

Award Dinner at L'Autre Pied Tuesday 26th October



A while back L'Autre Pied stepped in at short notice when another restaurant failed to deliver. Chef Marcus Eaves and the staff worked wonders at this Michelin starred restaurant and we were treated so well that everyone agreed we had such an excellent evening, it merited an award.

London Branch therefore requested and received the Societies' Restaurant award for L'Autre Pied and we have arranged both to present the Award and celebrate it with another special evening in the Societies' best traditions of the very best wine and food.

Though Marcus may have to change the menu on the night to serve the best ingredients, we will enjoy gathering over a glass of Drappier Carte Blanche and plan :-

The Menu

"Mini Game Pie"

Pan Fried Halibut, Ratte Potatoes, Native Oyster and Chive Cream

Roasted Loin of Venison, Saute of Chanterelles, Choux Farci, Celeriac and Thyme Jus

Vanilla Pannacotta, Apple Puree, Cinnamon Foam,

Warm Emulsion of Gingerbread, Quince Ice Cream

Crispy Honey Comb

The Wines

2009 Reuilly, les Sables, domaine Cordaillat, Loire Valley, France

2005 Cotes de Bourg, Château Tayac, Rubis du Prince Noir, Bordeaux, France

Riesling Late harvest, M.Torres, Chile 2008

The restaurant is central and easy to get to, and we know from experience that they can cope with a good number, so come one, come all, to this very special event.



Venue :	L'Autre Pied	Tel: 020 7486 9696
Nearest Tube:	5-7 Blandford Street, London W1U 3DB 020	
Mobility Rating	Bond St or Regent's Park – both about 8 mins walk.	
Dress	1 or 5 if you need the loo down the spiral staircase	
Price per Person	Smart casual	
Organiser	£89.50 Members/first guest, £91.00 additional guests	
	Andrew Brodie	Tel: 07782172402
	email: andrew.brodie@btinternet.com	