16 MAY

10 NEW SPRING AFTERNOON TEAS

Afternoon Tea

It’s not only our houses that get a Spring clean at this time of year. A whole load

of traditional afternoon teas across London have had makeovers to make them lighter, brighter and more summery. Many are going one step further and using The Chelsea Flower Show as inspiration so think floral-infused pastries and petals galore. Here is our pick of the best new afternoon teas…

Bluebird

Bluebird have collaborated with Maite Choux for their Bluebird in Bloom afternoon tea. Served in their courtyard, cakes include a pistachio and raspberry macaroon, an orange blossom madeleine and a rhubarb and custard tart. The star of the show, however is the Maitre Choux éclair, is inspired by Michelin-starred pastry chef, Joakim Prat's childhood spent picking berries and eating creamy yoghurts in his grandmother's kitchen. It's made with violet essence and mixed wild berry mousseline cream and a dash of yoghurt. *www.bluebird-restaurant.co.uk*

Sheraton Grand London Park Lane

To celebrate International Jazz Day and the golden era of jazz, Sheraton Grand London Park Lane have launched a new afternoon tea that celebrates jazz through the medium of cake (although there are also live musical performances too). You'll find a chocolate tart with basil lime ganache topped with an edible saxophone; a Sable Breton with a light honey mousse; blackberry gêlée with a delicate chocolate sheet of music on top; a coconut dacquoise with piña colada crème and tropical compote, and a red velvet cake with orange butter. It's music to our ears. *Available now until 30th July* *www.sheratonparklane.com*

The Athenaeum

Think afternoon tea and you think scones, sandwiches and miniature cakes, not at The Athenaeum Hotel & Residences though, they have created a new afternoon tea, the Gentlemen's Tea, which is all about cheese, meat and whisky. Sandwiches are filled with Burford brown egg and watercress; Cumbrian beef and horseradish; Dingley Dell ham and Maille mustard and Galvin cure smoked salmon. Replacing traditional scones are cheese scones served with Alsace bacon butter and Gentleman's relish and in the place of cakes you'll find a Goosnargh duck Scotch egg; Eccles cake served with Lincolnshire poacher and chutney, and a Lancashire bomb rarebit and English crumpet. It may say it's for gentleman but we say it's for all. *www.athenaeumhotel.com*