

Ballroom Dining by *maze*, Gordon Ramsay at the London Marriott Hotel Grosvenor Square

maze by Gordon Ramsay has launched an innovative new menu for the ballroom at the London Marriott Hotel Grosvenor Square (www.thelondonmarriott.com).

The 765msq ballroom is one of the largest venues in London and the first to have Michelin starred cuisine at its helm. Set beneath 3 elegant crystal chandeliers, the grand space is also divisible into 3 separate salons for ultimate flexibility seating anything from 70 to 550 guests. Jason Atherton, executive chef at *maze*, has created a menu showcasing the signature dishes served at *maze*. Sample dishes include: *Marinated beetroot, Sairass cheese, pine nut and Cabernet Sauvignon dressing; Roasted beef fillet with braised ox cheek, smoked pomme puree and red wine sauce and Bitter chocolate tart with pistachio Anglaise.*

Beautifully situated in the fashionable Mayfair district, the London Marriott Hotel Grosvenor Square is one of the most stylish central London hotels. Following a multi-million pound refurbishment, the majestic townhouse setting has been reinvented with luxurious and modern touches without losing sight of its classic 5-star service. In May 2005, Gordon Ramsay together with executive chef Jason Atherton opened *maze* restaurant and bar and was awarded its first Michelin star in January 2006. With stunning design by David Rockwell of Rockwell Group in a spectacular location, *maze* serves French cuisine with Asian influences in a relaxed and informal environment. Jason has since launched *maze* Grill in April 2008 also in the London Marriott Grosvenor Square and *maze* Cape Town in April 2009.

For enquiries about holding an event in the ballroom dining please contact the Gordon Ramsay private dining team on 0207 592 1373 or email: privatedining@gordonramsay.com