

The Rosebery has been awarded
"Best Tea Service"



AFTERNOONTEA
AWARDS
2019

THE ROSEBERY

The Rosebery, named after Lord Rosebery, was once a stylish tea room in the early 1920s regularly frequented by the ambitious British Prime Minister and Liberal Statesman between 1889 and 1929. Some ninety years later, Spring 2014 sees The Rosebery make a welcome return to its roots as the perfect Knightsbridge backdrop for Afternoon Tea and Champagne cocktails. The interior design captures the room's Victorian origins, blended with contemporary touches, and makes full use of the expansive space and height of the room and its abundance of natural light. A beautiful fireplace is a central feature, together with specially commissioned one-of-a-kind art pieces.



THE ROSEBERRY

WINTER AFTERNOON TEA £63

SANDWICHES

Smoked and citrus poached salmon
Cucumber, chives cream and keta caviar on beetroot bread

Prawn cocktail and avocado
Iceberg lettuce with tomato on white bread

Oven roasted corn-fed chicken
Charred peppers, curried fruit chutney with coriander on multigrain bread

Braised Hereford beef
Horseradish and celeriac coleslaw with watercress on brown bread

Finest Cotswold egg and black truffle
on white bread

Goat cheese and butternut squash
Caramelized walnuts, onion jam on brown bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,
rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Mandarin Fan
Amatika milk chocolate Chantilly, mandarin mousse, sable and puffed rice

Raspeberry and dark chocolate log
Chocolate génoise, rasperry coulis and cocoa biscuit

Coconut bavaois
Mango gel and fresh passion fruit compote

"Mont Blanc" tart
Candied chestnut, confit blackcurrant with vanilla cream

Ricotta parfait
William's pear and ginger jelly

Pistachio profiterole
Pistachio diplomat cream with strawberry

Executive Pastry Chef - Emmanuel Bonneau
Bake Off - The Professionals, Winner 2018

VEGETARIAN WINTER AFTERNOON TEA MENU

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean vegetables

Hummus on multigrain bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on white bread

Finest Cotswold egg and black truffle

on white bread

Goat cheese and roasted butternut squash

Caramelized walnuts, onion jam on brown bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Mandarin Fan

Amatika milk chocolate Chantilly, mandarin mousse, sable and puffed rice

Raspberry and dark chocolate log

Chocolate génoise, raspberry coulis and cocoa biscuit

Coconut bavaois

Mango gel and fresh passion fruit compote

"Mont Blanc" tart

Candied chestnut, confit blackcurrant with vanilla cream

Soy and lemon parfait

William's pear and ginger jelly

Pistachio profiterole

GLUTEN FREE WINTER AFTERNOON TEA MENU

SANDWICHES

Smoked and citrus poached salmon
Cucumber, chives cream and keta caviar on gluten free bread

Prawn cocktail and avocado
Iceberg lettuce with tomato on gluten free bread

Oven roasted corn-fed chicken
Charred peppers, curried fruit chutney with coriander on gluten free bread

Braised Hereford beef
Horseradish and celeriac coleslaw with watercress on gluten free bread

Finest Cotswold egg and black truffle
on gluten free bread

Goat cheese with butternut squash
Caramelized walnut, onion jam on gluten free bread

FRESHLY BAKED RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Mandarin Fan
Amatika milk chocolate Chantilly, mandarin mousse, sable and puffed rice

Raspberry and dark chocolate log
Chocolate génoise, raspberry coulis and cocoa biscuit

Coconut bavaois
Mango gel and fresh passion fruit compote

“Mont Blanc” tart
Candied chestnut, confit blackcurrant with vanilla cream

Soy and lemon parfait
William’s pear and ginger jelly

VEGAN WINTER AFTERNOON TEA MENU

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean vegetables

Hummus on multigrain bread

Cucumber with wakame seaweed

Vegan mayonnaise on white bread

Semi dried tomatoes

Basil pesto and rocket on white bread

Tofu and butternut squash

Onion jam, caramelised walnuts on wholemeal bread

Marinated artichoke

Black olive tapenade, roasted peppers on wholemeal bread

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by soy whipped cream, strawberry jam, rose petal jelly and wild plum jam

HAND-MADE PASTRIES

Mandarin Fan

Amatika milk chocolate Chantilly, mandarin mousse, sable and puffed rice

Raspberry and dark chocolate log

Chocolate génoise, raspberry coulis and cocoa biscuit

Coconut bavaois

Mango gel and fresh passion fruit compote

“Mont Blanc” tart

Candied chestnut, confit blackcurrant with vanilla cream

Soy and lemon parfait

William’s pear and ginger jelly