

Press Release**23 January 2012****ORIEL BRASSERIE TO OPEN AT HEATHROW TERMINAL 3**

Tragus, one of the largest casual dining groups in the UK, is pleased to announce that its iconic brasserie restaurant brand, Oriel, is to open airside in Heathrow's Terminal 3 on 25th January 2012.

The new Oriel has been designed by Afroditi Krassa with a look and feel that is inspired by the grand brasseries of Europe. The 115 cover, art deco restaurant will bring together travel, style and indulgence for the 18.9m passengers who pass through the airport each year. Featuring a cosmopolitan bar and art work celebrating the golden age of travel, the restaurant will offer a full range of breakfasts as well as a menu made famous by the original restaurant that operated in Sloane Square for over 20 years.

The Oriel menu has been developed to reflect classic French dishes with a modern twist; alongside the all-day Petit Dejeuner, the menu includes Oeufs Royale, Omelette Arnold Bennett and Feuilleté aux légumes. And for those with a sweet tooth, a delicious Pain perdu - French toast with strawberries, blueberries, bananas and maple syrup will make every pre-flight meal a treat.

Graham Turner, Chief Executive of Tragus said:

"We are thrilled to be bringing this iconic brand to Terminal 3. Oriel will offer both business and leisure travellers a fresh all-day dining experience in the international departure lounge and complements the other brands and recent improvements which the terminal has put in place."

Ben Crowley, Head of Food and Beverage at Heathrow said;

"We are really excited to be able to offer our Terminal 3 passengers something a bit different by bringing an interesting brand like Oriel to the airport. We've been working hard this year on improving facilities and choice in Terminal 3 and this new opening is just one of the many departure lounge developments that will improve the experience that Terminal 3 provides".

-ENDS-

Enquiries:

Tragus 020 7121 3232

Jemima Bird

Brunswick Group 020 7404 5959

Simon Sporborg / Charlotte Kenyon / Ben Fry

Notes to Editors:

Tragus www.tragusgroup.com

Tragus Group Limited (“Tragus”) is one of the largest casual dining restaurant chain operators in the UK, with 295 sites across the country serving over 21 million meals every year. Tragus operates primarily under the Café Rouge, Bella Italia and Strada formats in the UK.

Café Rouge (124 sites), www.caferouge.co.uk

Café Rouge is the UK’s only established national French restaurant brand, with sites designed to provide the look and feel of a classic Parisian bistro and a menu that includes steak frites, moules and tarte tatin. Café Rouge is predominantly a high street brand but it also operates successfully within a retail and concessionary environment.

Strada (72 sites), www.strada.co.uk,

Strada is a group of contemporary Italian restaurants located on the high street serving good quality, simple, freshly prepared dishes using the finest seasonal produce. The menu offers hand stretched pizzas, pastas, risotto and grilled meat and fish dishes.

Bella Italia (85 sites), www.bellaitalia.co.uk

Bella Italia is an all-day Italian trattoria with a rustic ambience. Its restaurants are in prime locations predominantly on the high street but it also operates from leisure park sites. In addition to classic pizzas and pasta its broad menu also includes a range of grill main courses, sandwiches and salads.

Brasseries (14 sites)

Tragus also operates 14 Brasseries under the brands Huxleys, Belgo, Amalfi, Potters and Ortega.