

# BREAD STREET

## KITCHEN & BAR

### **YORKSHIRE PUDDING FANS REJOICE AT BREAD STREET KITCHEN & BAR**

*The traditional roast dinner staple will be the star of the menu at Bread Street Kitchen & Bar  
2<sup>nd</sup>-8<sup>th</sup> February*

Each February on the first Sunday of the month, Brits come together to celebrate the one and only Sunday staple, the Yorkshire pudding. This Sunday 2<sup>nd</sup> February will be no different as Bread Street Kitchen is honouring the humble creation with savoury and mash-up creations based on the Sunday roast essential.

For those new to the notion of the Yorkshire Pudding, this traditionally English food is made from batter consisting of eggs, flour, and milk or water. It is often served with beef and gravy and is part of the traditional British Sunday roast. The first Yorkshire Pudding recipe dates back to 1866 and was created by a woman called Mrs Beeton as a 'trick' to fill-up the family so less meat could be served.

Perfect for the cooler climes Dubai is currently experiencing, Chef Cesar's Yorkshire pudding dishes on offer are comfort food at its finest, with offerings such as a fluffy Yorkshire pudding served with either roast beef, lamb or chicken, plus all the trimmings, or toad in the hole (sausages in Yorkshire pudding batter) with mash and onion gravy. Diners can also opt for a hearty steak and kidney stew – served inside a giant Yorkshire pudding with kale and mushroom sides – or a British take on a burrito with a rolled Yorkshire filled with roast beef, chicken or lamb.

A staple of the British Sunday lunch, this is the perfect opportunity for guests to sample a variety of renditions of this doughy delight.

- Date: February 2<sup>nd</sup> to 8<sup>th</sup> 2020
- Time: 6:00pm-10:30pm (11:00pm Thursday and Friday)
- Children of all ages welcome
- Speciality dishes are priced at AED 135 per main course
- Signature cocktails are priced at AED 65 each

**For the uninitiated, here are some Yorkshire Pudding fun facts:**

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- Yorkshire pudding is made from batter consisting of eggs, flour, and milk or water. It is usually served with beef and gravy and is part of the traditional British Sunday roast.
- When wheat flour became common for making cakes and puddings, cooks in the north of England used the fat that dropped into the dripping pan to cook a batter pudding while the meat roasted.
- The traditional way to eat Yorkshire Pudding was as a separate course before the meal which was a cost-effective trick to fill-up the family so less meat could be served.
- The very first Yorkshire Pudding recipe dates back to 1866 and was created by a woman called Mrs Beeton.
- The secret to a great Yorkshire Pudding? The fat must be sizzling hot when the batter goes in.

To find out more about Gordon Ramsay's Bread Street Kitchen & Bar or to make a reservations log onto [www.atlantisthepalm.com/restaurants/bread-street-kitchen](http://www.atlantisthepalm.com/restaurants/bread-street-kitchen) or call + 971 4 426 0800. Alternatively, check us out on social media @breadstreetkitchendubai

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### **MEDIA ENQUIRIES**

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### **Follow Atlantis, The Palm and Bread Street Kitchen Dubai on Social Media**

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#AtlantisThePalm #AWorldAway #ServingTheExtraordinary

### **About Bread Street Kitchen Dubai**

Mirroring the casual cool warehouse feel of the legendary London original, Bread Street Kitchen& Bar, Dubai is the fourth outpost of the restaurant across the world. With an indoor capacity of 279 and 152 on the outdoor terrace, the restaurant champions contemporary British dishes with influences from Europe and beyond. Following a

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successful launch in 2015, the restaurant has gone from success to success, taking the title of What's On Dubai's Best British Restaurant for Under 500 AED in 2016 and the Time Out Kids Dubai Award for Best Family Brunch in 2017. Heralded by celebrity chef Gordon Ramsay and helmed by Chef de Cuisine Cesar Bartolini, the menu consists of a selection of British classics and Gordon signatures including, the Beef Wellington, Lobster Tagliolini, and Gordon's favourite, the Tamarind Chicken Wings. The Bread Street Kitchen bar is a main focal point of the venue, with a team of experienced mixologists serving eight international beers and 29 different types of Gin. Almost as popular as the bar is the Bread Street Kitchen Ice Cream Counter, which serves homemade scoops including Bread and Butter Pudding softie.

### **About Atlantis, The Palm, Dubai**

Atlantis, The Palm is the first entertainment resort destination in the region and located at the centre of the crescent of The Palm in Dubai. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 17 hectares of waterpark amusement at Atlantis Aquaventure, all within a 46-hectare site. It is home to one of the largest open-air marine habitats in the world, with over 65,000 marine animals in lagoons and displays including The Lost Chambers Aquarium, a maze of underwater corridors and passageways providing a journey through ancient Atlantis. Atlantis Aquaventure waterpark features 18 million litres of fresh water used to power thrilling waterslides, a 2.3-kilometre river ride with tidal waves and pools, water rapids and white-water chargers. Dolphin Bay, the unparalleled dolphin conservation and education habitat, and Sea Lion Point were created to provide guests a once in a lifetime opportunity to learn more about one of nature's most friendly mammals. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities. Atlantis, The Palm is also known as the culinary destination in the region where guests can take their pick from a collection of 29 world-renowned restaurants including Bread Street Kitchen & Bar, Hakkasan, Nobu, Ronda Locatelli, Seafire Steakhouse & Bar, award-winning underwater restaurant, Ossiano, and traditional Middle Eastern favourite, Ayamna. The nightlife scene at Atlantis is lively, too, with the fun-filled Wavehouse offering something for everyone, and WHITE Beach & Restaurant the perfect place to unwind with a drink as the sun slips into the Arabian Sea.