

For Immediate Release

Calling all Mini Master Chefs!

** City Inn Westminster announces dates for
culinary winter Junior Chef Masterclass**

Thursday 29th August, 2007 – Long, wet Saturday afternoons are a thing of the past as **City Inn Westminster** unveils dates for a “**Junior Chef Masterclass**” from October 2007 through to February 2008.

Especially designed for eight to 12 year olds, the kitchen at **City Café** will play host to budding chefs and their parents from 2.30 to 5.00pm – just enough time to transform little ragamuffins into mini Jamie Olivers and Delia Smiths. Easy to follow recipes and their very own City Inn apron will kick-start a new found passion for cooking.

Back by popular demand, the winter courses aim to stimulate children’s appreciation of fresh ingredients whilst communicating the importance of health, safety and cleanliness in the kitchen. The first workshop (27th October) is just in time for Halloween where children will prepare a themed three-course menu including Black Magic Pasta, filled with Halloween Pumpkin, Ricotta and Sage .

The Junior Chef Masterclass is the brainchild of Executive Chef Peter Lloyd, who after training at the Dorchester, gained a wealth of experience as Head Chef of BANK, Simpson’s in The Strand, and RSJ Restaurant in London, where he held 2AA rosettes. The father of two has a long standing passion for teaching children the benefits and pleasures of healthy eating. *“The children are so receptive at this young age,”* says Lloyd, *“I like to show the kids that cooking is fun and that healthy ingredients are much tastier than the processed foods on supermarket shelves.”*

The workshops aim to be rewarding and fun and are open to residents and non-residents alike. Peter encourages his young students to get to grips with an array of fresh ingredients through touch and smell. As well as learning what’s what, Peter will demonstrate a variety of cooking techniques, giving youngsters the chance to get their hands dirty, providing them with the confidence and ability to prepare simple and healthy dishes.

With City Inn Westminster’s prime location overlooking the London Eye and the Tate Gallery, an afternoon creatively spent at City Café makes the perfect antidote to a morning sightseeing.

Junior Chef Masterclasses at City Inn Westminster are excellent value at only £35 per child plus an adult and are available for a maximum of 8 children. The Masterclass also makes a perfect addition to a family weekend away in the heart of the capital or an excellent theme for a birthday party. Book early to avoid disappointment!

Junior Chef Masterclass Dates:

October 27th 2007: Halloween themed three course meal
November 3rd 2007: An introduction to good food
December 1st 2007: Christmas special
January 12th 2008: An introduction to good food
February 2nd 2008: An introduction to good food

To book a Junior Chef Masterclass, please contact Tanja Petersen on 020 7 932 4701
or email westminster.admin@cityinn.com

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Notes to Editors:

City Inn continues to dramatically add value to the guest experience. This has been recognised by the industry and consumers through a number of awards and accolades. In addition to the Business Travel World Award 2006 & 2007, City Inn Westminster picked up Group Hotel of the Year 2005 at the annual Caterer & Hotelkeeper Awards; Best UK Hotels – 2nd' and Guardian/Observer Travel Awards 2006 to name but a few.

City Inn focuses on building and operating brand new contemporary styled hotels to highest engineering standards in prime city centre locations. Delivering beyond the customer's expectations is central to the brand's philosophy whether a visitor or local, or enjoying a cultural stay in the city. Initiatives have ranged from "no password" free WiFi broadband in all public areas to "curated" art exhibitions, 24 hour Room Service and Guest Services teams always on hand to help out within a modern, informal but professional environment.

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 and commitment to putting the customer first. Each hotel features the highly acclaimed City Café destination restaurant characterised by the Al Fresco terraces for the summer, with exceptional Chefs offering modern European dining with panache and flair. The design and modernity of the buildings reflect the close relationship between architect and client, ensuring that the buildings are great for the cities as well as customers.

City Inn is now recognised as one of the UK's most exciting new hotel groups, with five hotels open – London, Manchester, Birmingham, Bristol and Glasgow. The company is continuing to pursue a strategy of developing City Inn in prime UK city centres, with Leeds, and a further site in London. In January 2007 City Inn announced their first international hotel development in Amsterdam.

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

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