

# THE BERKELEY

LONDON



## **STELLA MCCARTNEY, GIAMBATTISTA VALLI AND FENDI PLAY A STARRING ROLE ON THE CAKEWALK AS PRÊT-À-PORTEA RETURNS FOR AUTUMN / WINTER 2021**

From 1<sup>st</sup> November, The Berkeley will unveil its Autumn/Winter 2021 Prêt-à-Portea collection – a playful and stylish selection of couture cakes inspired by designers from Ganni to Gucci. A firm favourite with fashionistas with a sweet tooth, Prêt-à-Portea gives a contemporary twist to afternoon tea with a collection of bold catwalk-inspired creations.

This season's collection opens with Balenciaga Couture – a striking ensemble reimagined as a velvety mandarin cheesecake with orange confit on chocolate sablé, topped with a Dulcey cream and oversized chocolate hat. To mark fashion icon Iris Apfel's 100<sup>th</sup> birthday, The Berkeley pastry team have created a spiced biscuit intricately iced with Apfel's trademark red lipstick and oversized glasses.

Stella McCartney's psychedelic blue jumpsuit has been transformed into a cassis mousse with blackcurrant jelly and a zigzag of Joconde sponge. Meanwhile, a Pink Lady apple pavlova with Granny Smith apple compote, topped with apple jam and Chantilly cream, pays homage to Giambattista Valli's powder-pink, avant-garde couture.

Ganni appears in Prêt-à-Portea this season for the very first time: the cult Danish brand's look from Copenhagen Fashion Week becomes a hazelnut dacquoise with salted caramel, encased with Valrhona chocolate mousse and finished with a passion fruit crème diplomate and chocolate shard. Fendi's

oversized tote is recreated as a cinnamon chocolate blondie, encased with Ivoire chocolate and finished with desiccated coconut 'fur'.

Finally, as Gucci marked its 100<sup>th</sup> anniversary with a collection starring the label's signature equestrian style, the Prêt-à-Portea team have created a hero, showstopper of a cake – designed to share – in their honour. A red velvet and mascarpone mousse is topped with a hand-painted galaxy chocolate dome, while inside sits a citrus marshmallow dipped in white chocolate. The whole ensemble is finished with a chocolate truffle riding hat filled with dark chocolate ganache.

The Autumn Winter season of Prêt-à-Portea runs from Monday 1<sup>st</sup> November 2021 and is served from 1pm - 5.30pm every day, priced from £64 per person.

To make a reservation for Prêt-à-Portea visit <https://www.the-berkeley.co.uk/restaurants-bars/afternoon-tea/>

#### **ABOUT THE BERKELEY**

Nestled between bustling Knightsbridge and leafy Belgravia, [The Berkeley](#) is the essence of contemporary chic and innovative luxury. With stunning rooms and suites, Michelin-starred cuisine from Marcus Wareing, a fashion favourite afternoon tea at Prêt-à-Portea, the Blue Bar and The Berkeley Bar & Terrace for drinks and The Bamford Spa, The Berkeley continues to surprise and enchant.

#### **For further information, please contact:**

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