

## Saturday brunch

SUNDAY BRUNCH AT THE InterContinental's Cookbook Café has proved so popular that it has now been extended to Saturdays.

The brunch menu, which costs £39 per adult and £14 per child (four-14 years), features a cold market table with cold fish, salads and charcuterie, a cooking station offering any style of eggs, waffles and pancakes as well as a range of hot dishes, and a pastry workshop with home-made pastries and desserts.

It also includes unlimited champagne, Bloody Marys, Bellinis, iced tea Martinis, soft drinks, water, tea and coffee.

To book, call 020 7318 8563.



## The food of love

GALVIN AT WINDOWS is launching its first ever Valentine's Week, from February 11-14. Priced at £69, the menu includes a choice of three starters, three mains and three desserts – plus a glass of Pommery Brut Royal N.V, a bottle of mineral water and coffee with mignardises. To book, call 020 7208 4021.



## Eat your art out

THE NATIONAL GALLERY and chef Oliver Peyton have come together to celebrate food and art with the publication of *The National Cookbook*.

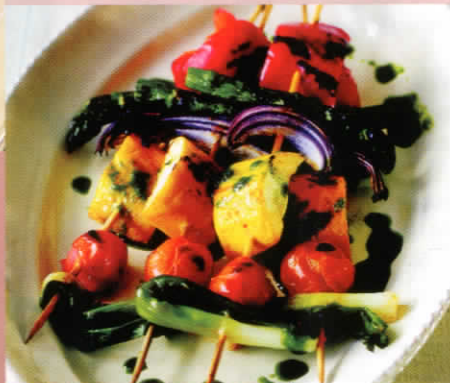
Peyton's restaurant The National Dining Rooms opened at the gallery in 2006 and was named best British

restaurant in the *Time Out* Eating & Drinking Awards.

Now, for the first time, dishes from the restaurant will be featured in a book, alongside some of the world's greatest paintings.

Each chapter starts with an introduction to the season with advice on enjoying the best of British ingredients, followed by recipes for starters, fish, meat, vegetable dishes, puddings and cocktails.

The book will be available from February 26 at The National Gallery, Oliver Peyton's restaurants (including The Wallace, Inn the Park and the ICA Café), as well as Waitrose and all good bookshops. Every purchase supports The National Gallery.



## Lebanese luncheon

FAKHRELDINE, the Lebanese restaurant overlooking Green Park in Piccadilly, is offering a special lunch and bar menu from 12pm to 6pm. Diners can choose from a selection of lunch trays featuring various Lebanese dishes (£12-£17), a business lunch (£19) which includes three platters of mezzes, a special or grilled main course and coffee or tea, or a mezze menu (£28, minimum two people) which includes six platters of mezzes, a special or grilled main course, fruit platter, sorbet and coffee or tea.

To book, call 020 7493 3424.



## Swift Sketch

SKETCH HAS INTRODUCED the Gourmet Rapide menu for those wanting to enjoy Pierre Gagnaire's innovative cuisine in their lunch hour.

The menu includes artichoke cream, Indian-style aubergine caviar, sea and earth tartare with light seaweed mayonnaise and capers and cuttlefish.

It is priced at £30 for two courses, £35 for three and £48 for three courses with half a bottle of wine and mineral water per person.

To book, call 020 7659 4500.