



THE CADOGAN

A BELMOND HOTEL
LONDON

BENOÎT BLIN REMASTERS AFTERNOON TEA AT THE CADOGAN, A BELMOND HOTEL, LONDON

OCTOBER 2023 – The Cadogan, A Belmond Hotel, London announces a new partnership with acclaimed Chef Pâtissier Benoît Blin for the introduction of a remastered take on afternoon tea, launching 23rd October. Chef Benoît – of pioneering property of gastronomic excellence, Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire – now brings his two Michelin starred experience and expertise to London for 'The Cadogan Lounge by Benoît Blin', which will join Belmond's impressive collection of exceptional and one-of-a-kind dining experiences.

THE SWEET MASTER MIND OF BENOÎT BLIN

Chef Benoît is a name synonymous with patisserie perfection. Starting out in the bakery of a little Normandy town, this humble apprenticeship led to Benoît landing the role of Senior Pastry Sous Chef at Ritz Paris in 1991. He began a career at the iconic destination for gastronomic excellence in the UK, Le Manoir aux Quat'Saisons, in 1995, where he continues to work closely with Chef Patron Raymond Blanc OBE on the hotel's famously exquisite two Michelin-starred seasonal menus.

In 2005, Benoît was given the Master of Culinary Arts, the highest accolade in the industry only awarded once every four years. He is also a long-standing member of the Royal Academy of Culinary Arts and has become a house-hold name as a judge on the popular television show *Bake Off: The Professionals*, a position which he has held since the show's first inception in 2016.

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Benoît's cooking philosophy is to create dishes utilising seasonal ingredients with a focus on simplicity, allowing the ingredients and flavours to speak for themselves. Benoît's masterful creations blend his culinary education and fond family memories, from a delicious BBQ corn bread with cured Scottish Highland Wagyu beef and chilli, a recipe inspired by a chef trip in South Carolina, to an open toasted baguette with olive tapenade, topped with feta cheese and red pepper. Benoît comments *"I think of my daughter Justine when I created this tartine. I have cooked red pepper with garlic and rosemary and served it in the same toasted style for my family every summer. They still ask for me to make it wherever possible"*

A CELEBRATION OF THE SEASONS

A bold French take on a British classic, Benoît Blin remasters the afternoon tea concept with his trademark flair. Benoît's approach to cooking shows a deep appreciation of nature, sourcing produce from the finest suppliers across the British Isles whenever possible and transforming seasonal ingredients into flavoursome, delicate dishes. Savoury specialities within Benoît's afternoon tea take a unique approach on traditional finger sandwiches. In menus which will change with the seasonal produce and variety of ingredients, this autumn guests will feast upon elevated delights, such as Benoît's salmon gravlax croissant with quail egg, dill and cream cheese, a Cornish lobster roll with caviar, and an egg mayonnaise and Italian truffle sandwich with a parmesan crisp.

An array of three delicate desserts full of French flair and flavour will satisfy those with a sweet tooth; a raspberry and beetroot fraîcheur, *"L Abricot"* a rosemary and apricot infusion, and an indulgent salted butter caramel and buckwheat religieuse (*a French pastry made of two choux buns filled with crème patisserie*). No afternoon tea is complete without freshly baked scones, with clotted cream and handmade jam.

To enhance the guest experience further, the final course will be served from an elegant cake trolley by The Cadogan Lounge by Benoît Blin team. Highlights include Benoît's signature ultra lemon cake, a much-loved welcome tradition at sister property, Le Manoir aux Quat'Saisons, the adapted cake is a celebration of the connection between the two properties and gentle homage to Benoît's culinary roots. Other sweet delights include Blin's flan vanille, pistachio and raspberry tea cake, and gianduja marble cake.

Tea connoisseurs can choose from over 20 delicious blends from the world's most awarded luxury tea brand and London based, Newby. Guests can opt for the signature "Cadogan Blend", a twist on the classic breakfast tea, the unique blend is satisfyingly rich and full-bodied with a distinct malty aroma and a hint of citrus.

For further refreshment, guests can expect a core selection of delicious Ruinart Champagnes, as well as a curated collection of English sparkling wines from family-owned wine estate, Rathfinny. Highlighting the importance of locality, Rathfinny's sparkling wines are developed on the wonderful south-facing slopes in the South Down's with the perfect combination of climate and chalk soil. A selection of international wines will also be available upon request.

BENOÎT'S SALON

A storied hotel full of history, The Lounge by Benoît Blin acts as the social heart of The Cadogan. Soaring ceilings, a majestic central marble bar and beautiful artwork inspired by the gardens adorn the walls. The central focus of the lounge, guests can revel in a beautiful floral masterpiece curated by local florist Paul Thomas. The ever-changing installation will celebrate the seasons and the property's connection to Cadogan Place Gardens, a green oasis in the city for exclusive use by hotel residents, and will be a further extension of Benoît's illustrated menu.

"We are delighted to welcome Benoît to the team as we enter a new, exciting chapter with our dining offering here at The Cadogan" comments, Xavier Lablaude, General Manager of The Cadogan, *"Benoît brings his Michelin-starred experience to our London residence, and we look forward to sharing the elevated afternoon tea menu with locals and guests alike."*



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The Cadogan Lounge by Benoît Blin is open from Monday through Sunday from 12pm to 6pm. Afternoon tea starts at £75.00 per person. For reservations by phone call +44 (0) 20 8089 707, email dining.cad@belmond.com.

ENDS



NOTES TO EDITORS

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

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ABOUT BELMOND

Belmond has been a pioneer of exceptional luxury travel for over 45 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travellers on breathtaking journeys. Its portfolio extends across 24 countries with 50 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguazu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship and genuine, authentic service. Belmond sees its role as custodians of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton. www.belmond.com

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