

VALENTINE'S AFTERNOON TEA £37.50

CHAMPAGNE AFTERNOON TEA £45.00

with a glass of Ayala Brut NV or a mocktail of your choice

LOOSE LEAF TEA SELECTION

BLACK TEA

Golden Assam

Note of cocoa, malty sweetness

Darjeeling Summer

Delicate, Gentle with a long finish

Jewel of Nuwara Eliya

Medium strong, touch of caramel

Black Mao Feng

Sweet, malty, smoky nuances

Smoked China

Delicate, smoky with a sweet touch

Masala Chai

Strong, exotic and spicy

Superior Oolong

Rich aroma, fruit and nut character

Assam Earl Grey

Malty, bergamot note

YELLOW TEA

Fine Yellow China

Gentle chocolate flavour

WHITE TEA

White Yin Long

Light, delicate and peachy

White Yunnan Silver Tips

Flowery, sweet and delicate

GREEN TEA

Jasmine Pearls

Fresh light and extravagant

Milky Oolong

Creamy taste, fresh

Finest Shizuoka Sencha

Rich, grassy and sweet

Matcha Horai

Mild and sweet

Korean Jewel

Flowery and nutty

SANDWICH SELECTION

Salmon

Poached salmon and dill crème fraiche and pickled cucumber on multi-grain bread

Roasted sirloin beef

Roasted sirloin beef, English mustard and land cress on white bread

Roast turkey

Roast turkey with rocket and pesto mayonnaise on Mediterranean bread

Egg

Free range egg mayonnaise and mustard cress on onion bread

Cheese

Coastal mature cheddar cheese and red onion marmalade on brown bread

SCONES

Selection of fruit and plain scones

Traditional British scones, seasonal jam, lemon curd and clotted cream

THEMED CAKES

Lemon meringue chou

Crusty chou filled with a lemon centre and toasted meringue

Strawberries and champagne

Petit gâteau filled with strawberries and champagne

Raspberry, rose and white chocolate shortbread

Vanilla shortbread sandwiched with raspberry and rose ganache

Chocolate, caramel and praline

Chocolate roulade glazed with caramel and cocoa nib sablé

All prices include VAT.

If you have a food allergy or a special dietary requirement, please inform a member of the hospitality team prior to ordering.