

AFTERNOON TEA

AT FORTNUM & MASON

An essential part of Piccadilly visits for generations, Afternoon Tea at Fortnum's is without doubt our most delicious tradition.

And whether our elegant Tea Salon is your home-from-home or you are joining us for the first time for a festive treat, tea at Fortnum's is always a special occasion. Extraordinary tea, fresh-baked cakes, still-warm scones and an array of freshly prepared sandwiches wait.

So, who's for tea?



Some of Fortnum's Christmas customers have included luminaries such as Charles Dickens, Oscar Wilde and Emperor Haile Selassie, whose hamper was festooned with the red, green and gold Rastafari colours.

*Some things may have changed to help keep us all safe
– even the appearance of this menu –
but you can be assured that our Afternoon Tea remains
as delicious as ever'.*

Classic AFTERNOON TEA

During the Great War, Fortnum's sent a taste of home to thousands of men and women serving in France and beyond – including their favourite things, such as boiled sweets, tinned fruit cake and chocolates.

TO START

Lobster Bridge Roll

May we suggest a Glass of

Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of Fortnum's Sparkling Tea 0% ABV for £7.00

FINGER SANDWICHES

Cucumber with Nut Brown Butter Cream Cheese

Truffled Cotswold Legbar Egg Mayonnaise

Fortnum's Smoked Salmon with Orange Caper Butter

Coronation Chicken

SCONES

Plain, Sultana, Cranberry and Macerated Raisin Scones

Presented with Clotted Cream,

Fortnum & Mason Strawberry Preserve and Lemon Curd

AFTERNOON TEA CAKES

Offering a true taste of Fortnum's Christmas at teatime, each individual patisserie celebrates some of our most festive icons

Served with a Pot of Fortnum's Tea

£65.00 per person



Festive Champagne
Cocktails
From £12.50



Cranberry Lemonade
£13.50 per jug

Savoury AFTERNOON TEA

By 1910, Fortnum's cracker department had become the stuff of legend, with one monster cracker over six foot high, which contained 144 mini crackers, toys, balloons, hats, and musical instruments.

TO START

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FINGER SANDWICHES

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Truffled Cotswold Legbar Egg Mayonnaise

Fortnum's Smoked Salmon with Orange Caper Butter

Coronation Chicken

SAVOURY SCONES

Cheddar Truckle Scone
Served with Truffle Mustard Butter

Smoked Dingley Dell Ham Scone
Served with Port Jelly

A SELECTION OF AFTERNOON TEA SAVOURIES

Chalk Stream Hot Smoked Trout Choux with Horseradish Cream

Dorset Crab and Cucumber


Duck and Pistachio Mousse with Cognac Glaze

Stilton and Port Cheesecake

Venison and Apricot Sausage Roll

Served with a Pot of Fortnum's Tea
£65.00 per person

 Festive Champagne
Cocktails
From £12.50

 Cranberry Lemonade
£13.50 per jug

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a specific allergen, please speak to a member of staff. All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 05/2018. Vintages subject to change.

HIGH TEA

In November 1929, the Prince of Wales caused a stir by visiting the Gift Department during ordinary opening hours to do his Christmas shopping – the building was usually closed when members of the royal family undertook their shopping.

TO START

Baked Cornish Scallop with Champagne Sauce and Caviar

May we suggest a Glass of

Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of Fortnum's Sparkling Tea 0% ABV for £7.00

A CHOICE OF

Eggs Royale, Benedict, or Florentine

Lobster Omelette Victoria with Truffle

Welsh Rarebit with Oven Dried Tomato and Caramelised Shallot

Duck Scotch Egg with Pickled Red Cabbage

Beef Wellington with Merlot Sauce

Twice Baked Goats Cheese Soufflé

SCONES

Plain, Sultana, Cranberry and Macerated Raisin Scones

Presented with Clotted Cream,

Fortnum & Mason Strawberry Preserve and Lemon Curd

AFTERNOON TEA CAKES

Offering a true taste of Fortnum's Christmas at teatime, each individual patisserie celebrates some of our most festive icons

Served with a Pot of Fortnum's Tea

£68.00 per person



Festive Champagne
Cocktails
From £12.50



Cranberry Lemonade
£13.50 per jug

Made Without Gluten AFTERNOON TEA

In November 1984 Fortnum's made national news when staff requested we sell the "Do They Know It's Christmas?" single in Piccadilly. We naturally took up the idea with gusto – helping spread the charitable message far beyond its traditional audience.

