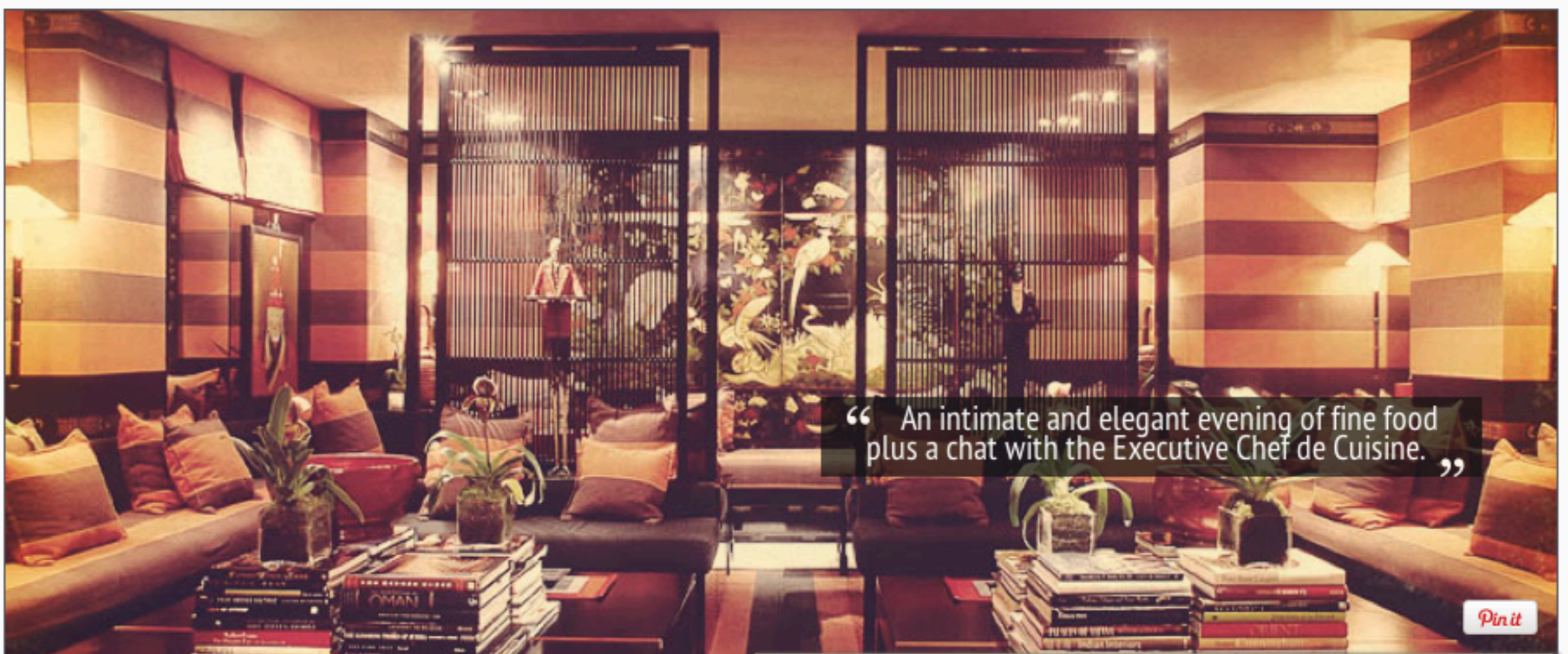


London
EST. 12



“ An intimate and elegant evening of fine food plus a chat with the Executive Chef de Cuisine. ”

Pin it



Blakes Hotel London
33 Roland Gardens
London SW7 3PF

Verified: Lime & Tonic's curators have hand-picked and curated this experience, and confirm that it meets our quality standards.

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THE INSIDER OFFER

TIME REMAINING
00:00:00

PRIVATE DINING @ BLAKES HOTEL (FOR 18+)



Enter the sublime and sexy den that is the Chinese Room at Blakes Hotel. Indulge in a fabulous 3-course meal where the only thing to top the flavours on your plate will be the highly-palatable conversation with Blake's Executive Chef de Cuisine.

- Includes welcome champagne reception.
- Choose from a variety of dishes to create your own Asian-inspired 3-course gourmet dinner. Includes starter, main and dessert followed by coffee/tea and petit fours.
- After dinner you will be visited by Blakes Executive Chef de Cuisine, Neville Campbell, who will explain his inspiration behind each dazzling dish.

Questions? Contact us

PRICE FOR 18	???	VOUCHER VALIDITY	
MIN	18	MAX	20

Normal price: 167 GBP

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BET YOU DIDN'T KNOW



NEVILLE CAMPBELL
Get To Know Your Chef

While this evening is all about getting to know the chef behind the culinary artistry at Blakes, we thought we'd let you begin the relationship now, with some of his thoughts on his life and cooking as excerpted from **flavor** magazine ...

"I used to watch *The Galloping Gourmet*, Graham Kerr, during my school holidays... 1974 or 75 I think it was, and he always picked out the pretty woman in the front row and they had dinner. The combination of great food and beautiful women meant the seed was sewn!"

"A new day always brings new experiences... new tasks... new ideas... I love getting to market to see the best produce of the day whether it be Smithfields, New Covent Garden or Billingsgate. The sights and sounds of the market just invigorate me and excite me and I can't wait to get back in the kitchen."

"If I could have anyone prepare me a three-course meal it would have to be my mum. She passed a long time ago but her memory is always with me in the kitchen. I'd start with a clear chicken broth with pearl barley and veg, corned beef hash for mains followed by a classic sherry trifle for pudding."

"You cannot be impatient as it takes years, not months to become a chef. Hard and long unsociable hours are the norm (of being a chef) but you get a fabulous reward at the end of a good service. Enjoy today though, because tomorrow's another day."

MORE ABOUT THIS EXPERIENCE

It's hard to improve upon an evening spent dining in the private Chinese Room at Blakes Hotel. The decor is impeccable: a sexy black and red palette; walls layered with fans made from the feathers of rare birds; a profusion of exotic slipper orchids; and candles adding their intimate glow to the already alluring setting. The service is impeccable. And the food ... some of the best in the world.

And while it might be hard to improve on perfection, Lime & Tonic's found a way. We've not only worked with Chef de Cuisine Neville Campbell to create a 3-course member's-only menu filled with a selection of his finest dishes, we've arranged for Chef Campbell himself to visit with your group personally! It's an evening that adds true depth to dining as he explains his inspiration behind the menu and answers your questions about his artistry and his time at Blakes.

And about that artistry ...

After a welcome champagne reception, you'll be presented with the first course: either diver scallops with ginger and basil or Burrata mozzarella with fresh figs. Now that your senses have been awakened, it's time for the main course: black cod with miso and ginger sauce; rack of English lamb with rosemary & mint couscous; or angel hair pasta accented by rich and earthy black truffle. Finally, two sweet endings await. First your choice of dessert: coconut ice cream with lime and palm sugar or dark chocolate fondant with vanilla & pistachio ice cream. Second, your chat with Chef Campbell in which he shares his secrets and discusses his time at Blakes, giving you a true behind-the-scenes look at one of London's most renowned hotels.

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The National Brain Appeal
The National Brain Appeal - Funding advances in neurology and neurosurgery

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All reviews below are submitted by verified Lime&Tonic members who have personally tried the experience.

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