



Lady Whistledown's
SOCIETY PAPERS

Saturday 13th July 1814

The Swiss Hotel School Function

Dearest Readers,

It appears that even the hands of time cannot silence the whispers of the high and mighty. Yours truly has stumbled upon the most delightful morsels regarding an upcoming function at none other than The Swiss Hotel School, set to transpire over two enchanting evenings on the 31st of July and the 1st of August in the year 2024. As always, the *crème de la crème* of society shall be in attendance, and one cannot help but be intrigued by the undercurrents swirling amongst the kitchen staff.

First and foremost, it is with great delight that I reveal the presence of the illustrious Lady Penelope Glimmer. Her grace and elegance are rivalled only by the size of her fortune, and it is said that she will be arriving in a bespoke gown crafted by the one and only Eliza Kensington, the most sought-after couturier of our time. One can only imagine the flutter of admiration—and envy—that her entrance will inspire.

Accompanying Lady Glimmer is none other than the dashing Lord Sterling Richfield. Known for his impeccable taste and an eye for both business and beauty, Lord Richfield's attendance has set many hearts aflutter. Rumour has it that his latest investment in a burgeoning enterprise

has doubled his already considerable wealth. One must wonder, will this evening's gathering see any sparks fly between him and a certain young heiress?

The ever-charming Duchess Vivienne Witty shall also grace the event with her presence. Despite her advancing years, the Duchess remains a formidable figure in social circles, her sharp wit and insightful commentary making her the talk of many a *soirée*. Her companionship is often sought, yet rarely attained, making her an elusive and much-desired guest.

And, of course, there is the ever-indulgent Sir Reginald Gormandize, whose voracious appetite has led to a rather noticeable expansion of his waistline. His love for culinary delights is well-known, and it is said that his personal chefs are kept in constant employment. One cannot help but wonder if his presence at the event is more for the epicurean delights than the social discourse.

Behind the scenes, the kitchen staff have been abuzz with preparations, their whispered conversations hinting at the sumptuous fare that will be served. From delicate *amuse-bouches* to decadent desserts, it is clear that no expense has been spared. Leading the culinary brigade is the esteemed Chef Samantha Theron, whose culinary prowess is matched only by her exacting standards. Assisting her is the



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impeccably poised Maitre d' Herr Kuno Tschumi, hailing from Switzerland, whose command of the dining room ensures that every detail is flawlessly executed.

However, it appears not all is serene behind the kitchen doors. The eager trainee chefs, brimming with ambition and nervous excitement, have been overheard sharing candid opinions about Chef Theron's demanding nature. "She's a perfectionist to the core," one was heard to say. "Nothing escapes her scrutiny," chimed another. Yet, it is this very pursuit of perfection that has earned her the highest accolades, and one cannot help but feel that these young aspirants will emerge all the better for her rigorous tutelage.

One particularly juicy tidbit concerns a whispered tête-à-tête between two young chefs regarding the guest list. It seems they have taken particular note of Lady Arabella Stormcroft, whose recent exploits in the social scene have been nothing short of scandalous. Her penchant for stirring controversy with her sharp tongue and even sharper fashion sense ensures that her presence will not go unnoticed. The question on everyone's lips: what audacious ensemble will she don this time, and who will be the target of her next biting remark?

So, dear readers, as the dates draw near, let us await with bated breath the unfolding of events at The Swiss Hotel School. For it is in these gatherings that alliances are forged, romances blossom, and secrets unravel.

Until next time,

Menu

31st July & 1st August 2024

Starters

Galettes de poisson

Salmon and shrimp fritter, dill sour cream, leave greens with a lemon dressing

Pâté de canard en courte

Duck pâté, Cumberland sauce, Waldorf salad

Soupe aux haricots blanc

White bean soup, roasted pepper pesto, croutons

Main Courses

Pithivier végétarien

Spinach and mushroom pithivier, green beans and orange vinaigrette, heirloom carrots

Abadèche du cap

Poached kingklip, beurre blanc, garlic and chive mashed potatoes, green beans and orange vinaigrette, heirloom carrots

Poussin

Pan-seared baby chicken, wild mushroom jus, garlic and chive mashed potatoes, green beans and orange vinaigrette, heirloom carrots

Ragoût de jarret d'agneau

Lamb shank stew, garlic and chive mashed potatoes, green beans and orange vinaigrette, heirloom carrots

Dessert Buffet

Choix de dessert

Your's truly,

Lady Whistledown