

THIS LITTLE LADY

A Lifestyle Guide to London

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CELEBRATE CANADA DAY IN LONDON WITH A TASTE OF QUÉBEC

June 9, 2013 | 0 Comments

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WHEN: July 1, 2013 all-day

WHERE: Trafalgar Square

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FAMILY & COMMUNITY



Canada Day London team up with Shuttlecock-Inc to bring a Taste of Québec to the West End.

As part of their 8th annual celebrations, the team behind Canada Day International have launched their first London-wide food festival for summer 2013.

London famously takes the inspiration for its cuisine culture from its incredible variety of international inhabitants. With

almost 85,000 Canadian born people living in the city, Taste of Canada aims to bring traditional flavours to homesick expats while introducing Londoners to the very best in Canadian cuisine.

The Taste of Canada campaign will take place over six weeks in several locations across the capital, culminating on July 1st in an elegant one-off event in London's iconic Trafalgar Square. For one day only the square will play host to Vieux-Québec, a Canadian-inspired pop-up restaurant brought to London by Shuttlecock-Inc.

Following on from the sell-out success of Mile High, a series of innovative pop-ups inspired by the golden age of air travel, Shuttlecock-Inc have turned their attention to the beating heart of Quebec City. Located on the north terrace of the Trafalgar Square, they will be carving out a little corner of one of Canada's

Welcome...

This Little Lady is a London lifestyle blog for women who want to lead a great life, from the inside out. We feature fashion and style; travel; health, happiness & wellbeing, along with honest reviews of the best restaurants, bars and events this city has to offer.

If you have any questions, or just want to say hello...comment on a post or please drop us an email. We'd love to hear from you!

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Upcoming Events

JUN 1 Sat 2013

11:00 am
Celebrity foodie Gizzi Erskine launches the City's first Saturday food market at One New Change @ One New Change

JUN 5 Wed 2013

6:30 pm Aaron Kasmin: Closely Observed @ Rebecca Hossack Art Gallery

most beautiful towns with their Vieux-Québec pop-up. The space will be complete with colourful murals, blooming flower boxes, café-style tables and chairs and, of course, a soundtrack of vibrant jazz.

The result of collaboration between talented Mile High chef, Ollie Templeton, and the acclaimed Canadian chef, Marc St Jacques, Vieux-Québec will serve a range of dishes infused with the taste of Canada throughout the day.

For breakfast Ollie Templeton will serve up the ultimate Canadian morning meal of butterscotch pancakes with maple syrup, crème fraiche and streaky bacon. This will then be followed by a mouth-watering barbecue lunch including beef burgers with cabbage and parsley slaw, tomato chutney and cheese as well as pulled pork shoulder served with pickled baby onions, rocket and watercress salad with mustard dressing, and last, but not least, delicious vegetarian lentil burgers.

In the evening, guests will be able to enjoy the main stage concert over an exquisite three course sit-down dinner of grilled lobster, asparagus, confit new seasons garlic and fried potato cake to start, followed by hay-roasted pork belly with braised Saskatchewan lentils, roasted cherry tomatoes and wilted spinach as the main course, and for dessert, smoked maple and bourbon ice cream.

Inspired by his worldwide travels, Ollie Templeton jumped at the chance to recreate a piece of his favourite country in the heart of London. Growing up in Andalucia with a garden full of fresh ingredients, Ollie started making a mess in the kitchen from a very young age. By eighteen he was running his own catering company; by nineteen he was making waves at award-winning London restaurant, Moro. Hungry for a new challenge, Ollie has partnered up with cousins Anna and Will and brother Ed to create conceptual pop-up restaurants and events specialising in seasonal produce and bold flavours. Marc St Jacques is Executive Chef at Toronto's prestigious Auberge du Pommier and recently won the top honours at the Gold Medal Plates Canadian Culinary Championships in Kelowna, British Columbia. Born in Belgium and raised in Montréal and Toronto, Marc St Jacques grew up on French-Canadian staples such as tourtière, cretons and sugar pie. His culinary approach and food philosophy are a direct result of the countless summers he spent cooking and baking with his grandparents at their farm in Milton, where the ingredients they used came straight from their own land. He will also prepare Canada Day London's gala sponsor dinner at Canada House on Trafalgar Square.

The creative collaboration between Ollie and Marc St Jacques will combine Ollie's spirit of adventure with Marc's acclaimed Canadian cuisine, ensuring that this Canada Day on July 1st will truly be an unforgettable feast for all the senses.

VIEUX QUEBEC at CANADA DAY INTERNATIONAL

MONDAY 1ST JULY 2013

BREAKFAST: 10.00am – 11.15am (Drop In)

LUNCH: 12.00pm – 5.00pm (Drop In)

DINNER: 2 sittings

6.15pm – 8.15pm or 8.30pm -10.30pm

Pre-ticketed 3 course meal – £40

For ticket bookings please head to Design My Night: <http://www.designmynight.com/london/taste-of-canada>

You can follow Vieux Quebec on Twitter @Vieux_Quebec or for any other questions contact them at create@shuttlecockinc.com

For all press enquiries please contact Katrina Kutchinsky or Leah Benrimoj at KK Communications on 0207 734 9499 or email katrina@kkcom.co.uk / leah@kkcom.co.uk

JJ Miller

JJ is the Editor of This Little Lady, and a guest contributor to many other sites around the world. A lover of travel, food, great design and a perfectly mixed Bloody Mary.



all-day Causu sui: a triptych by Richard J Butler @ The London Arts Board

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