

OUTLAW'S

at The Capital

WHISKY DINNER WITH RICHARD PATERSON AT OUTLAW'S AT THE CAPITAL – 25 OCTOBER 2016

Richard Paterson, Whyte and Mackay's Master Blender, and Cesar De Silva, The Capital Hotel's Bar Manager and youngest UK Keeper of the Quaich are hosting an exclusive 4-course dinner in conjunction with Whyte and Mackay at Michelin-starred Outlaw's at The Capital.

Each course is paired with a whisky chosen by Cesar and Richard, selected to bring out the flavours of each dish accompanied by a fascinating explanation for the choice of each wee dram.

The event takes place in the private dining room of Michelin starred Outlaw's at The Capital on the 1st floor of the hotel. The evening will begin with a selection of canapés served with a new whisky cocktail created by Cesar to mark the occasion. Followed by a starter, entrée, cheese course and dessert all expertly matched with the perfect whisky. The evening will be rounded off with tea, coffee and petit fours.

Taking place on Tuesday 25 October at 7pm, priced at £125 per person, places can be booked by calling 020 7591 1202.

One of the world's most celebrated whisky personalities Richard Paterson is celebrating 50 years in the industry this year. Known as 'The Nose', Richard began his career in whisky in 1966 as a production assistant at a Glasgow blender. In 1970 he joined Whyte & Mackay and five years later, he was promoted to master distiller at the impressive age of 26. He still holds this position today and when not in his Glasgow laboratory, spends his time travelling around the world teaching people about whisky.

Well known for its extensive whisky collection, The Capital Bar houses a number of classic bottles, as well as 35 – 50 year old specimens, making it a favourite with connoisseurs of the spirit.

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