

# MOUNT NELSON

A BELMOND HOTEL  
CAPE TOWN

## Belmond Mount Nelson's legendary Afternoon Tea in your Living Room



*June 2020:* Our legendary Afternoon Tea, with its mouthwatering array of sweet and savoury delicacies, is now available for you to enjoy in the comfort of your living room. Executive Chef Rudi Liebenberg and Pastry Chef Craig Hibbert have put together a selection of best-loved Afternoon Tea classics which will be delivered to your front door, along with freshly baked scones, homemade mixed berry jam and cream. In addition, our tea sommeliers have selected two loose leaf tea blends to complement your treats.

The savoury selection offers much-loved mushroom empananadas; pasture-reared roasted beef roll with homemade tomato chutney; delicate finger sandwiches filled

with egg mayonnaise and cress, cucumber, and smoked trout; chicken curry petit pies and mini spinach and feta quiches.

A splendid array of favourite sweet treats includes traditional *melktert* with classic Cape Malay cinnamon and cardamom flavours; baked cheesecake with vanilla bean and lemon zest; opera cake with layers of soft creamy coffee and almond crunch; vanilla eclairs; earthy pecan nut tart with tropical passion fruit, and a citrus and white chocolate delice which Pastry Chef Craig Hibbert claims “gives you pleasure and delicacy in equal measures.”

As for the “main ingredient”, our signature Mount Nelson Tea, blended from Darjeeling, Kenya, Assam, Keemun, Yunnan and Ceylon teas, along with pink rose petals, and the earthy yet delicate Orange and Spices rooibos from the Cederberg make two perfect accompaniments to the sumptuous spread.

The Mount Nelson Afternoon Tea in your Living Room will be available every Saturday and Sunday from 11am to 4pm. The cost for the teas, the sweet and savoury treats and scones is R340 per person, with a R45 delivery charge to the City Bowl and Atlantic Seaboard area.

For every Afternoon Tea ordered, we will donate six hearty homemade soup meals to Extreem Kwizeen's “Soupathon” for the homeless. Chef Rudi says: “The hospitality industry has taken a hard knock and our staff is delighted to be involved in preparing food for people in need”.

To find out more about Afternoon Tea in your Living Room or to make a booking, please would you contact restaurant reservations: [restaurantreservations.mnh@belmond.com](mailto:restaurantreservations.mnh@belmond.com)  
Orders need to be placed by noon on the Thursday before the weekend delivery.

**Note to editors:** In a few weeks' time, guests will have the opportunity to zoom into a Tea Call with our tea sommeliers to chat about the best way to brew and enjoy the

teas. We will also provide a background music playlist curated by our resident pianist Henry Dike.

For media enquiries and additional images please contact Gabrielle Palmer, Public Relations Manager, e-mail: [gabrielle.palmer@belmond.com](mailto:gabrielle.palmer@belmond.com), cellphone: +27 828907249