TO START

Lobster Cocktail

May we suggest a Glass of

Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of Fortnum's Sparkling Tea 0% ABV for £7.00

FINGER SANDWICHES

Cucumber with Nut Brown Butter Cream Cheese

Truffled Cotswold Legbar Egg Mayonnaise

Fortnum's Smoked Salmon with Orange Caper Butter

Coronation Chicken

SCONES

Plain and Fruit Scones

*Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve and Lemon Curd*

AFTERNOON TEA CAKES

Panna Cotta with Maple Caramel and Pecans

Almond and Raspberry Sponge with Chocolate Ganache


Yuzu and Lemon Cheesecake

Meringue with Blackberry Crèmeux

Chocolate Tea Cake

Served with a Pot of Fortnum's Tea
£65.00 per person

 Festive Champagne
Cocktails
From £12.50

 Cranberry Lemonade
£13.50 per jug

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Vegetarian AFTERNOON TEA

We were one of the first companies to sell 'German trees' at Christmas in 1848, and we've since become experts in dressing them up rather nicely too. Just look at our decorations department.

TO START

Whipped Goats Curd Vol Au Vent

May we suggest a Glass of

Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of Fortnum's Sparkling Tea 0% ABV for £7.00

FINGER SANDWICHES

Glazed Portobello Mushrooms with Truffle Cream Cheese

Apple and Celeriac Remoulade with Watercress

Cucumber with Nut Brown Butter Cream Cheese

Grilled Aubergine with Kale Hummus

Kohlrabi with Winter Slaw

SCONES

Plain, Sultana, Cranberry and Macerated Raisin Scones

Presented with Clotted Cream,

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DRINKS

CHAMPAGNE COCKTAILS

Joyeux <i>Fortnum's Sloe Gin, Triple Sec Benedictine, Kirsch, Fortnum's Blanc de Blancs</i>	£14.50
Marigold Spritz <i>Conker Tea Liqueur, Mondino, Fortnum's Blanc de Blancs</i>	£14.50
Buckland <i>Blackcurrant Purée, Fortnum's Blanc de Blancs</i>	£14.50
Mandarin & Ginger Bellini <i>Mandarin, Ginger, Fortnum's Blanc de Blancs, Nutmeg</i>	£12.50
Three Kings <i>Cognac, Lemon, Plum, Apple, Cinnamon, Fortnum's Blanc de Blancs</i>	£14.50
Twinkle <i>Reyka Vodka, St Germain, Fortnum's Blanc de Blancs</i>	£12.50
G&Tea <i>Fortnum's London Dry Gin, 0% ABV Sparkling Tea</i>	£12.50

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DRINKS

CHAMPAGNE & SPARKLING

	Glass 125ml	Half 37.5cl	Bottle 75cl	Magnum 1.5L
FORTNUM'S CHAMPAGNE				
Blanc de Blancs, Grand Cru, Hostomme NV	14.75	42	75	130
Brut Réserve, Louis Roederer NV	14.75		75	130
Brut Rosé, Billecart-Salmon NV	15.75	45	80	140
Brut Vintage, Louis Roederer 2013			90	
MAISON RUINART				
R de Ruinart NV	18	48	92	
Brut Rosé, Ruinart NV	22.50	65	110	
Blanc de Blancs, Ruinart NV	23.50		115	
CUVÉE PRESTIGE				
Dom Pérignon 2009	40		225	
Grande Cuvée, Krug NV	43.50	135	250	
GRANDE MARQUE				
Brut Réserve, Billecart-Salmon NV			95	
Brut Vintage 1er Cru, Veuve Fourny 2013			110	
Rosé Réserve, Charles Heidsieck NV			125	
Brut Vintage, Pol Roger 2012			125	
Blanc de Blancs, Perrier-Jouët NV			140	
Blanc de Blanc Vintage, Louis Roederer 2011			150	
FORTNUM'S SPARKLING TEA				
Certified Organic Blend of Eight of our Famous and Rare Brews 0% ABV	7		30	
Organic Rosé Sparkling Tea 0% ABV	7		30	
ENGLISH SPARKLING				
Fortnum's Brut Sparkling, Camel Valley, Cornwall NV			55	
Camel Valley Brut Rose Vintage, Cornwall 2017			60	
Demi-Sec, Nyetimber, West Sussex NV			72.50	
Classic Cuvée, Nyetimber, West Sussex NV	14.75		75	
Blanc de Blancs Vintage, Gusbourne, Kent 2014			105	

