



THE  
STAFFORD  
LONDON  
EST 1912

## AFTERNOON TEA MENU

# The Stafford Afternoon Tea

Served from 2.30pm until 4.30pm daily

## Sandwiches

H. Forman & Son Smoked Salmon

Montgomery Cheddar, Spring Onion & Tomato

Free-Range Coronation Chicken

Honey Roasted Ham, Mustard Mayonnaise

Truffled Egg & Watercress Brioche Bun

## Scones

Plain & Raisin, Whipped Clotted Cream, Strawberry Jam

## Pastries

Yuzu Lemon Tart

Mont Blanc Clementine Confit with Chestnuts

Chocolate Caramel and Buckwheat Mousse

Spiced Pear Compote with Poached Pear Ganache Choux

**£78.00 per person**

## With a glass of Champagne or Sparkling wine per person

Chapel Down Brut Reserve 2021 - £92.00

Louis Roederer Collection 246 Champagne - £95.00

Louis Roederer, Brut Rosé 2017 Champagne - £108.0

If you have any dietary preferences, please advise us a minimum of 24h prior to you booking. Requests outside this time period or on the day may not be accommodated due to availability or produce. We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

# The Stafford Cream Tea

Served from 2.30pm until 4.30pm daily

Your choice of tea and coffee

Homemade plain and raisin scones

Seasonal jams and Cornish clotted cream

**£24.00 per person**

**With a glass of Champagne per person**

Louis Roederer Collection 246 Champagne - £41.00

## Sweet Treats

(Prices are per individual item)

Yuzu Lemon Tart - £7.00

Mont Blanc Clementine Confit with Chestnuts - £7.00

Chocolate Caramel and Buckwheat Mousse - £7.00

Spiced Pear Compote with Poached Pear Ganache Choux - £7.00

# Selection of Teas

Our tea is supplied by Camellia's Tea House – an artisan producer and importer, hand blending its teas here in London.

Just as with wine, tea is influenced by soil type and climate, in addition to differences in the farming and production process. It is thought there are around 1500 variants of tea, produced in 36 countries.

We have carefully selected 22 exceptional teas for your enjoyment, including our own signature blends and very special premium rare teas.

## Stafford Signature Blends

Specially selected by the team here at The Stafford, we offer three bespoke signature blends, which one will you try?

### Stafford English Breakfast Blend

A full bodied, sturdy tea with delicate flowery and spicy undertones, made with high altitude grown broken orange pekoe black teas and a touch of Chinese Keemun Tea.

### St James's Blend

A wonderful fragrant and smokey black fusion tea, with hints of golden syrup and subtle flowery undertones. The blend combines broken orange pekoe black teas with the most distinct Lapsang Souchong Tea (where the tea leaves are hung in baskets over smoking pine wood fires to dry out); the result is a wonderful dark fusion tea which is ideal for pairing with meat.

### Queen's Stafford Blend

The Queen's Stafford blend is a lovely balance between a refreshing and bright Keemun Tea and the citrusy notes and flowery fragrance of oil of Bergamot, orange blossoms, rose petals and jasmine bai mao huo tea.

# Black Teas

## Assam Bargang

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. Full bodied and robust with creamy texture and malty undertones, it is perfect for those looking for a more powerful Assam brew. Dark golden brown with some viscosity and perfect with milk.

## Darjeeling Balasun 2nd Flush

This second flush Darjeeling displays all the characteristics we come to expect from this terroir. This delicious tea embodies the delights of Darjeeling 2nd flush, with a full bodied, fruity and honeyed notes.

## Earl Grey

Earl Grey's distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot, originally used to protect the flavour from mould and tar during long sea voyages. This beautifully scented tea with its flowery and citrusy flavour remains the embodiment of the finest English tea.

## Chai Tea

An Indian black tea that has been infused with a range of traditional spices to produce a deliciously spicy and warming brew. It is often brewed in hot milk, known as Chai Latte, to produce a healthy and much more interesting alternative to coffee. Featuring a wonderfully balanced plethora of Indian spices with predominantly cinnamon and clove taste and a spicy ginger finish.

