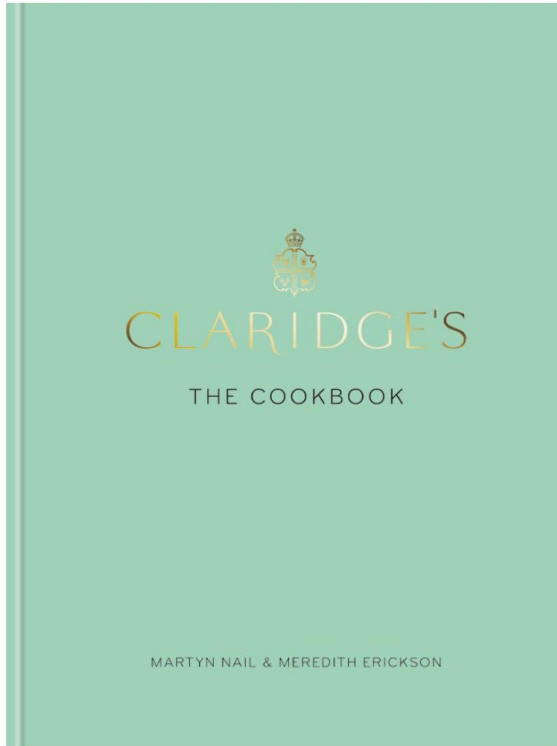




CLARIDGE'S



Claridge's The Cookbook

MARTYN NAIL
& MEREDITH ERICKSON

MITCHELL BEAZLEY

5 OCTOBER 2017

£30

"...not that I intend to die,
but when I do,
I don't want to go to heaven,
I want to go to Claridge's."

—SPENCER TRACY

The art deco jewel set in the heart of London's Mayfair, Claridge's has long been known for inspiring menus and exceptional dining from breakfasts through to lunch and afternoon tea, and on to drinks, dinner and dessert. *Claridge's: The Cookbook* celebrates, in style, the heritage of one of the world's finest luxury hotels, with a collection of the best-loved dishes and drinks from The Foyer and Reading Room, Claridge's Bar and The Fumoir. With interludes ranging from 'how to host dinner for 100' to the magic of Christmas, the extraordinary experience of dining at Claridge's will be brought to life in book form.

The book includes delectable dishes and drinks for every time of day: from an Omelette Arnold Bennett, to a Lobster, langoustine & crab cocktail or a Smoked duck salad. Treats include Claridge's hot chocolate or Lemon drizzle cake. Savour everything from the prized Claridge's chicken pie to a slice of Venison Wellington, with some Truffled macaroni gratin or Pommès château, Champagne Cobbler for the cocktail hour and "the legendary Claridge's Christmas pudding" for celebrations. The book brings the essence of Claridge's to your own home.

FOR FURTHER INFORMATION PLEASE CONTACT

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ABOUT THE AUTHORS

Martyn Nail was first inspired to cook by his grandmother and was baking his own cakes by the age of eight. He started at Claridge's in 1986 as Third Commis Chef and rose through the ranks to become the hotel's highly respected Executive Chef in 2004, awarded along the way industry tributes from The Royal Academy of Culinary Arts to the Hotel Cateys. Under Martyn's direction, Claridge's has established itself as one of London's landmark culinary destinations, hosting some of the most prestigious events in the capital and spearheading one of the most talked about gastronomic pop ups *A Taste of Noma* at Claridge's in 2012. Martyn has led the way to make the Claridge's Foyer and Reading Room one of London's most happening venues for lunch and dinner.

Meredith Erickson has written for *The New York Times*, *Elle*, *Saveur* and *Lucky Peach*. In 2011 she co-authored *The Art of Living According to Joe Beef*. She also co-wrote the *Le Pigeon Cookbook*, *Olympia Provisions* and *Kristen Kish Cooking*. Meredith splits her time between Montreal and London.

