

MOSAIC

NOURISHING THE APPETITE

At The Westin London City, Easter arrives with a touch of magic and a dash of chocolate indulgence.

Step into a whimsical afternoon where delicate finger sandwiches, freshly baked scones and beautifully crafted pastries are served alongside playful chocolate cocktails, created to capture the joy and sweetness of the season.

From velvety cocoa notes to indulgent chocolate-inspired creations, each sip and bite brings a little Easter delight to the table. The perfect way to gather with loved ones, savour sweet moments and add a little sparkle to your Easter celebrations.

EASTER AFTERNOON TEA

THE WESTIN
LONDON CITY



EASTER AFTERNOON TEA

£72 with a selection of loose-leaf JING Tea
and a Chocolate Martini per person

Sandwiches

Ginger & Orange-Infused Prawn Cocktail; Mini Bun

Boosts immunity, aids digestion, reduces inflammation, naturally detoxifies

Burford Egg, Black Pepper & Rosemary; Rolled Brown Bread (v)

Improves circulation, enhances focus, boosts digestion, antioxidant rich

Peking Duck & Camomile Mayonnaise; Bao Bun

Promotes relaxation, reduces anxiety, aids sleep, soothes digestion

Goat's Cheese & Smoked Pickle; Tomato Bread (v)

High in protein, calcium-rich, enhances digestion

Urfa Chilli-Smoked Brisket & Juniper Mayonnaise; Parker House Roll

Detoxifies the body, boosts immunity, uplifts the mood

Scones

Freshly Baked Plain and Citrus & Ginger Scones (vg, gf)

served with Cornish Clotted Cream & Bitter Orange Marmalade

Calms & focuses the mind, aids digestion

Pâtisserie

Hazelnut Financier, Mascarpone & Nougatine (v)

Supports heart health, rich in antioxidants, boosts brain function

Peach, Raspberry & Rose Torte (v)

Harmonises the mind and promotes healthy skin

Lemon & Rosemary Extra-Virgin Olive Oil Cake (v)

Heart-healthy fats, reduces inflammation, supports brain function

Strawberry Délice (v)

Rich in antioxidants, boosts immunity, supports heart health, improves skin

If you have any dietary requirements or food allergies, please let us know. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. An optional 13% service charge will be added to your final bill.

VEGETARIAN EASTER AFTERNOON TEA

£72 with a selection of loose-leaf JING Tea
and a Chocolate Martini per person

Sandwiches

Burford Egg, Black Pepper & Rosemary; Rolled Brown Bread (v)
Improves circulation, enhances focus, boosts digestion, antioxidant rich

Goat's Cheese & Smoked Pickle; Tomato Bread (v)
High in protein, calcium-rich, enhances digestion

Marinated Aubergine & Lavage Verde; White Bread (vg)
Aids digestion, anti-inflammatory, supports immunity, rich in essential nutrients

Olive Tapenade, Artichoke & Baked Tomato; Beetroot Bread (vg)
Supports heart health, aids digestion, rich in antioxidants, boosts immunity

Sundried Red Pepper, Sesame-Free Hummus; Tomato Bread (vg)
Boosts heart health, rich in antioxidants, supports immunity and skin

Scones

Freshly Baked Plain and Citrus & Ginger Scones (vg, gf)
served with Cornish Clotted Cream & Bitter Orange Marmalade
Calms & focuses the mind, aids digestion

Pâtisserie

Hazelnut Financier, Mascarpone & Nougatine (v)
Supports heart health, rich in antioxidants, boosts brain function

Peach, Raspberry & Rose Torte (vg)
Harmonises the mind and promotes healthy skin

Lemon & Rosemary Extra-Virgin Olive Oil Cake (vg)
Heart-healthy fats, reduces inflammation, supports brain function

Strawberry Délice (v)

Rich in antioxidants, boosts immunity, supports heart health, improves skin

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VEGAN EASTER AFTERNOON TEA

£72 with a selection of loose-leaf JING Tea
and a Chocolate Martini per person

Sandwiches

Grilled Peach & Plant-Based Cream Cheese; Brown Bread
Harmonises the mind and promotes healthy skin

Marinated Aubergine & Lavage Verde; White Bread
Aids digestion, anti-inflammatory, supports immunity, rich in essential nutrients

Olive Tapenade, Artichoke & Baked Tomato; Beetroot Bread
Supports heart health, aids digestion, rich in antioxidants, boosts immunity

Sundried Red Pepper, Sesame-Free Hummus; Tomato Bread
Boosts heart health, rich in antioxidants, supports immunity and skin

Vegan "Mozzarella", Plum Tomato & Basil Pesto; Wholemeal Bread
Reduces inflammation, supports digestion, boosts immunity, rich in antioxidants

Scones

Freshly Baked Plain and Citrus & Ginger Scones (gf)
served with Coconut Yogurt & Bitter Orange Marmalade
Calms & focuses the mind, aids digestion

Pâtisserie

Lavender & Grapefruit Macarons
Boosts immunity, aids digestion, reduces inflammation, energises, naturally detoxifies

Bitter Chocolate Brownie, Chantilly & Summer Berries
Rich in antioxidants, supports heart health, boosts mood, enhances immunity

Lemon & Rosemary Extra-Virgin Olive Oil Cake
Heart-healthy fats, reduces inflammation, supports brain function

Peach, Raspberry & Rose Torte
Harmonises the mind and promotes healthy skin

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