

# AFTERNOON TEA

*Crafted by Pastry Chefs Emmanuel Bonneau and Sam Leatherby,  
crowned winners of Bake Off: The Professionals, 2018.*



## SELECTION OF SANDWICHES

### ON MALTED SEED

Smoked salmon & horseradish cream  
Cucumber, chive & cream cheese | Prawn cocktail & lettuce

### ON CIABATTA BLOOMER

Coronation chicken, curry & pineapple  
Ham, tomato chutney, mustard & cress

## SCONES

Freshly baked chocolate chip | Plain | Raisin  
Salted caramel spread, Cornish clotted cream & strawberry jam

## PASTRIES

Deconstructed black forest gateaux  
Passion fruit, strawberry jelly tartlet

## MINIATURE FANCIES

Pina colada cheesecake  
Caramelised banana, milk chocolate macaroon  
Coconut sphere with Brazilian chocolate  
Mandarin & milk chocolate log

## TWININGS TEA SELECTION

Selection of loose leaf teas

## AFTERNOON TEA

**39.00**

## ROYAL AFTERNOON TEA

**49.00** with a glass of  
Pommery Champagne

Afternoon Tea is served on  
Weekdays from 2pm to 5pm  
Saturday and Sunday from  
12:30pm to 5pm



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## BLACK TEAS

*Black tea undergoes a full Oxidation process which enables the leaf to develop deep, rich and full bodied flavours and aromas.*

### **THE FULL ENGLISH**

This is a true classic. Well rounded with a full flavour. Best enjoyed with milk and pairs well with coronation chicken sandwiches.

### **THE MIGHTY ASSAM**

Smooth, rich and full bodied with an unmistakable malty punch. Wonderful with ham, tomato chutney, mustard and cress sandwich, scones and the mandarin and milk chocolate log.

### **THE EARL**

This sublime Earl Grey blends Chinese black loose leaf tea with the citrusy flavour of bergamot. Pairs perfectly with smoked salmon and horseradish sandwich and the passion fruit, strawberry jelly tartlet.

### **NUTTY CHOCOLATE TEA**

Inspired by tea and chocolate this Rich Assam loose leaf tea is a perfect partner with the scones and miniature fancies.

### **ALL DAY DECAF**

Fantastically well-rounded, bold and brisk. It is perfect for any time day or night.

## WHITE TEA

*White tea is the least processed of all the teas. The fresh bud is picked and left to dry in the sun, the resulting liquor is sweet and light.*

### **ROSY FIG WHITE TEA**

White tea is a real delicacy. Blended with a hint of rose and fig it creates a beautifully sweet and mellow tea. Delicious with scones.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be added your final bill.

## INFUSIONS

*Infusions, or tisanes, are naturally 100% caffeine free and offer a delicate flavour to suit any taste palate.*

### **PURE CAMOMILE**

Golden and sweet, subtly flowery with a light and gentle taste

### **THOROUGHLY MINTED**

Rounded with vibrant bursts of sweet spearmint this infusion is everything you would expect from the ultimate mint experience.

### **FRESH MINT TEA**

Excellent revitalising infusion of pure fresh mint leaves.

### **REDBUSH CARAMEL VELVET**

The flavour of rich, creamy, sweet caramel goes perfectly with redbush. Ideal any time of the day due to it's caffeine free nature.

### **SUPERFRUITY**

A deliciously juicy and fruity blend, packed with wonderful countryside flavours.

## GREEN TEAS

*Green tea is not oxidised giving them lighter, fresh, grassy and sweet flavours.*

### **SIMPLY SENCHA**

A wonderfully mellow and slightly sweet green tea. Superb with cucumber chive and cream cheese sandwich.

### **JASMINE PETALS & PEARLS**

Delicate Jasmine Pearls are the result of light green tea layered with Jasmine flowers, to create the perfect balance of flavour. Camomile flowers and rose petals add a soft floral note to the blend.

### **APPLE & ELDERFLOWER GREEN TEA**

East meets West with this delicious and delicate, Oriental Green Tea. Amazing with the coconut sphere with Brazilian chocolate.