The background of the entire page is a repeating pattern of various flowers and leaves in a purple hue. The flowers include large peonies, smaller blossoms, and clusters of tiny flowers. The leaves are detailed with fine lines, showing veins and serrated edges. The pattern is dense and covers the entire area.

Afternoon Tea

At The Biltmore Mayfair

TEA LOUNGE
AT THE BILTMORE MAYFAIR

Welcome to the quintessential English afternoon tea experience at The Biltmore Mayfair's Tea Lounge.

Afternoon tea, a tradition that began in 19th-century London, has long been a symbol of sophistication. At The Biltmore, we bring this cherished ritual to life with a modern twist, offering a limited-edition tea experience that reflects the hotel's commitment to luxury, refinement, and impeccable service.

We invite you to explore the menu and enjoy an unforgettable afternoon of exquisite flavours, thoughtfully crafted by our skilled team of pastry chefs.




THE
BILTMORE
MAYFAIR

Classic Afternoon Tea

£80

Nyetimber Chérie Sparkling Wine Afternoon Tea

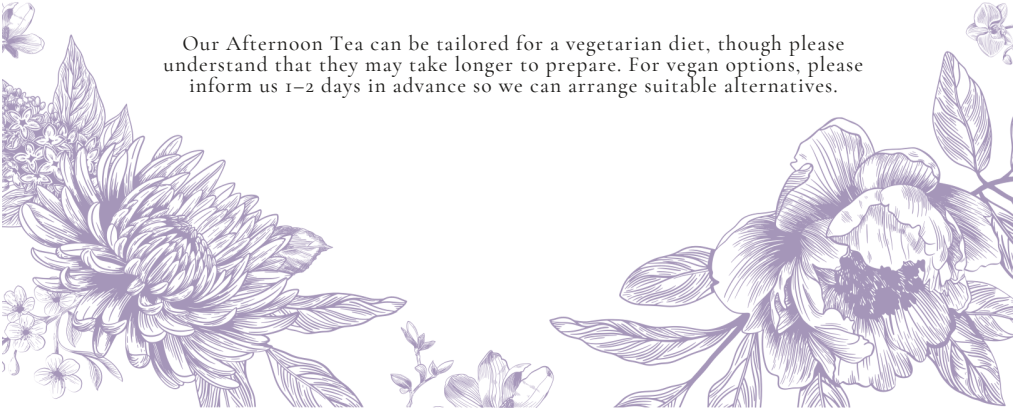
£95

Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle

Available from 31st March to 22nd June 2025



Our Afternoon Tea can be tailored for a vegetarian diet, though please understand that they may take longer to prepare. For vegan options, please inform us 1-2 days in advance so we can arrange suitable alternatives.



Sandwiches

Coronation chicken with baby gem on masala bread

Cucumber and mint Greek yogurt on brown bread

Tomato, pesto mayo and mozzarella on focaccia

Smoked salmon and dill cream cheese on brioche onion seeded bread

Savoury

Crab, avocado mousse, tobiko caviar

Mini cottage pie

Wild mushroom vol-au-vent, cep powder, cream cheese, quail eggs

Seasonal Scones

Freshly baked golden scones - plain, cranberry & orange, white chocolate & honey ^{NF, V}

Served with Cornish clotted cream, homemade strawberry jam and locally sourced British honeycomb

Desserts

The Tale of a Lily

Wild rhubarb cremeaux, key lime and jasmine mousse, opalys chocolate daisy flower ^{V, NF}

Forest Bloom

Coconut mousse, mango and basil compote, organic chocolate and rice crisp ^{V, NF}

English Rose

Chocolate mousse, hazelnut praline ganache, orange blossom, chocolate sable ^V

Spring Buzz

Honey blossom mousse, apricot and lavender, vanilla sable ^{V, NF}

NF - Nut free | GF - Gluten Free | V - Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.



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The teas offered are sourced by The Rare Tea Company. A percentage of all tea sales is donated to Rare Charity.

Chinese Emperor's Breakfast Black Tea

Remarkably smooth with flavours of rich toffee, butterscotch and vanilla.

Earl Grey

A malty base with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

Indian Cloud Black Tea

Floral and bright with deep, malty notes, and rich dark chocolate.

Chinese Emerald Green Tea

Soft hay with notes of apricots and an elegant and lingering buttery finish.

Nepalese Himalayan Spring Green Tea

Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.

New Zealand Waikato Oolong

The fresh-tasting leaves are unroasted giving a green, slightly mineral note, with a long-lasting sweetness.

Silver Tip Jasmine White Tea

A deep and heady aroma with a light, gentle flavour and a natural sweetness.

Malawi Peony White Tea

Aromas of hay, peach & stewed apricots with a subtle umami note.

English Peppermint

The menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

Sri Lankan Lemongrass

A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.



NYETIMBER ENGLISH SPARKLING WINE MENU

For over 35 years, Nyetimber has had a single aim: crafting exceptional English sparkling wine that rivals the very best in the world.

A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier.

Regarded as England's finest sparkling wine, Nyetimber is made from one hundred percent estate-grown grapes.

Sparkling Wine Afternoon Tea paired with Nyetimber Cuvée Chérie Multi-Vintage

£95


Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle





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