

Don't mind if we fondue

Behold the fondue renaissance! The communal Swiss classic — Emmental, Vacherin Fribourgeois and Gruyère cheeses melted with wine spiked with nutmeg and kirsch and served in a caquelon pot for the dipping of bread et al — has been elevated from 1970s kitsch to alpine chic. And the best part? You don't need to go skiing to get in on the action. Get the full fondue experience in the Fog House at the Fife Arms in Braemar, owned by the Swiss gallerists behind Hauser & Wirth, which has been transformed into a candlelit alpine hut offering unctuous medleys of Swiss or Scottish cheeses until March 8. Meanwhile in west London, Julie's après-ski-inspired fondue residency runs until February 13 — think molten cheese with crusty bread, cornichons and charcuterie on a heated terrace.



Cheese fondue, left, at the Chalet, Rosewood London, right

For a chic alpine experience head to Holborn, where Rosewood London's pop-up, the Chalet, offers a classic cheese fondue, or try the Surprise in Chelsea for cheese or meat versions bubbling in Le Creuset (both until February 28). To get involved at home, the Swiss fondue cookware brand to know is Kuhn Rikon, or the chichi specialist Borough Kitchen has you covered with its new fondue sets (colour-coded forks included). The only rule? No double-dipping.