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DRINKS

WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 75cl
FORTNUM'S WHITE		
Vinho Verde, Adega de Moncao, Portugal 2019	8	30
Rheinhessen Dry Riesling, Dr Koehler, Germany 2017	8.50	32
Marlborough Sauvignon Blanc, Isabel Estate, New Zealand 2019	11.50	44
Chablis 1er Cru 'Butteaux' Vieille Vignes, Louis Michel, France 2017	16	62
FORTNUM'S RED		
Beaujolais, Dominique Piron, France 2019	8	30
Bourgogne Rouge, Joseph Drouhin, France 2018	10	38
Chianti Classico, Riecine, Italy 2016	11	42
Margaux, BriO de Cantenac Brown, France 2016	19.25	75
FORTNUM'S ROSÉ		
Sancerre Rosé, Andre Dezat, France 2019	10.50	40
	<i>Glass</i> 70ml	<i>Bottle</i> 50cl
FORTNUM'S SWEET WINE		
Sauternes, Château Briatte, France 2014	6.75	32
Tokaji Aszu 5 Puttunoyos, Château Megyer, Hungary 2013	8	40
FORTNUM'S SHERRY & PORT & MADEIRA		
Fino Sherry, Bodegas Tradición	8	40
Niepoort, 10 Year Old Tawny Port	8.50	42

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DRINKS

BEER & CIDER

Fortnum's Christmas Ale 5% ABV 500ml	5.25
Fortnum's Mulled Cider with English Cassis 6% ABV 500ml	8.25
Fortnum's English Pilsner 4.9% ABV 330ml	4.75

MINERALS & SOFT DRINKS

	<i>250ml</i>	<i>330ml</i>	<i>750ml</i>
Mineral Water, Still or Sparkling		2.75	4.25
Coca Cola, Diet Coke		4	
Fresh Fruit Juices <i>Orange or Apple</i>	4		
		<i>Glass</i>	<i>Jug</i>
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum's Orange Blossom Honey</i>		4	13.50
Fortnum's Fresh Lemonade <i>Fresh Lemon Juice, Sparkling Water & Sugar Syrup</i>		4	10.50

HOT BEVERAGES

CHRISTMAS BLACK TEA <i>The delicious addition of cocoa nibs, the zesty taste of clementine and bold Christmas spices</i>	5.95
CHRISTMAS GREEN TEA <i>A warming blend of green tea, star anise, liquorice, coconut and a hint of vanilla is a festive treat any time of day.</i>	5.95
FORTNUM'S 181 BLEND CLASSIC COFFEE	
Single / Double Espresso / Macchiato	3.50 / 3.95 / 3.95
Americano / Cappuccino / Caffè Latte / Flat White	4.25
SINGLE ESTATE COFFEE	
Perla Negra Villa Sarchi <i>A world exclusive coffee processed with pioneering technical methods carried out by Las Lajas Estate in Costa Rica, to develop the most characterful and sought after flavours</i>	9.75
HOT CHOCOLATE	
Dark Hot Chocolate <i>Fortnum's Ultimate 85% Colombian Dark Chocolate</i>	5.95

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Create *Your Own* Tea



Fortnum's Bespoke Blends

15 MINUTE SERVICE | 1ST FLOOR

The personalised tea blending service
that allows you to create a blend
uniquely your own