

FOOD &amp; DRINK SPECIAL

# SIMPLY the best

Welcome to the world's greatest food emporium. It's a bold statement, but we think we're up to the challenge. Last year our historic Food Halls were transformed; the first phase of the Taste Revolution saw the opening of the Roastery & Bake Hall, introducing the talents of our master coffee roaster, tea tailor and master bakers.

The next stage is the Fresh Market Hall – “fresh” being the operative word. Our expert buyers have scoured the country to source the best ingredients, and travelled the world to fill your pantry. There's an unrivalled selection on our butcher's counter, including rare breeds like Wagyu and Kobe, while seafood lovers can enjoy Alaskan king crab and smoked salmon from the Faroe Islands. And we haven't overlooked cooking basics – discover how the finest eggs, milk, cream and butter can transform dishes.

Our two Andys (*top right*) guide you through their new array of chef-prepared dishes, from light bites to food fit for feasting. And there's authentic Italian fare from Pasta Evangelists and Indian cuisine by Michelin-starred chef Vineet Bhatia. We've also worked hard to ensure your food experience in-store is seamless. Enjoyed the sourdough in the Tea Rooms? Find a freshly baked batch in our bakery. The store is our larder and we wouldn't cook with anything but the finest. And neither should you.



Amy Broomfield, Lifestyle Editor

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and promotions may have limited availability. We hope you enjoy reading *Harrods Food & Drink Special*. As we are committed to providing the highest level of customer service possible, we would love to hear your comments. Please email [magazine@harrods.com](mailto:magazine@harrods.com).

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**FROM TOP** Chefs Andy Ward and Andy Cook have created new seasonal dishes to enjoy at home; fresh organic eggs from Cackleberry Farm; our cheesemongers can help you choose from more than 100 artisan cheeses; learn innovative ways to prepare vegetables from our new Vegetable Butcher

