

P M D ' S
TEA SELECTION

BLACK TEA

INVERNESS TEA ESTATE — CEYLON

Hand-picked on the high peaks of Inverness Estate in Ceylon. The Orange Pekoe is the perfect accompaniment to scones and pastry selection. A rosy cup with a golden liquour, the Inverness Orange Pekoe is a taste of a bygone era.

Perfectly paired with our ham, cheese and tomato chutney sandwiches.

HALMARI TEA ESTATE - ASSAM

The dry leaf contains selectively plucked and delicately rolled leaves with a generous sprinkling with its signature creamy chocolate note that this seasonal tea is known for. Can be enjoyed plain or with milk.

Perfectly paired with our cucumber and cream cheese sandwiches.

JUNGPARA TEA ESTATE – 2ND FLUSH

DARJEELING

High grown on the foothills of the Himalyas, Jungpana estate produces tea in the traditional method when two leaves and a bud are carefully hand-picked. Most of the estate is not accessible by motor vehicle and factory access is still made on foot and to this day chests of Jungpana tea are bought by Sherpa's down the steep steps.

Jungpana 2nd flush teas have a darker cup with the signature "muscatel" flavour of a quality Darjeeling. *Perfectly paired with our traditional plain scones.*

CHAI CINNAMON

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with piquancy. The tea's sumptuous, spicy notes entice the palate whilst finishing with the sweet, smoothness of Cinnamon. Chai Cinnamon is the ideal drink for those chilly winter evenings. *Perfectly paired with our seasonal Rubens éclair.*

GREEN & WHITE TEA

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma, or as an after dinner drink. *Perfectly paired with our egg and watercress sandwiches.*

SILVER TIPS (Supplement £25)

Drinking Silver Tips is an indulgent experience. Its clear infusion possesses a slight metallic sheen on the surface. Silver Tips are carefully nurtured in perfect microclimate conditions and hand-picked only at precise times. Chosen from a distinct cultivar the unfurled tender buds enter a unique oxidization process and is hand-crafted to perfection. *Perfectly paired as a palate cleanser or after you enjoyed afternoon tea.*

HERBAL TEA

ROOIBOS

Unique to the Western Cape of South Africa this is a bright orange infusion that is rich in vitamin C, Iron & Magnesium. *Perfectly paired with our traditional plain scones.*

PEPPERMINT LEAVES

A cherished herbal tea that has been used for centuries to aid digestion and leaves a fresh minty tang. Best enjoyed after meal as a palate cleanser or as a digestive aid. *Perfectly paired with our traditional plain scones.*

FLORAL TEA

FLOWERING TEA (Supplement £10)

A light and fragrant green tea wrapped around a bulb of marigold in the base of an arch of pure Jasmine blossoms and an Amaranth flower, which slowly blooms when infused. *Perfectly paired with our royal macaron*

HALAL
AFTERNOON TEA

SANDWICHES

SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE

On Beetroot Bread

CORONATION CHICKEN & TOASTED ALMONDS

on White Bread

ROASTED PEPPER & SUNDRIED TOMATO HUMMUS

on White Bread

EGG & WATERCRESS

on Spinach Bread

CUCUMBER & CREAM CHEESE

on Brown Bread

SCONES

TRADITIONAL PLAIN

HONEY & WHITE CHOCOLATE

Served with homemade seasonal fruit preserve & clotted cream

PASTRIES

THE CROWN

Cinnamon chocolate mousse, brownie biscuit, coconut marshmallow

Chocolate is a firm favourite of Her Majesty, The Queen

FRUIT FROM THE QUEEN'S ORCHARD

Seasonal glazed fruit-shaped mousse with compote

A tribute to Her Majesty, The Queen's orchard at Windsor Castle

ROYAL MACARON

Caramelised apples, coffee whipped ganache

Ode to the late Prince Phillip who loved a good apple dessert

SEASONAL RUBENS ÉCLAIR

A choice of a seasonal éclair by the pastry chef

A homage to Prince Charles' sustainable farming

BREAD & BUTTER

Bread pudding cream, rose and raspberry, lemon sponge tart

A delightful take on a favourite of the late Princess Diana