

THE CADOGAN LOUNGE

BY BENOÎT BLIN

FESTIVE AFTERNOON TEA

ENJOY A COMPLIMENTARY GLASS OF SPARKLING WINE UPON ARRIVAL,
COURTESY OF OUR EXECUTIVE CHEF

OUR SAVOURY SIDE

SALMON GRAVLAX ON TOASTED CROISSANT WITH QUAIL EGG AND CREAM CHEESE
NATIVE LOBSTER BRIOCHE ROLL WITH OSCIETRA CAVIAR
BBQ CORN BREAD WITH CURED WAGYU BEEF AND CHILLI SAUCE
RUSTIC BREAD WINTER TRUFFLE AND COMTE CHEESE TOASTIE
TURMERIC BREAD EGG MAYONNAISE SANDWICH WITH PARMESAN CRISPS

OUR SCONES AND JAM

FRUITS AND PLAIN SCONES
STRAWBERRY JAM AND CLOTTED CREAM

OUR SWEET SIDE

EXOTIC FRUIT AND WHITE RUM BABA, DIPLOMATE CREAM, PINEAPPLE AND CORIANDER
SALTED BUTTER AND CARAMEL RELIGIEUSE WITH BUCKWHEAT
BITTER CHOCOLATE AND BERGAMOT FESTIVE BAUBLE
HOMEMADE MINCE PIES
ULTRA CITRUS YULE LOG



AFTERNOON TEA

SERVED WITH A POT OF TEA **95**

CREAM TEA

SELECTION OF CAKES FROM OUR TROLLEY SERVED WITH A POT OF TEA **55**

PLEASE NOTE THAT PRICES ABOVE ARE BASED ON EXPERIENCES PER PERSON. FOR ANY DIETARY REQUIREMENTS OR MENU REQUESTS
PLEASE ASK YOUR WAITER. AN OPTIONAL 15% SERVICE CHARGE APPLIES. ALL PRICES IN GBP AND INCLUDES VAT.

