



CLARIDGE'S



AFTERNOON TEA RE-EXAMINED AT CLARIDGE'S

Famous for this most English of institutions for almost 150 years, Claridge's elevates the ritual of afternoon tea to a new level with an unprecedented amount of detail and gastronomic attention. The unrivalled experience features a menu of over twenty carefully sourced teas, expertly complemented by delicious finger sandwiches, warm scones and sweet pastries.

The centrepiece of the afternoon tea is, of course, the drink itself. Tea connoisseur, Henrietta Lovell of the Rare Tea Company has scoured the globe to find a selection of exquisite tea from small, little known producers, which all use sustainable farming practices. Working hand in hand with Claridge's Executive Chef Martyn Nail, Lovell has painstakingly selected teas that will complement the food on offer.

The skilfully curated selection has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and even the UK. The teas are all natural containing no additives, preservatives or flavourings. Lovell has also developed a delicious Claridge's Blend, which is re-blended every season, much like a fine wine.

Among the highlights of the menu are a White Silver Tip from the mountains of Fujian in far eastern China and one of the most prized teas in the world; the rare Malawi Antler which is made from the shoots of the tea plant and cannot be found anywhere else in the UK, and an Earl Grey from Tregothnan, a walled tea garden in Cornwall that has been producing beautiful teas since the 14th century.

Following special training all Claridge's waiters are adept at the correct way to prepare the perfect cup of tea. The exact amount of tea is weighed before being brought to the table along with water at the optimum temperature, which is used to steep the tea to the guest's preferred strength. Once served, the remaining water is drained off the leaves ready for a second infusion – which experts regard as being even better than the first.

Commenting on the collaboration, Lovell says: *"It's so wonderful to be working with somewhere that is synonymous with this culinary tradition and so exciting to know that Claridge's serves it with a unique focus on the tea itself."*

Executive Chef Martyn Nail, comments: *"Building on Claridge's afternoon tea heritage, we're pleased to be once again setting the standards and raising the bar of this quintessentially British institution with an amount of detail and gastronomic attention, thus far unheard of in hotels."*

Tea is accompanied by a delicious selection of finger sandwiches and chic pastries. The pastries which change every week according to the availability of the very finest seasonal ingredients and are made fresh each day by a dedicated team of pastry chefs and are complemented by freshly baked plain and raisin scones. The latter are served with Marco-Polo jelly – the popular tea-infused jam and traditional Cornish, clotted cream.

Afternoon tea is served in the magnificent art deco Foyer and Reading Room on Bernardaud green and white striped porcelain – which has been made exclusively for Claridge's. A classical pianist adds to the elegant atmosphere. Claridge's traditional afternoon tea is priced at £65 (excluding a 12.5% discretionary service charge). Claridge's Champagne afternoon tea costs £75 and includes a glass of Laurent Perrier Champagne.

Afternoon tea at Claridge's is served between 2.45pm and 5.30pm (last reservations) every day. Reservations are essential and can be made by calling +44 (0)20 7107 8886.

ABOUT [CLARIDGE'S](#)

At the centre of London's Mayfair, Claridge's, part of Maybourne Hotel Group, embodies grand

English style, timeless glamour and impeccable, intuitive and highly tailored service. It is London's art deco jewel, and home to breath-taking rooms and suites. From London's finest afternoon tea in the Foyer to vintage champagnes and rare spirits at Claridge's Bar, all are part of the hotel's unique splendour and charm.

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