

Oysters & Champagne Festival

23rd September 08
 7.00 for 7.30pm

Richard Emans' Maldon Oyster Company has succeeded in re-establishing a native oyster fishery in Essex. He will be giving a fascinating insight into these marvellous molluscs – how they are farmed, their legendary aphrodisiac properties and the best way to eat them. On offer will be such delicacies as Maldon Oyster Canapés, Kamamoto Oysters, Maldon Rock Oysters, Maldon Native Oysters and Maldon Wild Oysters, all washed down with, of course, Laurent Perrier Rose Champagne.

Tickets will cost just £20 per person and will include six oysters and two glasses of champagne, or £35 for a dozen oysters and four glasses of bubbly.

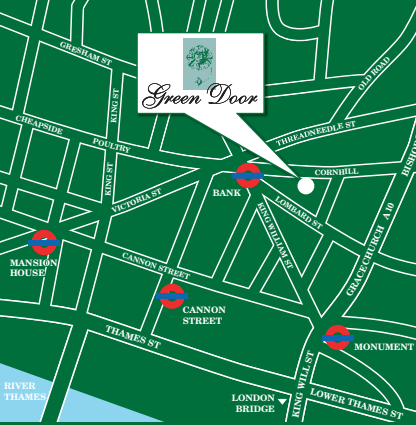


Food & Wine Evening

16th October 08
 7.00 for 7.30pm

Over the course of this gourmet's delight, Green Door will be pairing six mouth-watering dishes with half a dozen of the world's finest wines. Adrian Garforth, internationally acclaimed wine specialist and Green Door's Master of Wines will be on hand throughout the evening to talk about the best wine and meat pairings.

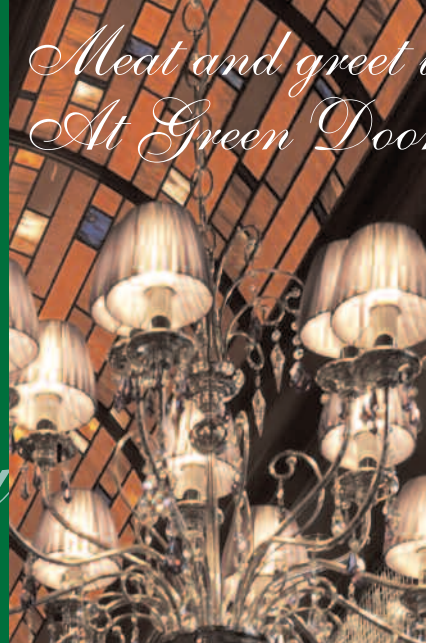
Price from £60 per person and includes six dishes paired with six wines.




Green Door
 STEAKHOUSE
 RESTAURANT & BAR

Culinary Events

Green Door Bar and Grill
 33 Cornhill, London EC3
 Telephone: 020 7929 1378
www.greendoorsteakhouse.co.uk



Meat and greet with a difference At Green Door Bar & Grill

Recently opened in the heart of the City's financial district, Green Door Bar & Grill has become a popular fixture on the London dining scene.

Housed in a former banking hall at 33 Cornhill, its melt-in-the-mouth steaks, plump oysters and innovative meat locker have attracted customers far and wide.

Indeed there has been so much interest in Green Door's fabulous fare, that over the next few months the eatery will be hosting a series of unmissable culinary events.



**8th October,
4th November 08**

7.00 for 7.30pm
with Donald MacPherson

Well Hung & Tender, an award-winning company, specialise in grass-fed Aberdeen Angus, reared under high welfare conditions and hung, on the bone, to mature for at least four weeks. They stock Green Door's meat locker.

Donald MacPherson, the owner of Well Hung & Tender, has become arguably the UK's foremost authority on fine beef. Donald travels the world giving highly sought after presentations on all things meaty.

Price from £45.00 per person and includes starter and main and half a bottle of wine – plus the talk.

*Meat
talk*



**4th & 18th February,
11th & 25th March 09**

7.00pm onwards

Green Door's unique Meat Locker contains an array of specially sourced prime cuts from Cornwall, Scotland and Ireland that are in turn used to produce mouth-watering house specials.

These four evenings will give customers the chance to experience a selection of the restaurant's signature fare.

For £35 per head, diners can feast on no less than 20oz of meat, including sirloin and rib-eye on the bone and tender filet. Served with chips and half a bottle of wine, it's enough to turn even the most committed herbivore!

*Meat
Locker
Sample Menu*

