

WINING AND DINING

The perfect venue for a Christmas party with a sophisticated edge, the Tasting Room is a luxurious, vaulted space that evokes the ambience of a traditional wine cellar. It's the ideal place to sample some of the world's finest wines and to learn more from our team of wine experts. A range of dining options is available, and the room can also be hired for lunch or dinner.

The Wine Shop, Lower Ground Floor. For details, call 020 7225 5925 or email thetastingroom@harrods.com

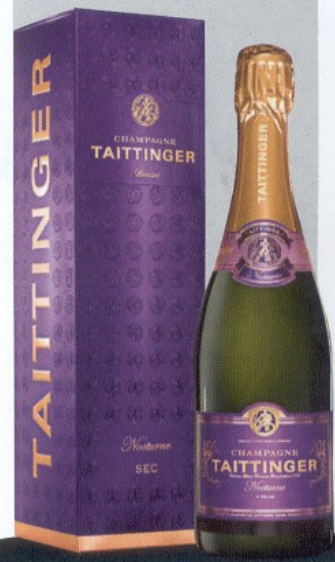


Truly scrumptious Since 1875, Charbonnel et Walker has been creating handmade chocolates so delicious that they have been deemed worthy of a Royal Warrant. This Christmas, its signature truffles and chocolates have had a festive makeover. The famous Pink Marc de Champagne Truffles are now presented in a box trimmed with Swarovski crystals (right), while the red velvet Boite Rouge is filled with a selection of fine milk and dark chocolates. Meanwhile, the Christmas Hamper is packed with a selection of sweet treats including Port and Cranberry Truffles, Mint Thins and a festive chocolate assortment. 'Tis the season for indulgence after all. From £50. Available from Food Halls, Ground Floor; and harrods.com



NEW FROM TAITTINGER

Champagne has lost none of its sparkle since Dorothy Parker lamented that she could never get enough of it. Taittinger's Nocturne Sec would have been right up her street, given its peachy notes and distinctive body and smoothness. This medium-dry Champagne is the perfect choice for an elegant soirée, and an ideal accompaniment to seafood or foie gras. £52.95. Available from The Wine Shop, Lower Ground Floor; and harrods.com



COUTURE chocolate



He's the man behind a dessert bar specialising in decadent puddings, and his collection of chocolates ranges from best-loved classics to innovative truffles. So it's no wonder William Curley has an impressive cult following. Here, the man who has been awarded the title of Britain's Best

Chocolatier for the past four years talks about what makes him tick:

Couture Chocolate translates as "made especially for you". The original idea behind it is couture fashion. Couture is bespoke, luxurious and uncompromising – all of which we strive to achieve in our creations. Our chocolates are made by hand with fresh ingredients, as all luxurious chocolates should be.

I'm really proud of our Muscovado Caramel Couture Chocolates. They were recently awarded the title Britain's Best Filled Chocolate by the Academy of Chocolate.

I like everything we make. But the chocolates that I think work best come at the end of a rich meal like Christmas dinner. Our Amedei Chuao, Toasted Sesame and Japanese Black Vinegar chocolates all have a clean, pure and simple taste that cleanses your palate perfectly.

Yamazaki truffles, £12 per 100g. Available from Food Halls, Ground Floor



A taste of Tuscany

Foodies are talking about Manni olive oil with the sort of enthusiasm usually reserved for fine wines. Used by world-renowned chefs like Thomas Keller, Armando Manni's exceptional extra-virgin olive oils are considered among the world's best. Made from rare olives grown on the slopes of Monte Amiata in Tuscany, Manni's organic oils have intense, complex flavours, a silky texture, and health-giving properties due to their high levels of immune-boosting polyphenols. From £60; exclusive to Harrods. Available from Food Halls, Ground Floor; and harrods.com



For food orders, please turn to the form at the back