

Angélus dinner at Angélus in London

14 Apr 2008 by JR

You may remember Nick's enthusiastic review of Thierry Tomasin's new restaurant in London W2, [Angélus](#). Since Thierry is a sommelier by training (ex Gavroche), it is hardly surprising that he is planning a wine dinner on Friday 9 May featuring the wines of.....Château Angélus, the famous and fairly recently promoted Premier Grand Cru Classé of St-Émilion.

Angélus chef Olivier Duret has apparently created special courses to match each of the four selected Château Angélus vintages – see menu and wines below. Hubert de Boüard himself (owner and winemaker of Château Angélus) will attend the dinner, along with his daughter, who is now based in London and works in finance.

The dinner is limited to approximately 40 people, so the atmosphere is likely to be particularly friendly and casual. For those lucky enough to sit near de Boüard there will be no shortage of topics of conversation. He holds practically every office going on the right bank, was heavily involved in the recent contretemps about the [new classification of St-Émilion](#) and seems to be adding another career as a consultant oenologist, with interests not just in Bordeaux but also in South Africa (Anwilka) and experience in Lebanon (Massaya).

Château Angélus Dinner Menu

Champagne and canapés

Champagne Comte Audoine De Dampierre Grande Cuvée NV

Terrine de canard et foie gras, chutney aux oignons rouges
Terrine of duck and foie gras, red onion chutney
La Fleur de Boüard 2001

Le Plus de la Fleur de Boüard 2001

Saint Pierre a la plancha, parmesane de broccolis et courgettes
John Dory "a la plancha", diced broccoli and courgette
Château Angélus 2003

Château Angélus 2001

Epaule d'agneau confite, artichauts et fèves aux piquillos

Slow cooked shoulder of lamb, artichokes, broad beans and piquillos peppers
Château Angélu 1998

Château Angélu 1985

Dacquoise pistache, jubilé de fraises et framboise
Pistachio dacquoise, jubilé of strawberries and raspberries

Château Liot 1990 Barsac

Coffee and petits fours

Tickets are £160 per person all inclusive, including a £50 reservation deposit per person.

To make a reservation, please call Thierry or Martina on +44 (0)20 7402 0083.