



ROSL EXECUTIVE CHEF : JULIEN MAISONNEUVE  
DISCIPLE D'AUGUSTE ESCOFFIER : PATRICK PRADIER  
SPONSORED BY : DR. ENNO LIPPOLD

# A Night with Michel Escoffier

HONOURING THE CULINARY LEGACY  
OF THE KING OF CHEFS, AUGUSTE ESCOFFIER

*at Royal Over-Seas League*

16 MAY 2025 | FROM 18.45

*The celebrated culinary legacy of Auguste Escoffier is brought to life in an evening of storytelling, gastronomy and tribute. Michel Escoffier, the great-grandson of the legendary chef, joins us to honour the enduring influence of the man who revolutionised French cuisine.*

*Auguste Escoffier's journey started in the modest surroundings of his uncle's restaurant in Villeneuve-Loubet. His relentless passion and determination propelled him to the esteemed kitchens of Paris and London, where his partnership with the distinguished hotelier César Ritz redefined hospitality and facilitated the establishment of iconic institutions such as the Savoy Hotel in London, the Ritz Hotel in Paris and the Carlton Hotel in London. Escoffier modernised the elaborate techniques of Marie-Antoine Carême, streamlining them into a more refined and efficient approach to haute cuisine. His codification of the five mother sauces revolutionised French cuisine and laid the foundation for modern culinary education.*

*Escoffier's creations, including the renowned Pêche Melba and Tournedos Rossini, endure as celebrated masterpieces. Through his mentorship and his seminal work 'Le Guide Culinaire', he instilled a profound sense of pride within the culinary profession, inspiring chefs globally.*

## A Disciple of Auguste Escoffier : Patrick Pradier

*With a career steeped in culinary excellence and service, Patrick Pradier continues the enduring legacy of Auguste Escoffier. From his formative years in the prestigious kitchens of Hôtel Crillon and the Élysée Palace, Patrick was honoured as a Disciple of Escoffier in 2005 by the Magistral Council of the Disciples of Auguste Escoffier.*

 AUGUSTE  
**Escoffier**  
SCHOOL OF CULINARY ARTS™



MEMBERS £130 | NON-MEMBERS £140

**RECEPTION**

CANAPÉS À L'ÉCOSSAISE  
Smoked haddock on toast  
BEIGNETS SOUFLÉS AU GRUYÈRE  
Mini Gruyère soufflé  
*Champagne Gardet NV*

**STARTER**

GALANTINE DE CANETON D'AYLESBURY, PISTACHES,  
TROMPETTE DE LA MORT ET GELÉE D'ORANGE SANGUINE  
Aylesbury duck galantine, pistachios, Trompette mushrooms and blood orange gel  
*Château Argadens, Maison Sichel, Bordeaux, 2020*

**MAIN**

SOLE DE DOUVRE VÉRONIQUE, VERJUS, RAISINS, ESTRAGON,  
PETITES POMMES DE TERRE VAPEUR ET CIBOULETTE  
Dover sole fillet with fish mousse, Champagne and grape sauce,  
tarragon, new potatoes and chives  
*Chablis Domaine Christophe Camu, Burgundy, 2023*

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Sole Véronique was invented in London in 1903 by Auguste Escoffier, who named the dish after Messenger's comic opera Véronique, which was running at the Coronet Theatre at the time.

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**DESSERT**

CHARLOTTE FRAISE MELBA, BISCUIT DE SAVOIE, COULIS DE FRAMBOISE  
Strawberry Charlotte cake, lady finger biscuit, raspberry coulis  
*Ürziger Würzgarten-Weltersberg Riesling Beerenauslese, 2010*  
Kindly sponsored by Dr. Enno Lippold, Ürzig/Mosel

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It was for the famous Australian singer that in 1894, Auguste Escoffier created his most famous dessert, the 'Peach Swan', in homage to her talent after hearing her in Wagner's Lohengrin at Covent Garden. This dessert became the 'Peach Melba' at the inauguration of the Carlton Hotel in London in 1899. The bavarois is a 'clin d'oeil' to fraises Melba using strawberries and raspberry purée.

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Café et petits fours

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.