PICNIC MENU

LILLIE LANGTRY

Our Afternoon Tea Sandwich selection Honey roast ham, caramelised onion, rocket-onion bread cal 162 Cucumber & dill cream cheese on granary bread cal 1136 Egg mayonnaise, paprika & watercress on white bread cal 210 Roast beef horseradish cream cheese watercress on white bread cal 180 Smoked salmon, creme fraiche, pickled shallot, capers, dill on pumpernickel cal 101

> Caesar salad cal 634 Plain and fruit scones jam & clotted cream cal 631

One bottle of Rathfinny Wine Estate, Classic Cuvée, Brut, East Sussex, England - 2017 / Non Alcoholic Luna Rose Sparkling Wine £100 / £75 2 persons

OSCAR WILDE

Our Afternoon Tea Sandwich selection Honey roast ham, caramelised onion, rocket-onion bread cal 162 Cucumber & dill cream cheese on granary bread cal 1136 Egg mayonnaise, paprika & watercress on white bread cal 210 Roast beef horseradish cream cheese watercress on white bread cal 180 Smoked salmon, creme fraiche, pickled shallot, capers, dill on pumpernickel cal 101

> Caesar salad cal 634 Burrata, tomato, basil (V) cal 537 Plain and fruit scones jam & clotted cream cal 631 Coffee & mascarpone Eclair cal 262 Carrot cake, cream cheese frosting cal 110 Caramelized Pear frangipane cal 160 Mayer Lemon and Raspberry cal 177 Dark Chocolate Mousse, Tonka cream cal 200

One bottle of Rathfinny Wine Estate, Classic Cuvée, Brut, East Sussex, England - 2017 / Non Alcoholic Luna Rose Sparkling Wine £200 / £175 2 persons

If you have a food allergy or intolerance, please tell us when placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of V.A.T.

PICNIC ETIQUETTE

BE RESPECTFUL

• Ensure children (under 14) are supervised by adults.

• Place your litter in the bin and take any food waste away with you to help with pest control. • You are welcome to return any waste items to the Belmond Cadogan hotel.

BE SAFE

• Ensure that the gates are closed securely behind you.

• Do use paths and grass and please stay out of the flowerbeds and shrubberies. BE KIND

• Please be respectful of the garden users, our gardeners – they work hard to make the gardens so lovely – and garden wardens who patrol regularly to keep everyone safe. • Leave everything for others to enjoy and so please do not damage or remove anything in the gardens.

HISTORY OF THE CADOGAN ESTATE

The Cadogan Estate has been in the same family ownership for almost 300 years and spans 93 acres of the Royal Borough of Kensington & Chelsea. At the heart of London's most fashionable districts to live, work and play the estate includes some of the world's finest retail and leisure destinations.

The foundations of the Cadogan Estate were established in 1717 when Charles, 2nd Baron Cadogan married Elizabeth Sloane, daughter of Sir Hans Sloane who had purchased the Manor of Chelsea in 1712. The family's 300 year stewardship of the Estate continues in the hands of the present Viscount Chelsea. The Cadogan Estate includes approximately 14 garden squares, 3,000 flats, 200 houses, 300 shops, 500,000 sq. ft of office space and, of course, the Belmond Cadogan Hotel.

CADOGAN PLACE GARDENS

Zero-waste - The garden team are proud to be zero waste to landfill for garden waste. A small quantity of Sloane Street honey is produced from the garden's three bee hives. The coffee grounds from the Belmond Cadogan Hotel and other surrounding properties are used to fertilise the garden's roses. Hans Sloane – Towards the right-hand side of the garden (when you are facing away from the hotel) is the Hans Sloane Garden, which was exhibited at the Chelsea Flower Show in 2003, as a tribute and memorial to Sir Hans Sloane. Honouring the building's location on Sloane Street, the sweet dishes at Cadogan's have been inspired by the fascinating life story of its namesake, Sir Hans Sloane, who (amongst manythings) was widely credited with introducing drinking chocolate to Europe following a tour of the Caribbean in 1687.