



SECRET ADDRESS BOOK

Where does the president of London's Chinatown go for a Chinese? Stanley Tee,

founder of Europe's largest Oriental food supplier, SeeWoo, shares his top food haunts, ready for Chinese New Year on 23 January

● **A PROPER CHINESE MEAL**
Royal China Club, Baker Street W1
(royalchinagroup.biz)

We've been going here for years. Our favourite dish is everyone's favourite: aromatic crispy duck. The perfect sharing meal for all the family.

● **FOR A SPECIAL CHINESE NEW YEAR**
Chinatown W1 (chinatownlondon.org)
I love to be a part of the buzz in Chinatown and Trafalgar Square. London hosts the biggest Chinese New Year celebrations outside Asia. My kids love it, especially the parade. We usually grab something to eat afterwards at the Imperial China in Lisle Street.

● **FAVOURITE FOODIE TREAT FOR UNDER £10**
Hummingbird Bakery, Old Brompton Road SW7 (hummingbirdbakery.com), and Neal's Yard Dairy, 17 Shorts Gardens WCSH (nealsyarddairy.co.uk)

I can't resist Hummingbird Bakery's cupcakes. Red Velvet (chocolate and beetroot) is my favourite. For a savoury treat I head to Neal's Yard for superb cheeses.

● **BEST FRESH FISH**
Mr Hodges & Sons, Harrow (hodges-fish.co.uk)
It's a family-run business that's been around since the 1950s. They smoke and cure their own salmon, which is fantastic. I love the idea of family-run businesses and passing it down through the generations.



Uber-cool Stoke Place

Weekend bolthole

WHERE Stoke Place, Stoke Poges, Buckinghamshire.

WHY It's such a manic time of year, no one could blame you if you felt the need for a break. A special one-night gourmet escape at this cool update on the country-house hotel is just the thing if you're suffering from *Downton Abbey* withdrawal.

THE FOODIE BIT The Garden Room restaurant is highly rated by the exacting *Good Food Guide*. Chef Craig van der Meer's inventive cooking includes dishes such as beef fillet with beef cheek, beef tongue and Bordelaise sauce. Walk it off the next day in grounds designed by Capability Brown. *Gourmet Escape for two includes a night's stay, three-course dinner and breakfast, from £280. Call 01753 534790 to book. stokeplace.co.uk*

Cutting-edge carving lessons

Fancy bringing a little theatre back to the dinner table? Restaurateur and chef Mark Hix (right) is running masterclasses to teach the lost art of carving. During the two-hour class, guests will learn how to carve a leg of lamb, a saddle of pork and a joint of beef. Lunch is included and it's a great chance to meet Mark and get his insider tips. Classes cost £150 per person at Brown's Hotel, London, until 15 March. To book, visit reccofortehotels.com.



Dates for the diary

15 to 18 December,
Falmouth
Christmas
Festival,
Falmouth, Cornwall

Buy your festive fare from the best Cornish suppliers. Taste while you browse and enjoy cookery demos and discounts at local restaurants. Free entry. falmouthchristmasfestival.co.uk

16 to 23 December,
Real Food
Christmas
Market,
Southbank Centre, London

Last-minute shoppers can pick up foodie gifts at this week-long festival. There'll be seasonal produce as well as fantastic street food to enjoy. Free entry. southbankcentre.co.uk

13 to 15 January,
The France
Show, Earls
Court, London

Francophiles and lovers of fine Gallic food will enjoy this show's wine seminars, cookery demos and lively French market. Tickets cost £10 – it's best to book ahead. thefranceshow.com

18 to 21 January,
National Winter
Ales Festival,
Manchester

Stouts, porters and other dark beers rule at this celebration of cold-weather ale. There will be 300 beers, ciders and perries in all, including top international offerings. Entry from £2. alefestival.org.uk/winterales