



Calling all foodies – Galvin Festival of Food and Drink at The Pompadour



EDINBURGH: CULINARY MASTERCLASS AND SUNDAY LUNCH AT GALVINS POMPADOUR AND BRASSERIE DE LUXE

Galvin Restaurants Launch Festival of Food and Drink, 13th – 19th May 2013

Galvin Festival of Food and Drink is a week-long celebration of events showcasing the finest in French and Scottish food, drink and hospitality. From 13th – 19th May 2013 Michelin-starred brothers Chris and Jeff Galvin along with the general manager of Galvin at Windows Fred Sirieix and Sara Galvin, patron of Demoiselle by Galvin at Harrods, will host a series of food and cultural experiences in their seven restaurants in London and Edinburgh, inviting everyone to share in their love of all things Gallic and Gaelic and to be inspired by their true passions.

 The final event in the week-long calendar takes place  in Edinburgh on Sunday 19 May where Craig Sandle, executive chef at The Pompadour by Galvin, will give an exclusive masterclass in the restaurant kitchen, followed by Sunday lunch in Galvin Brasserie de Luxe.

Guests will be welcomed with a glass of champagne in the Pompadour Salon at 11 am by Craig and head sommelier, Peter Adshead. This will be followed by a visit to the kitchen where Craig will demonstrate his signature dish of Warm Salad of Roasted Langoustine with Scottish Glamis Asparagus and Confit

Duck Egg. Peter will be on hand to talk about suitable wine pairings including natural wines. Guests will then be taken to the Brasserie to enjoy Sunday Lunch.

Places cost £45 per person and includes champagne on arrival, Craig's masterclass and a 3-course Sunday lunch in the Brasserie with a complimentary aperitif maison.

Drinks with lunch will be charged separately.

As part of the Galvin Week celebrations, a week-long special menu will also be available at Galvin Brasserie de Luxe.