

SELFRIDGES LAUNCHES SUPPER CLUB WITH ANNA BARNETT

**Tickets now available for the restaurant takeover at The Corner,
Selfridges London**



30 September 2020

Selfridges is launching supper clubs with guest chef and author Anna Barnett. The events see Anna take over The Corner restaurant at Selfridges, London with a menu inspired by fresh seasonal produce, rich and ripe in the flavours of summer.

The supper clubs will take place on Thursdays for three weeks from 8 October with tickets bookable in advance. The four-course menu, curated by Anna in collaboration with The Corner Restaurant's Head Chef, Grant Clark, features Mediterranean summer flavours and has been created with sustainability in mind.

Dishes include a celebratory 'All The Tomatoes' with a tomato consommé side, Spent Hen 'Kiev' with rilette stuffing and zested Living Greens salad and a creamy Buttermilk Panna Cotta with fresh Mission Figs, wild honey and thyme.

Anna Barnett says: "When creating this menu, autumn was fast approaching and there was a whole plethora of Mediterranean staples and vibrant flavours I was craving. This menu is comprised of both dishes that scream summer, evoke that feeling of vacation and discovery and dishes that gently bring us towards embracing the darker months through the bounty of produce that arrive as the seasons change.

"Working with Selfridges and their keen eye for sustainability has led parts of the menu which I'm excited to share."

The Corner restaurant, a hidden gem located on the second floor of Selfridges on Oxford Street, offers diners elegant art deco interiors in a light and airy space. In line with government guidance, tables can be booked for up to 6 guests.

Tickets are available now for 8th, 15th and 22nd October, 6.30pm – 9.30pm
<https://www.eventbrite.co.uk/e/selfridges-supper-club-x-anna-barnett-tickets-122589738207>

SELFRIDGES SUPPER CLUB X ANNA BARNETT MENU (£45)

Coombeshed Sourdough & St. John's Focaccia with confit garlic (salted grass-fed butter with onion ash)

All the Tomatoes, with a tomato consommé side

House milled ancient grain Bucatini
cavolo nero pesto, walnut gremolata, Kale 'nori' (vg)

or

House milled ancient grain Bucatini
Cornish cull yaw ragu, young pecorino

Spent Hen 'Kiev' confit herb rilette stuffing, zested Living Greens salad

or

Roasted Jerusalem artichokes stack with *raisin and caper drizzle, Jerusalem artichoke puree and hon shimeji mushrooms(vg)*

Buttermilk panna cotta with *fresh mission figs, wild honey ,balsamic and thyme reduction (vg)*

-ENDS-

NOTES TO EDITORS:

- Dietary requirements must be submitted ahead of the event
- Ticket price is for 1 person
- A valid booking confirmation must be presented on arrival
- Due to the event selling alcohol, this event is for 18 years +, Selfridges operates a challenge 25 policy
- Tickets cannot be transferred, exchanged, or refunded once purchased. The ticket is purchased for the specified event date and is not transferable to other events

Address:

The Corner, Selfridges, 2nd Floor, 400 Oxford Street, W1A 1AB

About Anna Barnett:

<https://www.annabarnettcooks.com/about>



Safety measures:

The health, safety and wellbeing of customers and teams remains Selfridges' priority. Carefully considered safety measures have been put place to help minimise the risk of coronavirus, in line with guidance from PHE and relevant authorities. Throughout Selfridges' bars and restaurants these include:

- Bookings can only be made for tables of up to six people
- Seating areas in all restaurants and bars have been reconfigured to maintain social distancing at 2m. Where this is not possible, for example in bar areas, screens have been installed
- In bar areas, countertop screens are in place, along with moveable screens for positioning in between customers
- Staff provide table service, facilitating minimal contact with customers
- Menus are one-use and made from fully recyclable materials
- Hand sanitiser stations have been installed throughout stores
- Customers will be encouraged to make contactless payments if possible
- Clear signage is in place throughout all restaurants and bars
- All team members handling or preparing food and drink will be required to wear face masks or visors
- In line with Government guidelines, Selfridges will securely retain customers details for 21 days to assist the NHS Test and Trace scheme

For further information or images please contact:

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