

No Love Lost, New Paintings by Damien Hirst  
at The Wallace Collection  
Exclusive Private View and Dinner Package  
14 October 2009 – 24 January 2010



The Wallace restaurant is offering you the exclusive opportunity to view 25 new paintings by Damien Hirst, in the new exhibition *No Love Lost*, away from the daytime crowds on Friday and Saturday evenings.

The Wallace offers a classic and contemporary French all day menu and an à la carte menu. To celebrate the arrival of this exhibition we are offering two exclusive dining packages:

Three Course Set Menu  
including a private view  
of the exhibition  
at £45 per person

Feasting Menu  
including a private view  
of the exhibition  
at £55 per person



Three Course Set Menu  
at £45 per person

*Starters*

Salad Paysanne of pickled girolles and dandelion, cabernet sauvignon vinaigrette  
Organic steak tartar, hot flute toasted bread, frisée salad  
Smoked fish Vichyssoise velouté, soft boiled quail egg

*Main Course*

Pan-fried guilt head sea bream, piperade, tapenade dressing  
Rare beef fillet and braised beef parmentier, Chantenay carrots, red wine jus  
Marinated courgettes, squash and artichokes, toasted seeds, fresh Banon de Provence cheese

*Desserts*

Tart tatin, vanilla ice cream, salted caramel sauce  
Pear and autumn berries sablé, crème fraîche, almond milk ice cream  
Selection of Brie de Meaux, St Maure, Epoisse and Roquefort, homemade chutney

Feasting Menu  
at £55 per person

*Starters*

Assortment of rilette and French patés, cornichons and pickles  
Flamiche tart of leeks, Mont d'or and Roscoff onion  
Spider crab bisque, croutons, chive crème fraîche

*Main course*

Whole chicken "Les Landes" label rouge, jus gras  
Char-grilled rib of beef, béarnaise sauce, pont-neuf potatoes (Supplement of £5 per person)  
Whole sea bass en crôte de sel, beurre blanc  
Tartiflette of Reblochon, rattes potatoes, Swiss chard, walnut and truffle salad

*Desserts*

Tart tatin, salted caramel sauce  
Profiteroles with pistachio and vanilla ice cream, Valrhona chocolate sauce  
Artisanal French cheese board, fresh sour dough bread, homemade chutney

*Feasting menu price based on minimum of two guests sharing*

The Wallace is a modern answer to a typical French brasserie. The Wallace Collection's stunning courtyard is the glamorous location for Oliver Peyton's brasserie deluxe. Pretty camellia trees and a huge glass atrium create an enchanting and elegant dining room for guests to enjoy.

For more information about this fantastic opportunity or to make a reservation please call Lorraine Watson at the Wallace Restaurant on 020 7563 9505 or email [lorraine.watson@thewallacerestaurant.com](mailto:lorraine.watson@thewallacerestaurant.com)

The Wallace Restaurant  
at The Wallace Collection  
Hertford House  
Manchester Square  
London W1U 3BN  
[thewallacerestaurant.com](http://thewallacerestaurant.com)

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The Wallace Restaurant at The Wallace Collection  
Hertford House, Manchester Square, London W1U 3BN  
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Three Course Set Menu  
including a private view of the exhibition at £45 per person

*Starters*

Salad Paysanne of pickled girolles and dandelion, cabernet sauvignon vinaigrette  
Organic steak tartar, hot flute toasted bread, frisée salad  
Smoked fish Vichyssoise velouté, soft boiled quail egg

*Main Course*

Pan-fried guilt head sea bream, piperade, tapenade dressing  
Rare beef fillet and braised beef parmentier, Chantenay carrots, red wine jus  
Marinated courgettes, squash, artichokes, toasted seeds, fresh Banon de Provence cheese

*Desserts*

Tart tatin, vanilla ice cream, salted caramel sauce  
Pear and autumn berries sablé, crème fraîche, almond milk ice cream  
Selection of Brie de Meaux, St Maure, Epoisse and Roquefort, homemade chutney

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*Starters*

Assortment of rilette and French patés, cornichons and pickles  
Flamiche tart of leeks, Mont d'or and Roscoff onion  
Spider crab bisque, croutons, chive crème fraîche

*Main course*

Whole chicken "Les Landes" label rouge, jus gras  
Char-grilled rib of beef, béarnaise sauce, pont-neuf potatoes (£5 supplement per person)  
Whole sea bass en croûte de sel, beurre blanc  
Tartiflette of Reblochon, rattes potatoes, Swiss chard, walnut and truffle salad

*Desserts*

Tart tatin, salted caramel sauce  
Profiteroles with pistachio and vanilla ice cream, Valrhona chocolate sauce  
Artisanal French cheese board, fresh sour dough bread, homemade chutney

*Feasting menu price based on minimum of two guests sharing*

Damien Hirst: The Blue Paintings at The Wallace Collection  
Exclusive Private View and Dinner Package  
14 October 2009 – 24 January 2010



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The Wallace restaurant is offering you the exclusive opportunity to view 25 new paintings by Damien Hirst, in the new exhibition *The Blue Paintings*, away from the daytime crowds on Friday and Saturday evenings.

The Wallace offers a classic and contemporary French all day menu and an à la carte menu. To celebrate the arrival of this exhibition we are offering two exclusive dining packages.

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Three Course Set Menu  
including a private view of the exhibition at £45 per person

*Starters*

Salad Paysanne of pickled girolles and dandelion, cabernet sauvignon vinaigrette  
Organic steak tartar, hot flute toasted bread, frisée salad  
Smoked fish Vichyssoise velouté, soft boiled quail egg

*Main Course*

Pan-fried guilt head sea bream, piperade, tapenade dressing  
Rare beef fillet and braised beef parmentier, Chantenay carrots, red wine jus  
Marinated courgettes, squash, artichokes, toasted seeds, fresh Banon de Provence cheese

*Desserts*

Tart tatin, vanilla ice cream, salted caramel sauce  
Pear and autumn berries sablé, crème fraîche, almond milk ice cream  
Selection of Brie de Meaux, St Maure, Epoisse and Roquefort, homemade chutney

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Feasting Menu  
including a private view of the exhibition at £55 per person

*Starters*

Assortment of rilette and French patés, cornichons and pickles  
Flamiche tart of leeks, Mont d'or and Roscoff onion  
Spider crab bisque, croutons, chive crème fraîche

*Main course*

Whole chicken "Les Landes" label rouge, jus gras  
Char-grilled rib of beef, béarnaise sauce, pont-neuf potatoes (£5 supplement per person)  
Whole sea bass en crôte de sel, beurre blanc  
Tartiflette of Reblochon, rattes potatoes, Swiss chard, walnut and truffle salad

*Desserts*

Tart tatin, salted caramel sauce  
Profiteroles with pistachio and vanilla ice cream, Valrhona chocolate sauce  
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