

Welcome to the quintessential English afternoon tea experience at The Biltmore Mayfair's Tea Lounge, showcasing Boodles - the iconic British jeweller since 1798.

Boodles is known for its exquisite craftsmanship and timeless designs. Each piece embodies luxury and elegance, making Boodles a curator of extraordinary moments.

Experience this legacy at The Biltmore Mayfair's Tea Lounge with a limited-edition afternoon tea, where elegance meets indulgence.



BOODLES

Festive Afternoon Tea

Classic Afternoon Tea

Nyetimber Sparkling Wine Afternoon Tea £95

Bottomless Prosecco Afternoon Tea £115

Available from 25th November to 5th January 2025 12:30pm - 5pm

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.



Sandwicken

Roast Laurel Turkey, Christmas stuffing, mayo on cranberry & blueberry bread Cold smoked trout, chive crème fraiche on beetroot and dill bread Cucumber and truffle cream cheese on caraway rye bread Treacle honey gammon, wholegrain mustard, pickles, watercress on white bread

Savoury

Parmesan sable fois gras mousse, sesame tuille Mushroom duxelle, tarragon, pickled girolles Beetroot waffle, cranberry goat cheese mousse

Seamen

Warm sultana & plain buttermilk scones Served with Cornish Clotted Cream, Raspberry & Strawberry Preserves

Jivara chocolate ganache montee, candied chestnut, spiced sponge

Biltmore Elf Hat

Gingerbread cake, pear mousse, red glaze, vanilla marshmallow

Ivoire chocolate and coconut mousse, kumquats compote, pistachio marshmallow, pistachio sable

White Christmas Ball Guanaja chocolate mousse, hazelnut praline, crystallised chocolate, brownie cake, sugar flower

Gingerbread Cookies



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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

Earl Grey

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

Bespoke Tea, made to your liking
Please speak to one of the team, who will be more than
happy to advise and arrange a bespoke tea made to your
liking.



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 Cuvee Chérie Multi-Vintage £95

Classic Cuvee Multi-Vintage | £20 per glass Rosé Multi-Vintage | £22 per glass Blanc de Blancs 2016 | £145 per bottle



