



ALAIN DUCASSE AT THE DORCHESTER

### **Alain Ducasse at The Dorchester celebrates the Chelsea Flower Show with the 'Lunch Flower' menu**



22ND – 25TH MAY - To honour the famed RHS Chelsea Flower Show; Alain Ducasse at The Dorchester has created an inventive lunch hour menu inspired by the vibrant horticultural displays and showcasing the very best of seasonal ingredients. The savvy 'Lunch Flower' set menu at the acclaimed three Michelin Star restaurant can be served in under an hour and is the perfect location to relax and celebrate creativity and design.

The decor of the soft, elegant dining room was designed by Patrick Jouin who was inspired by elements of nature from the nearby Hyde Park, including more than 30,000 raw silk buttons in shades of emerald and spring greens as though Hyde Park has grown into the room.

For one week only, Head chef Jocelyn Herland will serve a three course menu for £55 featuring **Hereford SNAILS**, a **VEGETABLE tart in bloom with a fresh herb condiment** and seared **ARCTIC CHAR with a garden of fresh seasonal vegetables**.

Green-fingered Head Pastry Chef Angelo Ecolano has created a playful '**Sweet Daisy**' dessert resembling a blossoming potted flower. The layered dessert includes white chocolate and jasmine tea cream petals paired with a mango and jasmine compote centre, all set atop a mountain of decadent chocolate crumble.

Two fragrant wines have been selected by Head Sommelier Vincent Pastorello to accompany the menu including 2010 Alsace Pinot Blanc - Mise du Printemps and the 2006 Lalande de Pomerol – Chateau Moulin La Graviere.

The Lunch Hour Menu is available from the 22nd to 25th May, priced at £55 for 3 courses and includes 2 glasses of wine, half a bottle of mineral water and coffee or tea.

Notes to Editor:

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Alain Ducasse at The Dorchester offers an experience that encompasses exquisite cuisine, contemporary design and impeccable service. The restaurant has been awarded three Michelin stars and its head chef Jocelyn Herland, who trained under the multi award-winning French chef Alain Ducasse, has developed an exciting menu which consistently respects and champions current seasonal produce – many sourced from the British Isles.

**For further information please contact Fiona Hemming or Jessica Grimshaw at The Communications Store T: 020-7938-1010 / E: [Fiona@tcs-uk.net](mailto:Fiona@tcs-uk.net) or [Jessica@tcs-uk.net](mailto:Jessica@tcs-uk.net)**

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Open for lunch Tuesday–Friday and dinner from Tuesday-Saturday