

Skate at Natural History Museum and Dinner at Bq Brasserie

Submitted by [Spoonfed](#) on Tuesday, 7 December 2010

[By Jessica Dunn](#)

Having scurried straight from a sherry tasting I headed to the Natural History Museum for a meet/skate/dinner evening. An ideal evening for me, combining two of my greatest loves. With snow flakes cascading down it was the perfect skating experience. Having glided around to my heart's content, and under a little pressure from other members of the group who were clearly not having the joyous time I was, we headed to BQ Brasserie. It's a very nicely put together restaurant serving food loosely under the 'Mediterranean' umbrella. The décor is light and airy but with a touch of class.



We were led to a large table in the basement – I say we for I was not alone, but accompanied by a number of other journalists – and immediately we were helped to a large glass of Casa Sauvignon Blanc 2009 Rapel Valley Chile: very tasty.

The skate worked up quite an appetite so I tucked into some bread and oil whilst quickly choosing an open ravioli with Brie de Meaux, sage and lemon butter from a choice of three others. This was a creamy delight. Points for originality with the open ravioli which was cooked perfectly with generous portions of brie and butter, although the sage was slightly lost for me. I had imagined something perhaps a little more delicate from looking at the menu.

After more talk about what's hot and what's not, what everyone does for a living and other general chatter about who fell over on the ice, my main arrives. Make way for roast chicken breast with butternut squash and mushroom veloute. I love butternut squash, I love chicken and I love mushrooms, so what could possibly go wrong? Actually nothing went wrong; it was very a hearty and flavoursome meal. The chicken was cooked perfectly on a slightly coarsely cut butternut squash mash but this actually worked well with the cream of the mushroom. However again the portions were huge. I'm not usually one to complain about this but I think with good ingredients, you should be left wanting more and a whole chicken is just too much for one lady.

With no room left for pudding I just helped myself to an espresso martini which wasn't the best in truth. The staff however were incredibly friendly and attentive and offered up as much wine as you could swallow. A meal like this costs about £40-50 which is perhaps a little overpriced. Overall, an enjoyable dinner but some of their dishes need a little refining and they'll be well on their way.

During weekdays skate at the Natural history Museum and enjoy a three course meal for £37 per head.