



THE LANESBOROUGH  
LONDON

MY WORD,  
DEAREST READER,  
HAPPENINGS ABOUT THE TON  
ARE HEATING UP, INDEED...

On good authority from Lady Whistledown, a social event not to be missed is coming to the ton this season

Dust off your Regency best, as London's finest residence,  
The Lanesborough - Partners with Netflix & Shondaland to launch London's first,  
exclusive Bridgerton-themed afternoon tea to launch the anticipated arrival of  
Season 3!



- Bridgerton at The Lanesborough – Afternoon Tea - Available from 16 May 2024 -

April 2024 – [The Lanesborough](#), London, is delighted to announce the latest in its innovative series of seasonal afternoon teas, inspired by **Bridgerton**, created in partnership with Netflix and Shondaland. Launching on **16 May 2024**, the limited-edition tea will pay homage to the Regency era; a time of great revelling and high style, of elegant parties, balls, and grand dinners, with a contemporary twist, to celebrate the launch of Season 3. The season will be split into two 4-episode parts, with Part 1 premiering on May 16, 2024, followed by Part 2 on June 13, 2024 on Netflix.

Setting the scene, the Bridgerton 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. A Regency icon in the capital, beneath the original sky dome there is bas-relief artwork meticulously cast from 250 different mouldings, and Wedgwood China mounted on the walls, evoking a sense of Regency neo-classical grandeur.

Carefully crafted by The Lanesborough's Head Pastry Chef, Pierre Morvan-Benezet, the menu will pay tribute to the key families in Bridgerton Season 3, in addition to 'Lanesborough House' as we now know it, built in 1825 in the fashionable classical style by William Wilkins at the highpoint of Regency era and today, London's quintessential Regency building.

Bridgerton at The Lanesborough – Afternoon Tea - finger sandwiches and pastry tartlets will comprise of Truffled egg mayonnaise - Clarence court eggs, boiled and bound with black truffle mayonnaise, served on white bread.

Poached chicken, chive and sour cream corn fed chicken - Slowly poached and diced, mixed with freshly cut chives and bound with sour cream, served on granary bread.

Lambton and Jackson smoked salmon and horseradish - Sliced smoked salmon, horseradish cream and fresh dill, served on brown bread.

Organic cucumber garlic herb cream - Sliced cucumber with a light herb cream mixed with roast garlic and herbs, served on white bread.

Cream cheese and kale tartlet - Small savoury tartlet filled with cream cheese mousse and topped with crispy kale. Vegetarian, Vegan and Gluten free option available.

To accompany the savoury flavours and The Lanesborough's delectable scones, cream and jam, Morvan-Benezet curated cake and sweet treat concept will include four signature highlights, embracing:

**The Social Butterfly** - dedicated to the star of the season, to celebrate great revelling and high style. This is Penelope Featherington's sharing cake perched on the top of the exquisite afternoon tea stand. A delicate hand-crafted jewelled pistachio and mandarin mousse encased in an emerald green glaze, biscuit base and gold leaf sprinkles. Finished with an edible gold butterfly tuile representing the symbol of Penelope, this Season's diamond.

**Colin's Travels** – dedicated to Colin Bridgerton and his passion for travel and exploration around the globe, this delicious dark chocolate sponge, with caramel, dark chocolate mousse, dark chocolate ganache, encased in a luxurious travel trunk and chocolate decoration.

**The Book of Eloise** – Well noted for her whip-smart spirit and rebellious character – Eloise Bridgerton would rather have her nose in a book than face the balls of the upcoming season. Following her love for poets such as Byron and feminist writer, Mary Wollstonecraft – this delicate book cheesecake is a tribute to her passion for literature. A Cheesecake vanilla mousse, with blueberry insert, whipped vanilla Chantilly, blueberry gel finished in white chocolate with delicate blue edible flowers to finish.

**The Lady Whistledown** – is the main source for all the ton's gossip, the show's narrator and her words can deeply influence people's opinions on the current social happenings. This elegant grapefruit and raspberry mousse encased in whipped Chantilly with white chocolate décor with a grapefruit glaze. Bitter and sweet in taste, a little like her narrative.



### Friends to Lovers Cocktail – Alcoholic

Inspired by Lady Whistledown and the iconic signature white feather that embellishes her character this stunning Margarita is prepared with 1800 Coconut tequila, morish cherries and a hint of cranberry juice, balanced with honey & fresh lime juice. Garnished with a desiccated coconut rim, Maraschino cherry pierced with a feather. White rose petal floating with a pansy flower placed in the petal. This mellow cocktail is a delicious crowd pleaser, Instagram friendly and you can expect a classic (Margarita) with an unexpected twist.



### The Blooming Wallflower – Non alcoholic

Generously presented non-alcoholic Margarita prepared with cherry & raspberries flavours shaken with fresh lemon & cranberry juice with a touch of sugar. This mocktail is a delicious crowd pleaser, Instagram friendly and a great compliment to this bespoke sweet & savoury flavour and experience. Garnished with a desiccated coconut rim, Maraschino cherry pierced with a coloured feather. White rose petal floating with a pansy flower placed in the petal.

*Make haste, and secure your booking – it would be quite the scandal to miss it...*

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The Lanesborough's Bridgerton Afternoon Tea is priced at £85 per person; at £95 per person with The Friends to Lovers Cocktail or Blooming Wallflower; or £98 per person with a glass of Champagne. Children's afternoon tea menu £50 per child under 12.

For more information and to book, visit [lanesborough.com/afternoontea](https://lanesborough.com/afternoontea) or call +44 (0)20 7259 5599. *Prior reservation is essential to avoid grievous disappointment and possible societal embarrassment.*

For any media enquiries, please contact Perowne International:  
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