

THE
ORANGERY



AFTERNOON TEA

THE ORANGERY



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We are delighted to welcome you to The Orangery. Our Afternoon Tea is inspired by classic British tradition, celebrating craftsmanship, balance, and timeless elegance.



(GF) Gluten-Free (N) Contains Nuts (V) Vegetarian (PB) Plant-Based

Allergens notice: Please speak to a member of the team if you have any dietary requirements, allergies or food intolerances. Service charge: A 12.5% charge will be automatically added to your bill.

THE
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TRADITIONAL AFTERNOON TEA

65

SANDWICHES

English Organic Cucumber | (V)
Lemon emulsion, spinach bread

Burford Brown Egg Mayonnaise | (V)
White bread

Traditional Coronation Chicken
Macerated raisins, granary bread

Scottish Smoked Salmon
Yuzu & dill cream cheese, caviar, rye bread

SAVOURY BITES

Cheshire Cheese Tart | (V)

Rhug Estate Beef & Horseradish
Yorkshire pudding

SIGNATURE CAKES & PASTRIES

Strawberry & Champagne | (V)
Vanilla sponge, Kent strawberry cremeux, mascarpone
mousse, Champagne & strawberry compote

Apricot & Almond Choux | (V)(N)
Almond & miso praline, choux, apricot crème pâtissière

Tropical Mask | (V)
Coconut frangipane, pineapple cremeux,
coconut mousse

Chocolate & Lime Tartlet | (V)
58% chocolate mousse, lime jelly, caramel gold
chocolate ganache

FRESHLY BAKED SCONES | (V)
Cornish clotted cream, Mrs Darlington's strawberry jam,
lemon curd



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VEGETARIAN AFTERNOON TEA

65

SANDWICHES

English Organic Cucumber

Lemon emulsion, spinach bread

Burford Brown Egg Mayonnaise

White bread

Applewood Smoked Cheddar

Caramelised onion marmalade, granary bread

Chargrilled Red Pepper

Olive tapenade, baby spinach, rye bread

SAVOURY BITES

Cheshire Cheese Tart

Preserved lemon, tomato relish & mint tartlet

SIGNATURE CAKES & PASTRIES

Strawberry & Champagne

Vanilla sponge, Kent strawberry cremeux, mascarpone mousse,
Champagne & strawberry compote

Apricot & Almond Choux | (N)

Almond & miso praline, choux, apricot crème pâtissière

Tropical Mask

Coconut frangipane, pineapple cremeux, coconut mousse,

Chocolate & Lime Tartlet

58% chocolate mousse, lime jelly, caramel gold
chocolate ganache

FRESHLY BAKED SCONES

Cornish clotted cream, Mrs Darlington's strawberry jam,
lemon curd



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PLANT-BASED & GLUTEN-FREE AFTERNOON TEA

65

SANDWICHES

English Organic Cucumber
Lemon emulsion, spinach

Applewood Smoked Cheddar
Caramelised onion marmalade

Chargrilled Red Pepper
Olive tapenade, baby spinach

Sun-dried Tomato Pesto
Plant-based mozzarella

SAVOURY BITES

Plant-Based Feta And Onion Tartlet
Preserved Lemon, Tomato Relish & Mint Tartlet

SIGNATURE CAKES & PASTRIES

Lemon Hazelnut Slice | (N)
Polenta cake, praline cream, lemon jelly, candied hazelnuts

Raspberry & Chocolate Mousse
Plant-based chocolate mousse, raspberry compote,
raspberry cream

Tropical Mask
Coconut frangipane, pineapple cremeux, coconut mousse,
tropical gel

Passion Fruit & Chocolate
58% plant-based chocolate mousse, caramelised passion fruit,
cocoa nibs

FRESHLY BAKED SCONES

Mrs Darlington's strawberry jam, lemon curd



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AFTERNOON HIGH TEA

75

Includes all elements of Afternoon Tea, complemented by a seasonal savoury course.

SEASONAL DISH

Asparagus, Burford Brown Poached Egg,
Wild Garlic, Sourdough Crumb, Truffle | (V)

OR

Riverford Organic Courgette, Lemon Gel,
Verjus | (V)

Available as Traditional, Vegetarian or Plant-Based Afternoon Tea.



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PRESTIGE AFTERNOON TEA

135

GLASS OF LAURENT-PERRIER HERITAGE

SANDWICHES & SAVOURIES

English Organic Cucumber | (V)

Lemon emulsion, spinach bread

Burford Brown Egg Mayonnaise | (V)

White bread

Traditional Coronation Chicken

Macerated raisins, granary bread

Scottish Smoked Salmon

Yuzu & dill cream cheese, caviar, rye bread

LOBSTER & CAVIAR TASTING EXPERIENCE

Lobster mayonnaise, Granny Smith apple
tartlet topped with caviar

SIGNATURE CAKES & PASTRIES

Strawberry & Champagne | (V)

Vanilla sponge, Kent strawberry cremeux, mascarpone
mousse, Champagne & strawberry compote

Apricot & Almond Choux | (N)

Almond & miso praline, choux, apricot crème pâtissière

Tropical Mask | (V)

Coconut frangipane, pineapple cremeux, coconut mousse

Chocolate & Lime Tartlet | (V)

58% chocolate mousse, lime jelly, caramel gold
chocolate ganache

FRESHLY BAKED SCONES | (V)

Cornish clotted cream, Mrs Darlington's strawberry jam,
lemon curd

VELVET SCONE COCKTAIL

Flor de Caña 4-year rum, scone liqueur

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