

The May Fair Hotel Celebrates Easter with New Twist on Afternoon Tea The May Fair Hotel's Charbonnel et Walker Afternoon Tea will set taste buds tingling



London, UK – 3rd April 2017. Looking for fun things to do this Easter break? London's The May Fair Hotel is partnering with world-famous, luxury chocolatiers Charbonnel et Walker to create a delicious afternoon tea and a magical chocolate display – the perfect Instagram opportunity.

What's more, The May Fair is offering the ultimate Easter mini-break from 31st March - 21st April 2017, with a Charbonnel et Walker chocolate book box on arrival, beautifully illustrated with Beatrix Potter's Peter Rabbit and filled with delicious truffles. More details on the package can be found here: http://www.themayfairhotel.co.uk/easter

The May Fair Hotel is situated at the heart of London's most stylish district and located next to the treasure trove of boutiques from Mount Street to Bruton Street. Only a short walk from Green Park for those looking for an al fresco picnic spot; and for those who prefer finer dining, May Fair Kitchen offers diners an array of delicious Italian and Spanish-inspired small plates, sourced from the very best suppliers.

The spectacular afternoon tea in partnership with Charbonnel et Walker comprises May Fair Kitchen signature small Spanish and Italian delicacies and chocolate-inspired sweet treats. These include Charbonnel et Walker chocolate scones, flourless chocolate and orange cake, sugar-coated doughnuts with delicious Charbonnel et Walker chocolate sauce and a tiramisu with Charbonnel et Walker chocolate shavings. The afternoon tea is perfectly polished off with a range of Charbonnel et Walker truffles and can be accompanied by Champagne, a range of cocktails or a selection of looseleaf teas and Colombia Andino coffee. The Charbonnel et Walker afternoon tea will run from 1st April – 31st May 2017.

Centrally located and with plenty to do both in and around the Hotel, The May Fair Hotel is the perfect playground for a weekend away this Easter!

Images of the display can be downloaded here:

https://edelmanftp.box.com/s/hdnwj71v11i6qx5xpvdcnu3vxnuxd8jm

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About The May Fair Hotel, London

The luxury May Fair Hotel is in the heart of London's most stylish district. The hotel, which was opened by King George V in 1927, boasts more than 400 luxury bedrooms, including 40 suites; set alongside the relaxing May Fair Spa; the chic, Mediterranean tapas restaurant, May Fair Kitchen; a 201-seat private screening room, the May Fair Theatre and the exclusive Palm Beach Casino. The residence encapsulates its Mayfair locality throughout, with the intimate Terrace and Private Dining Room; The May Fair Bar offering an array of signature cocktails; the breath-taking Crystal Room; and the decadent Danziger Suite.

The May Fair Hotel is owned and managed by independent hospitality group Edwardian Hotels London, one of the UK's largest, privately-owned companies which has been developing luxury hotel and hospitality brands since 1977.

Edwardian Hotels London

Edwardian Hotels London is a privately-owned hotel group, which has been operating and developing an upscale and luxury hotel and hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London. Today, Edwardian Hotels London owns and operates 11 Radisson Blu Edwardian, London hotels in London and central Manchester, The May Fair Hotel and a collection of restaurant and bar brands, including the May Fair Kitchen, Monmouth Kitchen and May Fair Bar. EHL are also engaged in a major development in Leicester Square, incorporating a luxury lifestyle hotel, restaurants, bars, spa and cinemas.



This year, Edwardian Hotels London has been awarded <u>Superbrand status</u> for its remarkable hotels, from the stylish boutiques to luxury on the grandest scale, and chic bars and restaurants. They join the list of the UK's strongest brands creating unforgettable experiences.

For more information visit our website at www.edwardian.com

