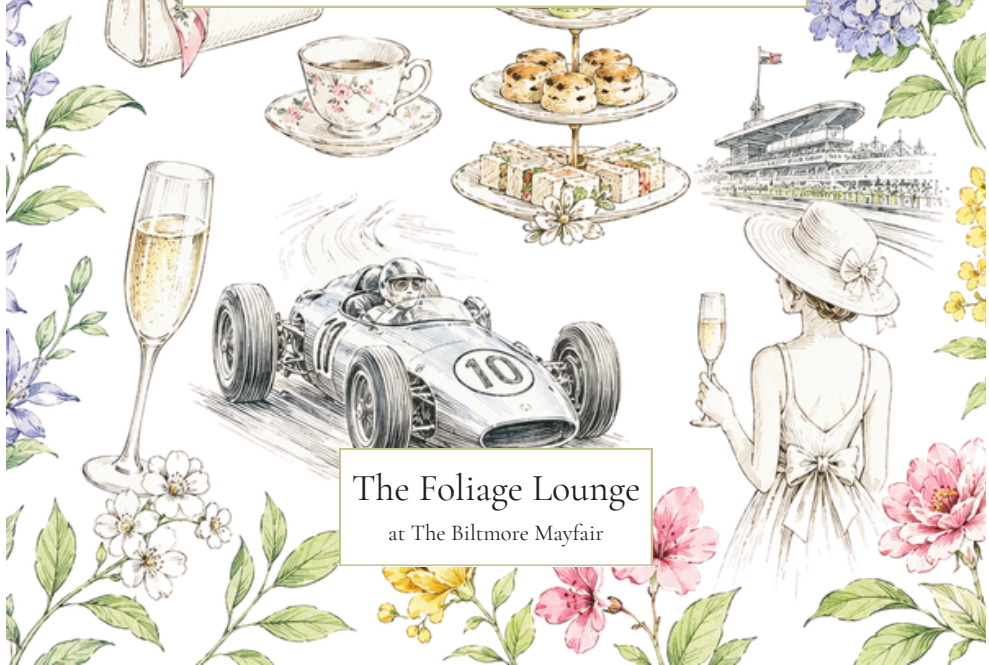




The London Season



The Foliage Lounge
at The Biltmore Mayfair

*Welcome to The London Season Afternoon Tea
at The Foliage Lounge.*

Afternoon tea, a tradition that began in 19th-century London, has long been a symbol of sophistication. At The Biltmore Mayfair, we bring this cherished ritual to life with a new lens — celebrating the great occasions of the English summer that have defined the Season for generations.

Royal Ascot. Wimbledon. Silverstone. And the art of dressing for all of it.

This limited-edition afternoon tea, created in partnership with Bicester Village, tells the story of a summer lived beautifully — from the anticipation of preparation to the quiet pleasure of the reward. Each element of the menu is an expression of a defining moment of the Season, crafted by our pastry team with the same commitment to luxury, refinement, and impeccable service that defines every experience at The Foliage Lounge.

We invite you to settle in, explore the menu, and savour the Season.

In partnership with



Bicester Village
THE BICESTER COLLECTION




THE
BILTMORE
MAYFAIR

Classic Afternoon Tea

£75

Nyetimber Chérrie Sparkling Wine Afternoon Tea

£95


Children Afternoon Tea

£45


Classic Cuvee Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle



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

Choice of regular or vegetarian sandwiches

Regular:

Atlantic Prawn Cocktail, Baby Gem & Jalapeno on Hot Dog Bun

Severn & Wye Smoked Salmon Rillettes, Fermented Cabbage, Dill Cream, Beetroot Bread

Smoked Chicken, Kimchi, Tarragon Mayo on White Bread

Stone Axe Beef Brisket Pastrami, Onion Chutney, Creamy Horseradish, Watercress, Onion Brioche Bun

Burratino Fior de Latte, Heritage Tomato, Basil, Rocket, Black Olive Cream, Rosemary Focaccia

Vegetarian:

Truffle Egg Mayo, Mustard Cress on Hot Dog Brioche Bun

Cucumber with Lemon and Dill Cream Cheese on White Bread

New Forest Wild Mushroom Truffle Cream Cheese, Mango Chutney, Rocket Salad, Brown Bread

Burratino Fior de Latte, Heritage Tomato, Rocket, Black Olive Cream, Rosemary Focaccia

Barbers Cheddar Cheese, Spring Onion and Chives, White Bread





Seasonal Scones

Freshly Baked Golden Scones: Plain, Cranberry & Orange, White Chocolate
Served with British Honey Comb, Dorset Clotted Cream, and Homemade Strawberry Jam

NF, V

Desserts

Bicester Bee Garden

Honey Cake, Lemon Poppy Seed Cream

NF

Centre Court Strawberry

Strawberry Mousse, Pistachio Frangipane, Pistachio Cream

Millinery Choux

Blueberry Compote, Lemon and Jasmine Ganache

NF

The Podium

Dark Chocolate and Coconut Crèmeux, Vanilla Ganache

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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We have partnered with JING Tea, who responsibly source the finest single garden teas directly from traditional tea regions across Asia.

Assam Breakfast Tea (Black)

Honey, Malt, Raisin

Bold and awakening, rich black tea offering malty notes balanced by a natural honeyed sweetness

Vanilla Black Tea

Malt, Maple, Vanilla

Elegant and indulgent, with creamy vanilla and warming hints of maple layered over a smooth malty base

Dragon Well Tea

Cream, Hazelnut, Grass

An organic Chinese green tea, celebrated for its velvety texture and subtle nutty complexity with a fresh, grassy lift

Organic Genmaicha

Popcorn, Sesame, Steamed Greens

A comforting Japanese green tea blended with roasted and puffed rice - savoury, toasty, and softly vegetal

Moroccan Mint

Peppermint, Grassy, Smooth

A soothing and revitalising infusion, crafted with whole peppermint leaves for a clean, refreshing finish

Yellow Gold

Meadow Grass, Linseed, Syrup

Delicately hand-rolled and naturally golden, this rare tea evokes soft meadow with a syrupy finish

Organic Whole Rosebuds

Rose, Fresh Meadow, Bay Leaf

Natural caffeine-free tisane of whole rosebuds - delicate, floral and gently aromatic, like a spring breeze

Blackcurrant and Hibiscus

Blackcurrant, Hibiscus, Elderberry

A vibrant herbal infusion bursting with whole berries and hibiscus petals, delivering tangy-sweet, jewel-toned cup



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



