

ALL THAT JAZZ

On the last Friday of every month, The Cadogan Hotel is hosting a toe-tapping night of great music and fantastic food. Renowned jazz musicians – such as The Blues Engineers and Georgia Mancio – play as dishes like Miso Marinated Mackerel and Heather Fed Lamb are served up to the tables. Boop-boop-de-doop! *The Cadogan Hotel, 75 Sloane Street, SW1, 020 7235 7141; cadogan.com*



Beef Wellington with Parma Ham

- Serves Two -

750g beef fillet, trimmed
3 tbsp olive oil
Salt and pinch of pepper
1 ½ tbsp English mustard
300g wild mushrooms, finely chopped
½ tsp thyme leaves
10 slices Parma Ham
100g Brussels pâté
500g ready rolled puff pastry
1 egg, beaten

Rub the beef fillet in 1 tbsp olive oil, salt and pepper. Sear in a pan on all sides, cool, then brush with mustard. Chill for 15 mins. Fry the mushrooms with thyme, in 2 tbsp olive oil, for 8-10 mins until softened. Lay Parma Ham over a long sheet of cling film, overlapping slightly. Spread a thin layer of pâté and mushrooms over the ham. Place beef in the centre and wrap the ham tightly round. Twist cling film ends to tighten. Chill for 30 mins.

Lay pastry out on a floured surface. Brush with beaten egg. Unwrap beef from the cling film, place on the pastry and wrap. Position on a baking sheet, brush with beaten egg and chill for 30 mins. Brush with more beaten egg and score. Oven cook for 35-40 mins until golden.

Rest for 5-10 mins before serving.
prosciuttodiparma.com

LIGHT BITES



GOLD FINGER FOOD

What's better to eat on a golden afternoon than a golden tea? 51 Buckingham Gate have partnered with Luxor Champagne to create a 24ct Gold Afternoon Tea, which rather marvellously includes edible gold. Half a bottle of Luxor Gold Leaf Champagne washes down such delicacies as smoked salmon pinwheels, parma ham and rocket mille-feuille, gold leaf opera cake and scones with Cornish clotted cream. What time is it? Oh yes, teatime. £99 for two, until 31st December 2013, 51 Buckingham Gate, SW1, 020 7769 7766; *51-buckinghamgate.com*

TOP CHOC

There maybe plenty of chocolates to choose from these days, but those of Pimlico-based Amelia Rope are up there with the best. Not only do the 'bundles' come in vibrantly fun packaging, but with flavours like Pale Hazelnut and Sea Salt, Smoked Cashew Nut, Coffee Bean, and Pale Rose, they're 'funnily enough', amazing to eat as well. A perfect present for Dad this Father's Day or a delightful treat for you.

From £6 per bar, stocked in Bayley & Sage, 34 New King's Road, SW6, 020 7736 2826; *ameliarope.com*



DID YOU KNOW... TOMATOES ARE ALLEGEDLY FROM PERU AND TAKE THEIR NAME FROM THE AZTEC WORD 'XITOMATL', MEANING 'PLUMP THING WITH A NAVEL'