## Mango Cooler

A mild and faintly spicy blend of carefully selected Ceylon and Chinese black teas, further enriched with the rich sweetness of dried mango and the simple beauty of sunflower blossoms.

# Green Teas

## Japan Sencha

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. It has a tender and sweetish note, with vegetal flavours with strong grassy notes and a hint of pine nuts to finish.

## Genmaicha

Genmaicha, or 'rice tea', is a combination of green Sencha, roasted grains rice and popped rice. This distinct Japanese tea has bright golden infusion and nutty, slightly savoury flavour.

## Jasmine Pearls

This tea comes from the Fujian province, China, and is also known as "Phoenix Dragon Pearls". The dragon represents the green tea whilst the beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released. Each leaf is hand-crafted into little pearls and 6 times scented by fresh jasmine leaves. Each sip offers a profound jasmine flavour with a slight astringency making this an unforgettable experience!

# Oolong Teas

## Tie Guan Yin

Tie Guan Yin, or the "Iron Goddess of Mercy", is considered to one of the most famous Chinese teas. This premium oolong tea was created during the Qing Dynasty in Anxi, Fujian Province, in a beautiful mountainous landscape. With well-balanced floral taste, a harmonious creamy finish, the light yellow infusion offers a refreshing aroma and a gently sweet flavour with fruity undertones.

## Milky Oolong

This Award-winning Oolong tea has a delicious and distinctive flavour with vanilla undertones. It is characterised by a milky and smooth infusion and is a true delight to all the senses.

# Herbal Infusions

## Peppermint

Peppermint is well known for being a fantastic digestive and also a circulatory stimulant. It also has decongestive properties which can help with catarrhal congestion, cold relief and headaches. This premium whole leaf peppermint has a mild sweet undertone and its crisp freshness can be enjoyed all day long.

## Chamomile Flowers

The Great Taste Award winning Chamomile Flowers tea is an all-time favourite when it comes to calming the nerves, soothing irritability and relieving pain in the digestive system. It is believed to have anti-inflammatory and anti-septic properties. Traditionally it has been known to ease colds and flu, symptoms associated to allergy, cystitis and eczema. The lovely Chamomile flowers produce a golden cup with a creamy and sweet infusion.

## Very Berry

An exciting, pure fruit tea consisting of a wide selection of berries and a few other dried fruits, such as papaya. The deep red cup is characterised by a vivid fruitiness and a pleasing sweetness that is balanced by the tart hints of hibiscus.

## Rooibos Orange & Cactus Fig

A very popular rooibos blend, packed with fascinating ingredients such as papaya, liquorice and orange. The distinct creamy sweetness of rooibos is complemented by fragrant citrus tones and fruity finish, proving to be an exciting, caffeine free alternative to many fusion teas.

## Zest Tea

This is a delicate and refreshing herbal tea which is believed to benefit the digestive system, but also to have a general soothing and calming effect on the body. It contains lemongrass, lemon peel and ginger and is marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

## Lemon Verbena

Lemon verbena, known and used in European cuisine since the 17th century, is believed to be a great tonic for the nerves and also known to aid digestion. Its therapeutic effect on the body helps to create a sense of well-being, whereas its highly aromatic flavour is reminiscent of liquorice and camphor with a distinct lemon aftertaste.

# Fusion Teas

## Cherry Blossom

A delicious Japanese green tea blended with peony flower, rose petals and cherries. A beautiful balanced tea with a distinctive cherry undertone.

## White Rose & Raspberry

This delicate fusion tea is an experience not to be missed. The subtle beauty of white tea leaves has been refined by a bold blend of apples, raspberries, roses and even pink pepper corns, creating a wonderfully complex flavour and aroma.

## White Apricot

A Gold Taste Award-winning fusion tea that combines the refined character of a white tea with the honey like sweetness of apricot pieces. The flowery undertones of marigold and rose round of the flavour, creating a truly delightful and refreshing tea.

# Coffee

(Additional charge applies)

Cappuccino

Latte

Americano

Flat White

Espresso

Macchiato

Mocha

Decaffeinated

**£6.50 each**

Filter Coffee

Iced Coffee

**£7.50 each**

Our restaurant and bar at The Stafford London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local suppliers, British famers, seasonal ingredients and implementing composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.