

FESTIVE AFTERNOON TEA

Priced at £78 or £88 per person
Inclusive of a flute of Veuve Clicquot Champagne
Available from 12th November 2024 - 6th January 2025

WITH A FLUTE OF

Veuve Clicquot, Yellow Label, Brut, NV - £88 (Additional flute - £26)
Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

Cinnamon Spice - £88 (Additional cocktail-£20) Maker's Mark, Grand Marnier, Cinnamon Syrup, Lemon Juice and Benedictine

WITH A MOCKTAIL

Gingerbread Fizz - £81 (Additional mocktail- £12) Masala Tea, Apple Juice, Sugar Syrup, Lime Juice, Topped with Ginger Beer

SANDWICHES

Coronation Chicken (H,3,11,13) Raisins, Madras Curry, Caramelised Onions

Smoked Salmon & Cucumber (H,3,7,9)

Dill Créme Fraîche, Lime Zest

Roasted Dry Aged Beef (H,3,8,10.11,13) Horseradish and Watercress

Truffle Egg and Cress (V, H,3,6,10,11,13) St Ewe's Rich Yolk Eggs, Baby Watercress

SAVOURIES

Hummus Dog (V, H, 3,6,9,12) Beetroot Hummus, Vegan Feta, Mixed Seeds

Parsnip and Truffle Burger (V, H,3,6,9,13)
Parsnip Texture, Tarragon

SCONES

Plain and Cranberry Scones (V, H,3,6,9,13) Cranberry Jam and Clotted Cream

SWEETS

Festive Gingerbread Cake (V, H,1,3,6,9)

Christmas Rocher (H,1,3,6,7,8,9) Spiced Milk Chocolate Mousse, Piedmont Hazelnut

The Sleigh (H,1,3,6,7,8,9) Chestnut Mousse, Blackcurrant Santa's Hat (H,3,6,7,8,9) Chai Tea Mousse, Pear and Cardamom

The Festive Shard (H,6,7,8,9)
(To Share)
Jasmine Tea and Bergamot

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (1) Nuts, (3) Gluten, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (13) Sulphur dioxide or products



VEGETARIAN FESTIVE AFTERNOON TEA

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Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

Cinnamon Spice - £88 (Additional cocktail-£20)
Maker's Mark, Grand Marnier, Cinnamon Syrup,
Lemon Juice and Benedictine

WITH A MOCKTAIL

Gingerbread Fizz - £81 (Additional mocktail- £12) Masala Tea, Apple Juice, Sugar Syrup, Lime Juice, topped with Ginger Beer

FINGER SANDWICHES

Aubergine & Vegan Feta (VE, H, 13 ,3) Roasted Red Pepper, Parsley

Roast Portobello Mushroom (VE, H, 13 ,11 ,10 ,3) Horseradish, Baby Watercress Artichoke & Sun-Dried Tomatoes (VE, H, 13,3)

Basil, Garlic Oil

Truffle "Egg" Tofu & Cress (VE, H, 13, 10, 8, 3)
Baby Watercress

SAVOURIES

Hummus Dog (VE, H, 12 ,3) Beetroot Hummus, Vegan Feta, Mixed Seeds

Parsnip & Truffle Burger (VE, H, 13,3)
Parsnips Texture, Tarragon

SCONES

Raisin Scones (VE,8,13) Cranberry Jam & Vegan Cream

SWEETS

Gingerbread Tea Cake (VE.H)

The Sleigh (VE,H,8) Vanilla Mousse, Blackeurrant

Christmas Rocher (VE,H,8) Spiced Milk Chocolate Mousse, Mandarin

Santa's Hat (VE,H) Chai Tea Mousse, Pear and Cardamom

The Vegan Festive Shard (VE,H,8)
(To Share)
Jasmine Tea & Bergamot

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (1) Nuts, (3) Gluten, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (13) Sulphur dioxide or products



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WITH A BOTTLE (20 CL) OF

Saicho Sparkling Tea - £84 / £16 for an additional bottle Non-alcoholic, Single Origin Jasmine (China) or Darjeeling (India) or Hojicha (Japan)

WELCOME TEAS

Peach, Mint, Peach Purée

BLACK TEAS

Masala Chai Indian black tea with a range of traditional spices

Shangri-La Blend Oolong black tea, blended to a sweet infusion

Himalayan
Luxury black tea with a medium intensity

Mango Tea Sweet, tropical mango notes

Darjeeling Light, floral and muscatel notes

Assam
Strong with a malty and bold flavour

WHITE TEAS

Snow Buds
Delicate with floral and sweet notes

GREEN TEAS

Jasmine Pearls
Green tea hand-rolled and infused with jasmine blossoms

Japan Sencha Smooth with grassy and fresh notes

Dragon Well Nutty taste and a smooth finish

Cherry Blossom Floral and sweet notes

OOLONGTEAS

China Milky Smooth and creamy with sweet notes

Tie Guan Yin Fragrant and floral with buttery undertones