



C L I V E D E N

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Moments In History Celebrated Through Cliveden's Stunning New Afternoon Tea



Cliveden House is one of England's greatest country houses. The current building, designed by Charles Barry, overlooks the River Thames in Berkshire, and with a treasure chest of moments in history stretching back to 1666, Cliveden has been home to some of the richest men and most powerful women of their day. From the licentious Duke of Buckingham and his mistress, Anna Maria, Countess of Shrewsbury; Frederick, Prince of Wales; the Dukes of Sutherland and Westminster; and the phenomenally wealthy Astor family who for nearly four generations occupied this remarkable property.

Cliveden has become a place renowned for the pursuit of pleasure, politics, and power, visited by every British monarch since King George I. It is a house in which to entertain and to be entertained and this January sees the launch of its latest culinary experience, which pays homage to some of its most celebrated 'Moments in History'.

'The Cliveden: Create Your Moment in History' Afternoon Tea has been curated by Executive Head Chef, Chris Hannon, who sought architectural inspiration from William Waldorf Astor's Octagon Temple with its walls and dome encrusted with mosaics, for the first of his afternoon tea savoury delights, *'The Golden Pickled Egg'*, a quail's egg and pickled onion coated in 24 carat gold. The role of the 2nd Duke of Buckingham in building Cliveden as his hunting lodge in 1666 is celebrated in the *'Estate Game Sausage Roll'*, whilst the *'Smoked Salmon and Crepe Roulade'* is inspired by the elegant surroundings of the French Dining Room and offers a sophisticated and continental flourish. The *'Onion Tart'* with local whipped Wigmore cheese, together with a quartet of delicious sandwiches, adds the final flourish to the savoury delights of the new afternoon tea.

For guests who prefer a vegan savoury section for their afternoon tea menu, Chris Hannon has taken the inspiration from his *'Moments in History'* menu and created *'The Pickled Golden Samosa'*, also coated in 24 carat gold, and the *'Estate Plant Sausage Roll'* in homage to the Duke of Buckingham. This is accompanied by an elegant *'Smoked Beetroot Roulade'* and the *'Feta and Onion Tart with whipped plant-based cheese'*, plus a selection of sandwiches, including tomato and avocado, cucumber and plant-based cream cheese, hummus and pepper and open pickled carrot sandwiches.



Prince Frederick, Prince of Wales, who lived for many years at Cliveden is the inspiration for the first of our sweet treats, the *'Frederick, Prince of Wales Battenburg'* - an almond sponge with mixed jam and marzipan, with the red velvet sponge of the Battenburg cake also being a nod to our former celebrated US owners, the Astor Family.

A little-known patriotic fact provides inspiration for the *'Rule Britannia Red Eclair'* which celebrates one of the most famous musical events in the history of Cliveden - the first performance of 'Rule Britannia' in the grounds of the house on the 1st August 1740, organised by Frederick, Prince of Wales. For those less patriotic, the *'Lady Astor Red Velvet Eclair'* is a delicious alternative.

Cliveden is a house for all seasons, and the *'Four Seasons Fruit Cake'* has been inspired by the beautiful 'Four Seasons' ceiling mural painted by Auguste Hervieu in 1855, which can be seen as you climb the staircase from The Great Hall. It was commissioned by The Duchess of Sutherland, one of Queen Victoria's closest friends and her Mistress of the Robes and features the Duchess's son and three daughters, appearing as the four seasons.



The chocolate mousse, caramel, and chocolate biscuit of *'The Cliveden French Chocolate Cake'* is inspired by the setting of the French Dining Room, with its ornate panelling and Rococo *boiseries*, which originally decorated the walls of the Château d'Asnières near Paris, designed by Nicolas Pineau in 1750. Louis XV leased the chateaux for his mistress Madame de Pompadour, with William Waldorf Astor then purchasing the panelling in 1897, bringing it to Cliveden to recreate this historic dining room.

Of course, no afternoon tea - with or without historic inspiration - would be complete without a selection of freshly baked plain and fruit scones served with strawberry jam, clotted cream, and lemon curd. Guests can experience the delight of the new afternoon tea in the splendid surroundings of the Cliveden Dining Room, which overlooks the celebrated Parterre Gardens, part of the 376 acres of National Trust gardens that surround this wonderful property, and which can be explored at leisure during a visit to Cliveden House for afternoon tea. The gardens are a delight in every season, from the majestic woodlands with their display of early spring flowers, to the quirky statuary and topiary of the Long Gardens, or the heavenly scent of the Rose Garden and Long Border in early summer, they are the ideal setting to enjoy the ultimate English indulgence of afternoon tea.

'The Cliveden: Create Your Moment in History Afternoon Tea' is served in The Cliveden Dining Room Monday-Saturday (from 12.00 noon) and in the Great Hall on Sundays (from 4.15 pm). Costing £55 Monday – Thursday, this price also includes a choice of tea and other hot drinks, or £75 with a glass of Laurent-Perrier Champagne. Weekend afternoon tea (served Friday - Sunday) costs £60 per person, or £80 per person with a glass of Champagne.

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CLIVEDEN HOUSE is a five-star luxury hotel; the building is owned by the National Trust and operated under a long lease arrangement by Iconic Luxury Hotels. Less than 45 minutes west of London and 20 minutes from London Heathrow Airport, the hotel has 47 spacious rooms and suites in the main mansion plus Spring Cottage, a summerhouse on the banks of the River Thames, together with boathouse and boats, luxurious spa and a range of sporting and leisure facilities. The Cliveden Dining Room is complemented by the relaxed informality of The Astor Grill, together with a range of private dining, banqueting, and meeting facilities. A member of Relais & Châteaux, Cliveden is unique, the setting, architecture and interiors all speak eloquently of extraordinary extravagance and remarkable refinement. There is a palpable sense of history for this is a house that for well over 350 years has been dedicated to the pursuit of pleasure, power, and politics.

ABOUT ICONIC LUXURY HOTELS

Iconic Luxury Hotels was founded in December 2016 and is part of L+R Hotels (landrhoteles.com) - a highly motivated family-owned global hotel investment and management company - who have an extensive portfolio of over 105 hotels, with approximately 21,000 bedrooms. Iconic Luxury Hotels is an expanding collection with an international focus. The collection is comprised of an eclectic array of properties each of which celebrates distinct architecture, cultural heritage, and natural surroundings.

Each property has its own character, traditions, and stories but they share a common commitment to delivering outstanding experiences. The current portfolio includes some of the world's most famous hotels from Cliveden House, one of England's finest country estates, to the Hotel Excelsior in Italy which is the home of the Venice International Film Festival. The other UK hotels are comprised of Chewton Glen an English estate on the South Coast, The Lygon Arms a 14th Century Coaching Inn in the Cotswolds, and fabulous townhouse properties in London, including 11 Cadogan Gardens in Chelsea, one of London's most prestigious residential areas, The Mayfair Townhouse and the latest addition to the Collection, The Chelsea Townhouse London which opened in September 2023.