

Culinary Delights Coming To Canary Wharf



PAUL

Cabot Place Mall in Canary Wharf is delighted to be welcoming two new institutions side by side and both promise culinary delights!

PAUL, the French bakery and patisserie, is delighted to be bringing the authentic taste of real French baking to Canary Wharf in mid-June. Tastebuds will be tempted by PAUL's quintessentially French croissants and pains au chocolat, rustic French bread sandwiches and quiche collection, its renowned hand-made speciality breads, its mouth-watering patisserie selection, excellent coffee, teas, hot chocolate and much more.

The 1100 sq ft unit in Cabot Place will delight any Francophile. Founded in 1889, the fourth generation of the family at PAUL is still baking its wide range of traditional breads from scratch every day, using methods unchanged in over 100 years. Loaves are freshly-baked throughout the day, taking a minimum of seven hours - a longer fermentation process designed to ensure the best possible flavour and texture. The Canary Wharf shop will be designed by PAUL's own interior design team, bringing a real feeling of France to the Wharf.

Ackerman's will be relocating from its current unit in Cabot Place West to a new outlet in Cabot Place and will rebrand as Charbonnel et Walker. Established in 1875, Britain's Master Chocolatiers Charbonnel et Walker have a reputation for elegantly packaged chocolates for every special occasion or just every day. The new outlet is 282 sq ft and opens at the beginning of June. To celebrate the opening shoppers will be

able to enter a prize draw to win a year's supply of chocolates. The Canary Wharf shop will stock the entire range of unique specialities including the renowned Rose & Violet Creams, Chocolat Charbonnel (drinking chocolate) and the latest best selling Pink Champagne Truffles. Charbonnel et Walker will deliver chocolates direct to desks or post to anywhere in the world.

