



## **The Dining Room at The Goring voted ‘Consistently Excellent’ at the Tatler Laurent-Perrier & Taste of London Restaurant Awards 2010**

*11 May 2010:* Last night, champagne flowed and glasses were raised as Jeremy Wayne, Tatler’s Restaurant Editor, awarded The Dining Room at The Goring ‘Consistently Excellent’ at the ninth annual Tatler Laurent-Perrier & Taste of London Restaurant Awards 2010. The ceremony took place at The Langham hotel and the Dining Room at the Goring was selected from a list of high calibre finalists - Bibendum in Fulham, Chez Bruce in Wandsworth Common, Club Gascon in West Smithfield and Oxo Tower in South Bank.

The award couldn’t be more timely as The Goring celebrates its Centenary this year and remains the only five-star hotel in London that is still owned and run by the family that built it. A highlight of the London dining scene since 1910, The Dining Room at The Goring is renowned for its superbly cooked British food, a legacy that Executive Chef Derek Quelch continues to uphold by using carefully-sourced British produce to create classic British dishes with a modern twist.

To commemorate 100 years of Goring food, Derek, together with Jeremy Goring - the fourth generation Goring to run the hotel - have delved into the restaurant’s archives and created a Glorious Goring Grub menu featuring forgotten favourites from eras past. These historic dishes will feature alongside The Dining Room menu throughout 2010 and include Bloater Pie from The Roaring Twenties, and Eggs Drumkilbo from the Thatcher Years - which also happened to be the Queen Mother’s favourite dish and The Goring is the only non-royal residence with permission to serve it.

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Jeremy Goring says:

“We have been serving guests in The Goring Dining Room for the last 100 years so to be recognised for producing consistently excellent food is brilliant. This award is testament to Chef Derek Quelch and his team’s continuing commitment to producing outstanding British food – a tradition that we hope will continue for another 100 years.”

### **Ends**

The Goring Dining Room is open seven days a week. Lunch is available Sunday to Friday 12:00-2:30 pm and dinner, including a pre-theatre menu, if offered daily from 6pm to 10:30 pm. Lunch in The Dining Room is £35.00 for three courses, and dinner is £47.50 for three courses.

The Goring, Beeston Place, London SW1W 0JW  
To book call 020 7396 9000 or visit [www.thegoring.com](http://www.thegoring.com)

### **About The Goring**

The Goring was opened by Otto Goring in 1910. In its centenary year, it is now the only five star luxury hotel in London that is owned and run by the family that built it. Jeremy Goring is the fourth Goring to run The Goring since his great-grandfather opened it. Deep in the heart of Belgravia, just behind Buckingham Palace, the hotel is within strolling distance of the Royal Parks and the best shops, theatres and galleries in town. As it celebrates its 100<sup>th</sup> birthday in 2010 the interiors have been refreshed by some of the country’s finest designers. The Dining Room, designed by David Linley, is a haven for superbly cooked English food using British ingredients. The Bar has been gloriously transformed by Tim Gosling in a theatrical, Empire style and Russell Sage has just completed six rooms overlooking the garden using Gainsborough Silks.

Above all, 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 almost one hundred years.

### **About Laurent-Perrier**

Established in 1812, Champagne Laurent-Perrier is one of the most distinguished family-owned Champagne Houses. Based in the heart of Champagne, in Tours-sur-Marne, Laurent-Perrier has a pedigree for innovation, handcrafting a diverse and pioneering range of fine champagnes that are produced to traditional, time-honoured methods. The House was acquired by the Nonancourt family in the late 1930s and for over 50 years Bernard de Nonancourt has dedicated his life to innovating and perfecting Laurent-Perrier Champagne. Today, Laurent-Perrier is one of the great success stories in Champagne, and is now the fourth largest champagne brand worldwide. Laurent-Perrier is renowned for achieving many firsts - in the late fifties the House introduced the first multi-vintage prestige cuvée, which represents the epitome of Laurent-Perrier’s ‘art of assemblage’ - Grand Siècle by Laurent-Perrier. Twenty years on, Laurent-Perrier was the first Champagne House to reintroduce the concept of brut nature champagne, with its Laurent-Perrier Ultra Brut. Laurent-Perrier was also the driver of the rosé revolution, with its unique Laurent-Perrier Cuvée Rosé Brut, first launched in 1968 - the benchmark rosé to which all others aspire.

**About Taste of London**

Taste of London, in partnership with British Airways, is the world's leading restaurant, food and drink festival and will return for a seventh year to London's Regent's Park from 17-20th June 2010. It is the event of the year for food-lovers as well as being very social, combining a great day out with tasting and learning about food and drink, experiencing London's top restaurants and meeting an array of extraordinary culinary talent. The festival is set to be as exciting as ever this summer with a host of interactive features, experiences and cooking demonstrations that will appeal to all. The four day festival will serve up signature dishes from 40 of the capital's most acclaimed restaurants allowing visitors to sample quality cuisine from around the world. Joined by 150 speciality food and drink producers, the event will prove the most exciting to date and one not to be missed. Taste Festivals have set a new benchmark for food and drink events worldwide. In 2010 there will be 15 Taste Festivals across the world all based on the flagship event, Taste of London.

**Further information: Lucinda Buxton, Demelza Dallow, Ania Zdunek, Mango PR**

**[Lucinda.buxton@mangopr.co.uk](mailto:Lucinda.buxton@mangopr.co.uk) / [Demelza.Dallow@mangopr.co.uk](mailto:Demelza.Dallow@mangopr.co.uk)**

**[/Ania.Zdunek@mangopr.co.uk](mailto:Ania.Zdunek@mangopr.co.uk) / Telephone 020 7 421 2500**