Exclusive Indulgence with High Tea and Le Cordon Bleu

BY NICOLA · MARCH 4, 2011 · POST A COMMENT

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Prepare for exclusive indulgence with high tea and Le Cordon Bleu. Taste the creations of London’s newest pastry chefs and treat yourself to a selection of mouth-watering desserts and pastries in the beautiful surroundings of the Mandeville Hotel in Marylebone.

Steeped in history and tradition, high tea with Le Cordon Bleu will not disappoint. Students from Le Cordon Bleu train with Master Chefs for their highly-respected Patisserie Diploma and showcase their incredible skills and creativity for you to taste at this impressive event.

Relax in the edgy decadence of the Mandeville Hotel in central London sampling an impressive array of traditional pastries such as Paris Brest, Tarte aux Fruits and Strawberry and Champagne Mousse – all hand-crafted to perfection. From vibrant macaroons to sugared sculptures, Le Cordon Bleu students have created a not to be missed afternoon of indulgent cakes, sophisticated pastries and culinary classics such as freshly baked scones with home-made jam and clotted cream.

Le Cordon Bleu is the most prestigious and established cooking school in the world with 115 years of teaching the highest standards of French culinary techniques. Today, Le Cordon Bleu is represented by over 40 schools around the world and is attended by more than 23,000 students every year and is recognised globally as the leading culinary arts academy.

On Wednesday 9th March 2011 from 3.30pm until 5.30pm join the acclaimed culinary school Le Cordon Bleu and experience the sheer indulgence of high tea for £15 per person at The Mandeville Hotel, Mandeville Place, London, W1U 2BE.

For further information about Le Cordon Bleu’s High Tea, or to book a place, please contact +44 (0)207 935 5599

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