

## YOUR MAJESTY, HAPPY BIRTHDAY!



### THE GORING CELEBRATES HM THE QUEEN'S 90<sup>TH</sup> BIRTHDAY WITH A SPECIAL AFTERNOON TEA, FROM APRIL

*A golden orb, choux crown and Her Majesty's favourite fruit cake...*

(London, March 2016): Only moments from Buckingham Palace, The Goring is the only hotel to be granted a Royal Warrant from HM The Queen. So where better to celebrate Her Majesty's 90th birthday, with a very special afternoon tea created in her honour. The Queen's 90th Birthday Afternoon Tea at The Goring will run throughout the summer, from April, to mark this wonderful milestone for Britain's longest reigning monarch.

Created by The Goring's award-winning pastry chefs, The Queen's 90th Birthday Afternoon Tea includes Her Majesty's favourite Fruit Cake, jam-packed with juicy raisins, sultanas and cherries which have been marinated in a heady combination of rum, cognac and brandy. In a playful and affectionate spin on the many portraits of the Monarch, The Goring has fashioned a Choux Bun in Her Majesty's image filled with vanilla butter cream, rose flavoured crème chiboust, topped with a fluffy pastry crown and sporting a royally crimson rose petal robe.

The indulgence continues with The Goring's own twist on The Queen Elizabeth Cake, which was originally made for HM The Queen's coronation in 1953. A dense sponge bursting with dates and usually covered in desiccated coconut, this special version is topped with a light coconut mousse, giving the cake a new texture that adds to the decadent flavour.

Glamour is added in the shape of a Golden Orb, filled with a soft passion fruit centre, covered with a whipped and creamy white chocolate ganache, sitting on a financier. The orb has been delicately decorated with icing to give it its signature look fit for a queen. The final royal flourish is the gold sceptre, which is placed on top of a vivid green Royal Opera Cake with layers of pistachio sponge and chocolate ganache.

The Queen's 90th Birthday Afternoon Tea, at this impeccably English hotel, is not complete without sandwiches in an abundance of flavours, from refreshing cucumber and mint, smoked salmon and horseradish, to honey glazed ham and grainy mustard and a rather fitting coronation chicken.

The Goring has been serving Afternoon Tea since the day the hotel opened in 1910 and after 106 years, has mastered the perfect menu. There are now over 21 teas to choose from, with everything from deliciously traditional British brews, to tea-leaves sourced from the foot of the Himalayas - including The Goring Afternoon Blend - the hotel's own blend of Assam and second flush Darjeeling which makes for a light and delicate drink that is nevertheless satiating in its grip and strength - a natural foil for scones and clotted cream. The Goring remains the proud holder of the Top London Afternoon Tea Award by the UK Tea Guild.

The Queen's 90th Birthday Afternoon Tea at The Goring - a deeply stylish and delicious tribute to 90 glorious years - served at The Goring from April 2016.

HM The Queen's 90th Birthday Afternoon Tea is priced at £42.50 or £52.50 with a glass of delicious Bollinger Special Cuvée Champagne

*To book* please telephone The Goring on 020 7936 9000 | Beeston Place, London SW1W 0JW  
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NOTES TO EDITORS -- The Goring was opened by Otto Goring in 1910. It is now the only five star luxury hotel in London that is owned and run by the family that built it. Jeremy Goring is the fourth Goring to run The Goring since his great-grandfather opened it. Deep in the heart of Belgravia, just behind Buckingham Palace, The Goring is within strolling distance of the Royal Parks and the best shops, theatres and galleries in town. Above all, The Goring reflects one family's passion for quality - whose members have prided themselves on providing comfort, good food and drink and faultless, individual service, for over a hundred years. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services.