The Harrow comes to London

26 Mar 2011 by Jancis Robinson

Purple pager Roger Jones of The Harrow (left in yellow tutu) is currently training for the London Marathon on 17 April when he plans to run as a centipede, tied to 49 other runners, in aid of the charity Scope for those afflicted by cerebral palsy (online sponsorship is possible here). To recover from this ordeal, he is for the second year running organising the Annual Dinner & Young Chef of The Year Awards Ceremony at London's principal college for the art of hospitality, Westminster Kingsway College in St Vincent Square, London SW1.

On Wednesday 18 May (during the week of the London Wine Trade Fair), Roger will be presenting The Harrow experience (AA Restaurant of The Year 2011) at the college, where he will be helped by the students. All proceeds from the evening will go to MCGB towards promoting, educating and funding young people in the UK hospitality industry.

Here's what's in store :

Reception with Oriental Canapés

Champagne Veuve Clicquot in magnum

Kelmscott pork and foie gras terrine with piccalilli

Ancre Hill Estates 2010 Rosé

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Lobster and langoustine fish finger with ketchup

Pewsey Vale Eden Valley Riesling 2010

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Label Anglaise chicken, wild mushroom and truffle risotto

Cape Mentelle Shiraz 2006

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Pre dessert

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Chocolate and praline

Peller Cabernet Franc Ice Wine 2007

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British cheeses from Longman Cheeses

De Bortoli Old Boys 21 Year Tawny

WHAT - Reception and dinner provided by The Harrow, Little Bedwyn
WHERE - Westminster Kingsway College, St Vincent Square, London SW1P 2PD
WHEN - Wednesday 18 May, reception 6.30 pm, dinner 7 pm
HOW MUCH - £60 per person, £500 per table of 10 (a bargain surely?)
HOW - Bookings via masterchef@harrowinn.co.uk