

THE CADOGAN

A BELMOND HOTEL
LONDON



THE CADOGAN, A BELMOND HOTEL, LONDON, LAUNCHES 'THE CADOGAN CART' DURING CHELSEA IN BLOOM, IN PARTNERSHIP WITH CHEF ANSHU ANGHOTRA

MAY 2024 – To celebrate RHS Chelsea Flower Show, London's annual botanical festival, The Cadogan, A Belmond Hotel, will play tribute to the 2024 theme of 'Floral Feasts' through the launch of The Cadogan Cart, a blossoming pop-up partnership with acclaimed Chef Anshu Anghotra

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Anghotra. To complement this, one of Britain's most celebrated luxury florists, Wild At Heart, will be adorning The Cadogan's facade with a colourful floral tribute to gelato.

Launching on 20th May, The Cadogan will unveil The Cadogan Cart on a purpose-built terrace located on the area's friendliest and longest mews, Pavilion Road, and immediately adjoining to the hotel. The Cadogan Cart will serve seven flavours of authentic artisanal gelato, made with high quality seasonal ingredients produced in small batches with fresh fruits and no artificial flavours. Classic flavours will include Bronte Pistachio, New Forest English Strawberry, Belgian Chocolate, Tiramisu, The Cadogan's Burgundy cassis & Sorrento lemon, Coconut & Kaffir Lime and Alfonso Mango. In addition, Chef Anshu will be announcing a secret container special that will only be available on request.

THE CADOGAN CART – THE GELATERIA POP-UP IN CHELSEA

The Cadogan Cart will be surrounded by a new pastel hued terrace and offer cafe style seating tables for guests to relax and watch the world go by, surrounded by classic British summer planting such as Hydrangea, Foxgloves, Dianthus, Fuchsias, Salvia, Jasmin and more to create the ideal garden in which to enjoy an ice cream. The flowers and plants chosen will reflect the gelato's tonal palette, strawberry pinks, a dash of vanilla and pistachio.

The Cadogan Cart will be serving gelato from Gelato Kitchen which was founded by Anshu Anghotra, who has had an impressive chef career history working with culinary legends Jean George, Eric Frechon, Raymond Blanc and Pierre Gagnaire. While working with some of the best pastry chefs in London, Anshu became obsessed with the idea of crafting the perfect, authentic Italian-style gelato, it was then the concept for Gelato Kitchen was born.

The secret to this gelato is the 48-hour aging technique, a process which infuses the cream mixture with natural flavours by carefully storing it at controlled temperatures with gentle agitation leading to full development of flavours which elevates the gelato.

"The Cadogan Cart partnership with Anshu Anghotra is such a natural fit with this year's Floral Feasts theme, allowing Wild At Heart to create a giant ice cream sundae adorned with a vibrant mix of flowers amongst a purpose built terrace. The sundae with its layers of vibrant carnations mimicking the appearance of luscious scoops of gelato will add a touch of elegance to the display and we are delighted to be unveiling this as part of Chelsea in Bloom", says John McLean, General Manager of The Cadogan.

Commenting, Anshu Anghotra, founder of Gelato Kitchen "I am very excited about our partnership with The Cadogan, I feel like the timing couldn't be more perfect to introduce a gelato concept to the hotel allowing a moment of escapism and happiness for our guests."

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A FEAST FOR THE SENSES

Conceptualised and crafted for Chelsea in Bloom by award-winning florist Nikki Tibbles and her team at Wild At Heart, a floral display will adorn the side of the hotel. The impactful installation will be unveiled on May 20 for guests and locals alike to admire until Sunday, 26th May.

The Cadogan Cart will be available for guests to sample the delightful gelato flavours which can be dipped in chocolate or coated in chopped nuts on request. Open 7 days a week from 11am – 7pm, all gelato will be served either in paper cups or cones with biodegradable spoons and prices for one scoop start at £6.95.

The Chelsea In Bloom Floral Feasts installation will be available from 20th May – Sunday 26th May

ENDS



NOTES FOR EDITORS

Images of The Cadogan Cart can be downloaded [here](#).

Images of The Cadogan, a Belmond Hotel, London can be downloaded [here](#).

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ABOUT CHELSEA IN BLOOM

Chelsea in Bloom is London's largest free flower festival, extending the Chelsea Flower Show out into the local neighbourhood. Shops, hotels and restaurants decorate their premises with floral art installations inspired by a theme each year which are then judged by a panel including Royal Horticultural Society (RHS) affiliated judges, competing for a series of coveted awards. Chelsea in Bloom is organised by Cadogan, association with the RHS. chelseainbloom.co.uk

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ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys.

From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 47 properties spread across 28 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. As a pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

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ABOUT THE CADOGAN, A BELMOND HOTEL, LONDON

The Cadogan, A Belmond Hotel, London is a stylish 54-room retreat at the crossroads of Chelsea, Knightsbridge and Belgravia – beloved by the likes of Oscar Wilde and Lillie Langtry. Rooms and suites blend rich heritage and contemporary, understated indulgence, offering a sanctuary in the heart of one of London's most vibrant neighbourhoods. Guests can enjoy privileged access to a green oasis in the city centre, Cadogan Place Gardens, home to a private tennis court, as well as distinct dining experiences within the hotel: The LaLee for sophisticated, seasonal all-day dining and a glamorous art deco-inspired cocktail bar, and The Cadogan Lounge by Benoit Blin for an exquisite French take on the British ritual of afternoon tea. Guests can unwind by booking a consultation with the Sleep Concierge to help aid a restful night, or in the Treatment Room, an inviting subterranean cocoon, for cult treatments by Teresa Tarmey, combining state-of-the-art technology and innovative techniques.

Follow The Cadogan: [Instagram](#)

ABOUT ANSHU & GELATO KITCHEN

Working with some of the best chefs in London and the world, Anshu became obsessed with the idea of crafting the perfect Italian style gelato. After an inspirational trip to Florence, considered to be the birthplace of gelato, it was very clear that all the gelato had to be made on site, in small batches with fresh fruits and no artificial flavourings. The quality of ingredients used was key to producing the best gelato and Anshu started to calibrate all his recipes by using milk and cream completely unhomogenised from Estate Dairy, unrefined sugar cane and natural flavours.

Being a chef and spending all his life in kitchens, Anshu wanted a space that displayed the art of gelato making and somewhere to showcase handpicked ingredients he was proud of using which influenced the design and led to the birth of The Gelato Kitchen by Anshu.

Instagram: [Gelato_Kitchen](#)

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