



NEWS RELEASE - SEPTEMBER 2010

Lusmanns Great British Food Prom

Lusmanns Fish & Grill are celebrating British Food Fortnight (18 September – 3 October 2010) with four **special events** at their restaurants in St Albans and Bishop's Stortford. Owner Andrei Lusmann will host a series of informal three-course dinners between 21 September and 6 October, inviting **key artisan producers and suppliers** to share their expertise with a select audience of food lovers.

Andrei Lusmann said: *“The aim of these events is to champion the best of British food and drink suppliers, who will be talking about what they do best. Lusmanns are proud to support these great, award-winning artisan producers and to showcase their talents through our first British Food Prom. We hope that more restaurants will join us in keeping the pound local, working with small-scale producers and using local, sustainable supply chains.”*

The special guest speakers for the British Food Prom are:

- **James Franklin from Corney and Barrow** – Independent Wine Merchants since 1780, exclusive agents for Chateau Petrus and Domaine de La Romanee Conti and suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. [At Lusmanns St Albans – 21 September, Bishop's Stortford – 22 September]
- **Gioia Minghella from Minghella Ice Cream** – makers of multi award-winning ice cream and sorbets since 1950. Gioia is the daughter of master gelatiere and company founder Edward Minghella and his wife, Gloria [At Lusmanns St Albans – 23 September]

MORE

- **Eric Charriaux from Premier Cheese** – co-founder of *La Cave a Fromage* (www.la-cave.co.uk) which sells over 200 of the very best British and French cheeses and supplies some of the top restaurants in the UK, including Lussmanns! [At Lussmanns St Albans – 4 October]

ENDS

Notes to editors

- The British Food Prom celebrates and coincides with British Food Fortnight (www.lovebritishfood.co.uk) and the St Albans Food and Drink Festival 1–10 October 2010 (www.stalbansfoodanddrink.com)
- Each event costs £28.50 per person including a glass of Blanc de Blanc on arrival, a three course dinner, coffee and service. See www.lussmanns.com/British-Food-Prom for the full menu. Advance booking for these special events is essential.
- Lussmanns is dedicated to working with the UK's best artisan producers and suppliers. We are recommended by *The Good Food Guide 2011*, accredited by the [Fish2Fork](#) campaign and were finalists in the Best Hospitality category of the [Hertfordshire Green Awards 2010](#). We have been shortlisted for the Best Restaurant and Green Business categories of the [St Albans Chamber of Commerce Community Business Awards](#), along with the Best Restaurant and most Family Friendly categories of the [St Albans Food and Drink Awards](#).
- We have restaurants in St Albans, Hertford and Bishop's Stortford (see below for contact details).

For further information on this news release please contact:

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