

Table talk

Annica Wainwright uncovers some local Easter treats and a dining experience that is out of this world



Hot cakes

Fans of *The Great British Bake Off* should check out Fortnum & Mason's new British Bakery pop-up, which launched back in January and runs throughout this month, until 7 April. Every two weeks will see a new guest baker host a series of masterclasses and, while you will have missed Mark Hix and Edd Kimber by now, the biggie – Paul Hollywood – is still to come, as is Master Chef finalist Stacie Stewart and acclaimed food writer Rosie Prince, who will be baking with her son Jack.
fortnumandmason.com



The perfect Easter wine?

Sommeliers use phrases like 'packed with red berry flavours' or 'hints of chocolate'. Mostly, we don't know what they're talking about, but every so often you come across a wine that resembles something other than wine. Both Barrels Shiraz Durif 2010 from Australia, tastes almost exactly like roast lamb. Perfect for your Easter feast.
lalthwaites.com, £9.99

Fresh out the oven

Hot on the heels of its 2012 Fulham Road opening, artisan baker Gail's has launched a second Chelsea site on the corner of King's Road and Oakley Street. Expect the line-up to include freshly baked croissants from 7am (8am on Sunday), savouries, bread, pastries and cakes.
209 King's Road, SW3 5ED
020 7351 7971



Counting sheep

Never mind eggs. We're hoping the Easter Bunny will bring us this adorable family of sheep from La Maison du Chocolat. Priced from £65 per piece, the beautiful creatures don't come cheap, but they're entirely hand-crafted, right through to their praline egg filling. Utter indulgence.
Available from the Food Hall at Harrods, 87-135 Brompton Road, Knightsbridge, SW1X 7XL, 020 7730 1234



Going places

About to take West London by storm is the new drinking and dining experience Mile High, which invites guests to go on mini breaks without actually leaving town. The first stop (departures from 13 March) is the Swedish town of Gothenburg, with Beirut, Sicily and Mozambique to follow later in the year. Travellers can expect air hostesses in Pan Am-inspired costumes, themed food, drink and entertainment, with cocktails at 'check-in' and DJs on disembarkation. On the first trip, ex-Moro chef Oliver Templeton will serve up a four-course Scandinavian feast with plenty of rye bread, elk and lingonberries. *Destination Göteborg 13-16 and 20-23 March. Return tickets cost £65, Departure Lounge tickets (no food) £15.* dinemilehigh.com