



**Dalloway Terrace collaborates with Candice Brown for new Afternoon Tea menu**



Dalloway Terrace is delighted to announce their new Afternoon Tea menu in collaboration with Candice Brown; author of recently released cookbook 'Comfort' and winner of The Great British Bake Off 2016. Candice prides herself on taking inspiration from traditional favourites and experimenting with them to create exciting flavour combinations and will be offering her gastronomic expertise to the Bloomsbury based restaurant from 11<sup>th</sup> September 2017.

Candice has created a new offering full of culinary delights exclusively for Dalloway Terrace. Guests are able to enjoy delicious creations such as a savoury *Feta & Courgette Scone* option, an *Orange & Cardamom Scone* as well as a traditional *Devonshire Clotted Cream with Homemade Preserves*. Guests are also invited to enjoy a unique menu of sweets including *Peanut Butter & Jelly Profiteroles* alongside *Lemon, Half Hitch Gin & Poppy Seed Drizzle Cake*. Also on offer are *Mint, Chocolate and Coconut Cake with Whipped Ganache* as well as *Meringue Kisses filled with Passionfruit Curd*.

Highlights of the savouries menu include *Chicken & Chorizo with Tomato Chutney in a Granary Roll* and *Leek & Smoked Haddock Tart with Gruyere Cheese*. Also on offer is *Beetroot Cured Salmon with Cucumber & Dill Relish on Sourdough* as well as British classic, *Egg Mayonnaise & Dry Cured Streaky Bacon in Pain de Mie*.

Candice says: "I am so excited to be collaborating with Dalloway Terrace for this new Afternoon Tea. I love the atmosphere on the Terrace and I have worked really hard to create a menu that is both elegant and delicious. I can't wait for people to start enjoying it in this beautiful setting." The new Afternoon Tea, featuring Candice's menu of classic favourites with her personal touch, will be available from 12pm-4pm daily and priced at £35 per person or £45 per person when enjoyed with a glass of Perrier-Jouët Grand Brut NV Champagne.

Dalloway Terrace, nestled in the heart of Bloomsbury is named after the eponymous character created by Virginia Woolf, an author whose name will forever be associated with the area. Since opening in March 2016, the restaurant has firmly positioned itself as a top dining destination on the London restaurant scene. Dalloway terrace is open for breakfast from 8am - 11am and the a la carte menu is available from 11am - 11pm Monday - Friday. Guests can also enjoy the popular brunch offering from 8am - 4pm on weekends only.



**Candice Brown Afternoon Tea for Dalloway Terrace**  
*£35 per person or £45 with a glass of Perrier-Jouët Grand Brut NV Champagne*

**Sandwiches**

Leek & Smoked Haddock Tart with Gruyere Cheese  
Beetroot Cured Salmon with Cucumber & Dill Relish on Sourdough  
Chicken & Chorizo with Tomato Chutney in a Granary Roll  
Egg Mayonnaise & Cured Streaky Bacon in Pain de Mie

**Scones**

Feta & Courgette Scone - Thyme Clotted Cream  
Orange & Cardamom Scone  
Devonshire Clotted Cream & Homemade Preserve

**Sweets**

Peanut Butter & Jelly Profiteroles  
Lemon, Half Hitch Gin & Poppy Seed Drizzle Cake  
Meringue Kisses with Passionfruit Curd  
Mint, Chocolate & Coconut Cake with Whipped Ganache

**The Bloomsbury**

The Bloomsbury is a Grade II listed neo-Georgian building designed and opened in 1932 by Sir Edwin Lutyens – the greatest British architect of his age - and comprises 153 spacious rooms and suites all modelled using contemporary bold fabrics. The building retains many of its original architectural features including the magnificent stone entrance steps and doorway, double height lobby and the book lined Seamus Heaney Library, named after the late Nobel Laureate who was a regular guest. [www.doylecollection.com/bloomsbury](http://www.doylecollection.com/bloomsbury)

**The Doyle Collection**

The Bloomsbury is a member of Doyle Collection, the Irish-owned luxury international hotel group that comprises eight hotels in five cities around the world. These design-led properties provide modern havens for modern day travellers, as well as stylish bars and restaurants for local consumers. For more details please visit [www.doylecollection.com](http://www.doylecollection.com).

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