



THE LANESBOROUGH LONDON

- The Lanesborough Meadow Afternoon Tea - Available from 9th January 2023 -



January 2023 – [The Lanesborough](#), London, is delighted to announce the latest in its innovative series of seasonal afternoon teas, inspired by the floras and fauna in the surrounding Royal Parks of Hyde Park, St James's Park, Green Park. Launching on 9th January 2023, the limited-edition tea will pay homage to the Season's ahead, and to get us feeling excited about the first buds of Spring.

Setting the scene, The Lanesborough Meadow Afternoon Tea will take place in The Lanesborough's richly decorated dining room, naturally illuminated during the day by a domed glass roof while seductively aglow under softly lit chandeliers in the evening.

Carefully crafted by The Lanesborough's Head Pastry Chef, Salvatore Mungiovino, this utterly Instagram able menu will pay tribute to the floras and fauna found in the surrounding Royal Parks, The Lanesborough being adjacent to Hyde Park.

Finger sandwiches and a floral quiche slider will comprise of *Lancashire cheese, poppy seed and fresh herb cream, Poached Cotswold chicken, mustard mayonnaise and parmesan, Clarence court egg mayonnaise, Dijon mustard cress, brioche, Smoked salmon, horseradish, pickled shallots, watercress, tomato bread, Organic cucumber, cream cheese and chive*. To accompany savoury flavours and The Lanesborough's delectable scones, Devonshire clotted cream and preserves, Mungiovino curated cake and sweet treat concept will include five signature highlights, embracing:

- **The Chamomile Daisy** – the star of the afternoon tea, sitting atop the cake stand, an exquisite hand-crafted sharing cake for two, comprising a chamomile bavarois with an almond crunch biscuit base with mango cremeaux.
- **The Meadow Slice Cheesecake** – a delicious twist on a cheesecake incorporating a lemon and lime cheesecake presented on a sable base
- **The Apple Blossom** – a British Institution to behold in Spring – The Apple Blossom cake comprises of an apple mascarpone mousse, caramel apple compote, beautifully decorated with fresh apple blossom
- **The White Chocolate and Honeybee** – to celebrate our hard-working London meadow bees, the bee shape cake, incorporates white chocolate and yoghurt with a heather honey ganache
- **The Dark Chocolate and Jasmine Fudge Cake** – This indulgent dark chocolate fudge cake to finish, encompasses dark chocolate and jasmine infused ganache

Mickael Perron, Manager of The Library Bar has created the perfect cocktail pairing for the tea:

- **The Elderflower and Jasmine Cocktail**

St Germain fresh elderflower liqueur gently stirred with Bombay Sapphire gin, fresh lime juice, a touch of Maraschino liqueur and The London Essence Co. white peach and jasmine soda.

- **The Elderflower and Jasmine Mocktail**

Elderflower cordial & thyme and mint syrup, combined with fresh ginger juice, lemon & The London Essence Co. white peach and jasmine soda.

The Lanesborough Meadow Afternoon Tea is priced from £68 per person; from £82pp with The Elderflower & Jasmine Daisy Cocktail cocktail; or from £85pp with a glass of House Champagne.
Children's afternoon tea menu from £35pp for children under 12.

For more information and to book, visit lanesborough.com/afternoontea or call +44 (0)20 7259 5599.

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