



**Dalloway Terrace collaborates with Indian Chef Mira Manek to create a one-off Vegetarian Supper Club to celebrate Diwali and the 70th Anniversary of Indian Independence**



Dalloway Terrace is delighted to announce that they will be hosting a one-off vegetarian supper club 'Diwali On Dalloway' on 19<sup>th</sup> October with guest Chef, Mira Manek, who's healthy cooking combined with her love of traditional Indian cuisine has been inspiring the people of Britain to cook vegetarian dishes at home. The supper club will pay tribute to Diwali, a celebration in the Northern Hemisphere known as the Festival of Lights and will also feature as part of the [2017 Bloomsbury Festival](#). This year, the festival has been inspired by 'Independence' giving Dalloway Terrace the perfect opportunity to collaborate with Mira Manek to celebrate the 70<sup>th</sup> anniversary of Indian Independence.

Mira continues to change the face of Indian food in Britain by creating delicate cuisine bursting with flavour, colour and nutritious goodness. Her desire for healthy cooking combined with her love of traditional Indian cuisine led her to tweaking her mother's and grandmother's recipes to create lighter, healthier dishes. She champions eating wholesome home-cooked vegetarian food that doesn't compromise on flavour. Dalloway Terrace is thrilled to be showcasing Mira's menu of healthy Indian delights and will be offering guests the chance to treat themselves to a nourishing and delicious Indian feast, priced at £45 – including a welcome cocktail.

Highlights of Mira's Vegetarian 'Diwali On Dalloway' Menu include: *Cucumber & Courgette Ribbons* with a sweet lime and mustard seed dressing and an *Indian Summers Salad* with Dates, strawberries, and flaked almonds. Mains include: *Rosemary Masala Sweet Potatoes* accompanied by spiced yoghurt chutney; *Chilli Chickpea Tikkis* with red pepper, coriander & tamarind chutneys; *Spiced Portobello Mushrooms* with coriander pesto and walnuts, and an *Okra, Cashew & Coconut Curry* with brown cumin rice and crisp millet thins.

For guests dining with a sweeter tooth, Mira's tempting dessert menu offers: *A Carrot Halwa* alongside *Vegan coconut ice-cream*, or *Saffron Lime Cheesecake* with a Honey compote.

Mira says: "I'm very excited about my Diwali feast at the exquisite Dalloway Terrace and can't wait to share some of my favourite recipes from my book (*Saffron Soul*) with the guests."



Throughout the evening guests will be invited to experience a number of delicious signature dishes, and will be able to purchase a copy of Mira's book; Saffron Soul. Tickets are £45 inclusive of VAT and entitle each guest to a complimentary drink. Tickets are available via

<https://www.eventbrite.co.uk/e/diwali-on-dalloway-terrace-by-mira-manek-tickets-37302525859>.

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 and is firmly regarded as one of London's most 'Instagrammed' restaurants.

### **Diwali at Dalloway - Mira Manek's Indian Vegetarian Supper Club Menu**

#### ***Cucumber & Courgette Ribbons***

Sweet lime mustard seed dressing

#### ***Indian Summers Salad***

Dates, strawberries, flaked almonds

#### ***Rosemary Masala Sweet Potatoes***

Spiced yoghurt chutney

#### ***Chilli Chickpea Tikkis***

Red pepper, coriander & tamarind chutneys

#### ***Spiced Portobello Mushrooms***

Coriander pesto, walnuts

#### ***Crisp Millet Thins***

Coconut ginger dip

#### ***Masala Grilled Aubergine***

Dill yoghurt & pomegranate

#### ***Tandoori Roasted Cauliflower***

Sweet tahini miso

#### ***Okra, Cashew & Coconut Curry***

Brown cumin rice, crisp millet thins

#### ***Carrot Halwa***

Vegan coconut ice-cream

#### ***Saffron Lime Cheesecake***

Honey compote



### **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](http://www.doylecollection.com/bloomsbury)

### ***The Doyle Collection:***

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### **Dalloway Terrace**

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Facebook: [www.facebook.com/DallowayTerrace](http://www.facebook.com/DallowayTerrace)  
Twitter: @dallowayterrace  
Instagram: dallowayterrace  
Hashtag: #DiwaliOnDalloway  
Cuisine: Modern British  
Head Chef: Hans Louis

### **Hours of Operation:**

Breakfast: 8am -10.30am Monday to Friday  
All Day Dining: 11am - 10.30pm Monday to Sunday  
Candice Brown Afternoon Tea: 12noon - 4pm Monday to Sunday  
Brunch: 8am - 4pm Saturday to Sunday

### **For more press information please contact:**

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