A sumptuous three-course £30 Michelin starred lunch served within 60 minutes at Alyn Williams at The Westbury



Located in the heart of Mayfair, the award-winning restaurant **Alyn Williams at The Westbury**, boasting one Michelin Star along with four AA Rosettes, offers guests three exquisite courses for £30 over lunch. For time-pressed business lunching the distinctive culinary experience is available to run within one hour, whilst a more leisurely pace is set for those wanting to luxuriate in the fine dining atmosphere.

The set lunch menu, offering two choices per course, is refreshed weekly, showcasing flawless dishes each packed with varying textures, techniques and tastes, utilising the best seasonal ingredients. Starters could include *Salmon tartare with red onion and a dill granita on top of cream cheese bagels*, whilst main dishes range from *Roasted cod with pumpkin, bacon jam and agretti* to *Chicken Chasseur, with a cep vinaigrette, morels and pommes soufflées*. Delicious sweet treats such as a *Buttermilk parfait with a brown butter cake, tarragon, toffee and meringue* conclude the experience.

Offering an alternative to the traditional Michelin starred meal, the unique express lunch option promises to deliver the exquisite fine-dining experience, from starters to desserts, in 60 minutes, perfect for the time-precious Londoner.

The superb experience begins when diners step foot inside the lobby of The Westbury Mayfair, A Luxury Collection Hotel, the recently renovated five-star property housing the restaurant. Alyn

Williams at The Westbury itself boasts stylish décor including rosewood paneling and luxurious armchairs, creating a spacious, calming ambience, complemented by a refined and elegant service.

The restaurant has earned a collection of accolades since opening in 2011, including a top 15 ranking in the UK's 100 Best Restaurants and a National Chef of the Year crown. The restaurant also features two exclusive private dining rooms including the Wine Salon where guests can dine surrounded by 600 of the world's finest wines including a 1937 bottle of Château Climens, 1er Cru, Barsac.

Located in the centre of fashionable Mayfair, a stone's throw away from London's iconic cultural treasures, shopping and theatres, the experience is perfect for both visitors and local diners alike.

For more information on Alyn Williams at The Westbury please visit: <u>http://www.westburymayfair.com/alyn-williams</u>

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