create ST-GERMAIN®. An exciting innovation in a tired liqueur category, lovingly referred to as Vie Parisienne en Bouteille, or "Parisian Life in a Bottle." The secret to the liqueur's allure and early success is the fresh, handpicked wild elderflower blossoms gathered each Spring in the foothills throughout Europe.

Intrinsically French, seductively Parisian, ST-GERMAIN® is created in France. Combining traditional French savoir-faire with handpicked wild elderflowers, every bottle is a celebration of the unique spirit of 1920s Paris.

Thanks to its unique flavour, versatility and elegance, ST-GERMAIN® has earned a certain célébrité. The New York Times remarked that ST-GERMAIN® is "*one of the most influential cocktail components introduced in the last decade.*"

The drink has won an array of awards, including four consecutive Grand Gold medals from Monde Selection, and the Chairman's Award at the Ultimate Spirits Challenge.

A dalliance with vodka, a fling with gin: ST-GERMAIN® is happy to mingle. It has a reputation for elevating just about any cocktail you mix it with. Those in the trade refer to it as 'bartender's salt and pepper' for the way it enriches any drinks experience.

The brand is now part of the portfolio of Bacardi Limited, headquartered in Hamilton, Bermuda, and continues to be the market leader of the category. Acquired by the company in 2013, ST-GERMAIN® has retained its artisanal roots in the creation of its liquid.

For more press information please contact:

Abbie Michalski / Lily Nelson

Neil Reading PR

020 7839 2277

Abbie@neilreadingpr.com / Lily@neilreadingpr.com

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