A coven of cooks

28 Feb 2012 by Jancis Robinson

***29 Feb** - Ticket prices now reduced by 25% to £150.*

The week after next, six of the world's top female chefs are to team up over three consecutive nights, 11–13 March 2012, in a one-off collaboration at 1 Lombard Street restaurant in the City of London. Each night a different pairing of a top British and international female chef will present a five-course dinner, accompanied by different wines – all made by women. The series has been devised, in partnership with American Express, as a celebration of women's achievements in the world of fine food and wine.

The brainchild of the UK's top female chef Angela Hartnett and food and wine writer Fiona Sims, this Girls Night Out venture kicks off on Sunday night with Harntett and top New York chef Gabrielle Hamilton (pictured) of Prune restaurant, author of the riveting and highly recommended memoir *Blood, Bones and Butter* (see Nick on The story of Prune). On the Monday night, Brazil's number one female chef, Helena Rizzo of Mani, teams up with the holder of three Michelin stars, Clare Smyth of Restaurant Gordon Ramsay. On the Tuesday night Margot Janse of Le Quartier Français of Franschhoek, voted South Africa's best restaurant, will cook alongside London's ground-breaking Anna Hansen of The Modern Pantry.

Each dinner is priced at £200 a head, including a Bollinger champagne reception, all wine, water, coffee and service. To book, contact Elena Leva on 020 7929 9511 or el@jessen.co.uk.

Although menus could be subject to last-minute change, this is what is proposed.

11 March - Angela Hartnett & Gabrielle Hamilton
Canapés - Tempura courgettes
Smoked duck and fig jam crostini
Salt cod bacalao with sweet red pepper
Starter - Pasta kerchief with French ham, poached egg, toasted pine nuts
Mid course - Roasted monkfish tail, confit lemon, creamed chicory, smoked chicken sauce, chicken wing
Main course - Boiled beef dinner with oxtail, tenderloin, short rib and vegetables
Pre dessert - Frozen milk punch and sesame biscuits
Dessert - Chocolate ganache crumble, passion fruit sorbet, mint
Wines: Bollinger NV
Tinpot Hut Pinot Gris 2011 Marlborough, New Zealand
Fox Gordon Viognier 2010 Adelaide Hills, Australia
Dominio de Atauta 2006 Ribera del Duero, Spain
Wiese and Krohn Colheita 1982 Port, Portugal

12 March - Helena Rizzo & Clare Smyth
Canapés: Butter poached langoustines with lardo di Colonata
Steamed bun with truffle
Scotch eggs
Starter: Waldorf salad with apple jelly, celery sorbet, gorgonzola cheese emulsion and baked nuts
Middle course: Risotto with morels, wild garlic and roasted veal sweetbreads
Main course: Fish moqueca with arracacha
Pre-dessert: 'The Egg' egg yolk ice-cream with coconut foam and crispy coconut
Dessert: Lemonade parfait with bergamot, honey and sheep's milk yoghurt sorbet
Wines: Bollinger NV
Yalumba, Y Series Riesling 2011 South Australia, Australia
Mud House, Golden Terraces Pinot Noir 2010 Marlborough, New Zealand
Marqués de Murrieta Reserva 2005 Rioja, Spain (magnums)
Cypres de Climens 2007 Barsac, France

13 March - Margot Janse & Anna Hansen

Canapés: Truffled girolle and manouri filo tarts, pea and mint salsa
Aubergine, feta, ginger and waterchestnut spring rolls
Roast tomato nam prik
Krupuk quail eggs, chilli lime dipping sauce
Starter: Beetroot and buchu sponge, buttermilk labne, cucumber and dill granita
Middle course: Roast cod, clams and chorizo, squid ink mash, smoked almond and spring onion salsa
Main course: Loin of springbok, African grains, fermented garlic nougatine, celeriac puree
Pre dessert: Baobab and pear parfait
Dessert: Chocolate liquorice delice, cocoa chilli wafer, candied pink grapefruit, whipped cream
Wines: Bollinger NV
Cullen, Sauvignon/Semillon 2010 Margaret River, Australia
Ailala 2010 Ribeiro, Spain
Cien y Picos, Doble Pasta 2009 Manchuela, Spain
Cypres de Climens 2007 Barsac, France

WHAT Three dinners showcasing top female chefs and wines made by women
WHEN 6.30 for 7pm, 11–13 March
WHERE 1 Lombard Street, London EC3
HOW MUCH £200 a head
HOW Contact Elena Leva on 020 7929 9511 or el@jessen.co.uk