

Afternoon Tea

Traditional Afternoon Tea	£37.50
Champagne Afternoon Tea	£45.00
with a glass of Ayala Brut NV or elderflower sparkle	

Loose Leaf Tea

BLACK TEAS

Golden Assam
Note of cocoa, malty sweetness
Darjeeling Summer
Delicate and gentle with a long finish
Jewel of Nuwara Eliya
Medium strong with a touch of caramel
Black Mao Feng
Sweet, malty, smoky nuances
Smoked China
Delicate and smoky with a sweet touch
Masala Chai
Strong, exotic and spicy
Superior Oolong
Rich aroma, fruit and nut character

WHITE TEA

White Yin Long
Light, delicate and peachy

FRUIT & HERBAL INFUSIONS

Apricot & Almond
Light fruity infusion
Sweet Nana
Delicious mint flavour
Pure Chamomile
Pleasant and mild herbal tea

GREEN TEA

Jasmine Pearls
Fresh, light and extravagant
Milky Oolong
Creamy, fresh taste
Finest Shizuoka Sencha
Rich, grassy and sweet
Dragonwell Green Tea
Young leaves with chestnut notes

Sandwich Selection

Hummus
Hummus and sundried tomato with rocket on wholemeal bread (GW, Se)
Cucumber
Pickled cucumber on multigrain bread (GMG, Sd)
Guacamole
Guacamole, sundried tomato and land cress on onion bread (GW)
Moutabel
Moutabel with grilled vegetables and rocket on Mediterranean bread (GW, Se)
Pea
Pea purée, gherkin and baby gem lettuce on white bread (GW, Mu, Sd)

Scones

Selection of fruit and plain scones
Traditional British scones, seasonal jam and cream (G, Sd)

Cake Selection

Tropical chocolate petit gâteau
Chocolate sponge with exotic fruit compote and chocolate ganache (Sd, So)
Orange sponge cake
Served with confit of orange (G, Sd, So)
Vanilla sablé
Served with strawberry jam and fresh seasonal fruits (G, Sd, So)
Fruit jelly
Berry jelly infused with champagne and elderflower (A)

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.

(A) Alcohol, (G) Gluten, (GMG) Gluten multigrain, (GW) Gluten wheat, (Mu) Mustard, (Sd) Sulphur dioxide, (Se) Sesame, (So) Soya