



AFTERNOON TEA 2017

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 scone

Praline chocolate spread

Clotted cream | strawberry jam

Pastries

Raspberry and dark chocolate parfait

Lemon meringue cup

Miniature fancies

Chocolate and coffee puck

Mint and white chocolate tart

Orange and chocolate macaroon

Mandarin cake

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 2 p.m. to 5 p.m.

Saturday and Sunday 12:30 p.m. to 5 p.m.

BLACK TEAS

Black tea undergoes a full Oxidisation 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 chocolate and orange puck.

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 lemon meringue cup.

Nutty Chocolate Tea

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

Passion Fruit Ceylon

Ceylon teas originate from a variety of altitudes on hill sides in Sri Lanka. This high grown tea has a beautifully light flavour and blends perfectly with the sweet aroma of caramelised passion fruit. Pair a sweet tea with raspberry and dark chocolate parfait.

All Day Decaf

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

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 expect from the ultimate mint experience. Perfect with the mint and white chocolate tart.

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. It's ideal any time of day as it's naturally caffeine free.

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 pistachio and almond sponge.

OOLONG TEA

Oolong teas are semi oxidised and made with great skill. The leaves are withered and shaken in bamboo trays, then left to oxidise to the required amount before drying.

Emerald Dragon Oolong

This high mountain oolong tea is a honey coloured tea with a light fragrance and blossomy taste.

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.