

For Immediate Release



BECOME YOUR OWN CHRISTMAS MASTERCHEF City Café Launches Seasonal Master Classes

Friday 15th August 2008 - Following reports that the cost of staple foods has risen by 27% in the last year*, it's little wonder that Britain's households are awaiting the arrival of Christmas this year with more trepidation than ever. City Café, part of City Inn Contemporary Hotels, is aiming to beat those Yuletide blues with the launch of a series of master classes designed to help save valuable pennies.

Scott Macdonald, Group Executive Chef for City Café and City Inn has devised two different master classes in the run up to Christmas.

The first master class – *Christmas Crunched* – will provide tasty solutions to using up the Christmas lunch leftovers, with delicious recipes such as Turkey and Leek Pie, Turkey and Parsnip soup and Turkey Hash with Greens and a Fried Egg.

The second master class – *The Perfect Christmas Dinner* – will instruct on how to make the most delicious turkey with all the trimmings. Handy hints will include how to roast the turkey to optimum succulence, getting the perfect crispy roast spuds and most of all, how to time it so that all the elements of the meal are ready together.

The afternoon master classes will include an introduction and a live demonstration in the City Café, giving “how to” tips. Participants will also receive a City Café apron to wear on the day (and keep), as well as Christmas recipe cards.

Macdonald, whose previous mentors include Gordon Ramsay and Marco Pierre White, commented:

“Preparing Christmas dinner can be one of the most stressful activities of the year, and rising food prices seem to be making it more of a worry this year than ever. Our aim with these master classes is to minimise that stress, be it in terms of preparing the perfect Christmas roast or in saving money by using up the leftovers as efficiently as possible.”

City Inn is a group of contemporary hotels based in prime locations in some of the UK’s leading cities – London (Westminster), Birmingham, Bristol, Glasgow and Manchester. Its City Café restaurants are widely acclaimed for their seasonal market and garden menus as well as their fine dining a la carte menus.

The master classes will take place on select Saturday afternoons in the City Cafés across the country in the run up to Christmas, beginning with *Christmas Crunched* on Saturday 18 October in Westminster. The masterclasses will be fronted by the City Café Head Chef in each location. The price per person is £39.95 and cooks of all levels can benefit from the sessions. For a full list of the events, visit www.cityinn.com

For more information on City Inn visit the website www.cityinn.com.

-Ends-

* Source www.Mysupermarket.com, 12 August 2008

Notes to Editors:

1. City Inn is now recognised as one of the UK’s most exciting new hotel groups, with five hotels already open and Leeds becoming the sixth when it opens in summer 2009. Further projects are in advanced development on secured sites in a second London location and the first international development in Amsterdam.

2. Founded by Sandy Orr, Donald MacDonald and David Orr in 1995, the City Inn brand and company was created completely from scratch providing contemporary luxury with a culture of personalised service.
3. City Inn focuses on conceiving, designing, building and operating brand new contemporary hotels to the highest engineering standards in prime city centre locations.
4. Delivering beyond customer expectations is central to the brand's philosophy. Initiatives have ranged from "no password" free WiFi broadband in all public areas and iMac computers in every room, to "curated" art exhibitions, a wider dynamic Arts programme, restaurant standard 24 hour Room Service and Guest Services teams always on hand
5. Each hotel features the highly acclaimed City Café destination restaurant characterised by al fresco terraces for summer dining, with exceptional chefs offering modern British and European cuisine.
6. City Inn embraces relationships with arts organisations and looks to develop these relationships through local initiatives at its hotels. The company's executive chairman, Sandy Orr OBE and vice-chairman, Donald MacDonald CBE, both have established reputations in business and the arts.

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