



Hélène Darroze at the Connaught



Le Poulet du Dimanche

The Ultimate Roast Chicken Menu from Hélène Darroze at The Connaught returns to Mayfair

February 2018 – Back by popular demand, Hélène Darroze’s famed gastronomic approach to the humble Sunday roast returns this month. The new four-course roast chicken menu, Le Poulet du Dimanche, will be served in her restaurant at The Connaught on weekends.

Hélène’s obsession with exceptional ingredients and culinary craft has elevated the humble roast to a gourmet affair, with a unique menu designed to reveal the flavour of the classic dish. To start, guests will be treated to a confit egg yolk served with Parmeggiano Reggiano cream, crispy skin and chicken liver mousse and chicken oyster and jenniper. This is followed by chicken consommé, inspired by the classic French *Poule au Pot* which includes ravioli of Bigorre ham, vegetables from the pot and roasted country bread.

The main event of the menu is a roasted chicken, sourced from the Tauzin family farm in Les Landes, to share between two. The chicken is stuffed under the skin according to the season, with foie gras in winter,

morels in spring and ceps in autumn served with “pommes soufflés”, green asparagus and black truffle from Périgord. The final chicken course is a bitesize one, with a fresh corn-tortilla served with crispy confit chicken leg, Haas avocado, cucumber, coriander and mint – an uplifting end to the menu.

Dessert is a show stopping affair with a theatrical flair made with the freshest of eggs using a variation of exotic fruits.

For Hélène Darroze, the tradition of sharing a roast chicken at the end of the week goes back as far as she can remember, with her grandmother holding the ritual weekly at their family restaurant in Les Landes. Once the traditional Sunday lunchtime in the restaurant was finished, the Darroze family would have their own roast in the evening, and as a fourth generation chef, Hélène grew up learning how to cook the perfect chicken. Of course here in England, the Sunday roast is also something of a national institution, and the new menu pays tribute to the shared culinary passion connecting her two homes.

‘For me, Sunday is the day you spend with the ones you love. During my childhood in Les Landes, my grandmother would cook a roast chicken for the whole family every Sunday, with chickens from my grandfather’s farm. Roast chicken is a special sharing dish for me, and I hope that by bringing this very personal menu to my restaurant at The Connaught, we will give our guests the opportunity to share some treasured time with their family and friends.’

Le Poulet du Dimanche is available at Hélène Darroze at The Connaught every Saturday from 12-3pm and Sunday from 12-3pm and 6.30-9pm and priced at £150 per couple. There is limited availability for this menu, so booking is recommended. For further information, please visit the-connaught.co.uk. For reservations, contact: + 44 (0) 20 3147 7200.



About H el ene Darroze

Since 2008, H el ene Darroze has been bringing her signature brand of exquisite, contemporary French cuisine to the heart of London's Mayfair. Her two Michelin-starred restaurant at the Connaught is a sanctuary of calm sophistication, designed by India Mahdavi, including two Damien Hirst artworks and a specially commissioned glasswork installation celebrating the visual beauty of the ingredients found in H el ene's cooking. One of the world's top chefs, H el ene is known for her obsession with exceptional ingredients and in 2015; H el ene Darroze was named the Veuve Clicquot World's Best Female Chef.

About The Connaught

In the heart of London's Mayfair, The Connaught, part of Maybourne Hotel Group, blends contemporary style, classic English character and impeccable service to create the ultimate in sophistication. Rooms and suites to suit every mood, exquisite cuisine from H el ene Darroze and Jean-Georges Vongerichten, the charm of The Connaught and Coburg Bars, and Europe's first Aman Spa make this the perfect place to rest, relax and dine in style.

For further information, please contact:

[The Connaught](#)

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