

— **Gluten Free Afternoon Tea** —

Savouries

Burford brown egg mimosa, rocket mayonnaise

Goldstein Scottish salmon, garden herb cream cheese

Corn fed chicken, lemon tarragon mayonnaise

Honey roasted ham, smoked tomato chutney, watercress

Gluten free bread

Scones

Freshly baked fruit and plain

Almond cream

The Guardsman preserves: Strawberry, raspberry

Patisseries

Chocolate and raspberry mousse

Carrot cake and chocolate orange mousse

Blueberry cheesecake with cashew nuts

Fresh mango tart

Served with a glass of
Mumm Cordon Rouge - Champagne, France NV

65.00 per person



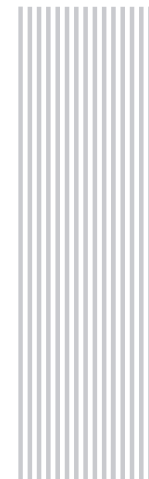
The Guardsman

BUCKINGHAM GATE

AFTERNOON TEA

“Under certain circumstances there are few hours more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

Henry James
The Portrait of a Lady



All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please advise your waiter if you have any allergens or dietary requirements.



Drinks

Champagne and Sparkling	Glass 125ml	Bottle
Mumm Cordon Rouge, Champagne, France NV Perrier-	12.50	60.00
Jouët Grand Brut, Champagne, France NV Perrier-Jouët	16.00	80.00
Blanc De Blanc, Champagne, France NV Chapel Down		110.00
Classic Brut, Kent, England NV Veuve Clicquot Yellow	10.50	50.00
Label Brut, Champagne, France NV Bollinger Special		90.00
Cuvée, Champagne, France NV Perrier-Jouët Blason Rosé,		90.00
Champagne, France NV Veuve Clicquot Rosé,		105.00
Champagne, France NV	18.50	95.00
The Guardsman Cocktails		14.00
Queen Bee Bombay sapphire gin, lime, honey syrup		
Horse Guard Joust Ketel One vodka, lime, sugar, mint		
Sparkling Cocktails		16.00
Bellini Peach, Champagne		
Twinkle Ketel One vodka, Champagne, lemon zest		
Temperance Cocktails		10.00
On The Blue Bridge Ginger beer, lime, blueberries, fresh mint, honey, bitters		
Garden's 1250 Seedlip spice gin, grapefruit juice, lime juice, soda water		

Vegan Afternoon Tea

Savouries

English cucumber, vegan cream cheese, rocket, white bread

Roasted red pepper houmous, sourdough bread

Tomato bruschetta, rye bread

Chickpea (tuna) salad, malted bread

Scones

Freshly baked fruit and plain

Almond cream

The Guardsman preserves: Strawberry, raspberry

Patisseries

Chocolate and raspberry mousse

Carrot cake and chocolate orange mousse

Blueberry cheesecake with cashew nuts

Fresh mango tart

Served with a glass of
Mumm Cordon Rouge - Champagne, France NV

65.00 per person

Vegetarian Afternoon Tea

Savouries

English cucumber, vegan cream cheese, rocket, white bread

Roasted red pepper houmous, sourdough bread

Tomato bruschetta, rye bread

Chickpea (tuna) salad, malted bread

Scones

Freshly baked fruit and plain

Dorset clotted cream

The Guardsman preserves: strawberry, raspberry

Patisseries

Black Rose Rich chocolate ganache, black cherry compôte

Rasperry Posy Raspberry, pistachio and Chantilly cream tart

Flower Pot Carrot cake with orange cream top

Toadstool Delicate strawberry, yoghurt mousse and lemon sponge

Served with a glass of
Mumm Cordon Rouge - Champagne, France NV

65.00 per person



Royal Parks inspired Afternoon Tea

Our afternoon tea is inspired by an enchanted walk through one of our many wonderful Royal Parks, with flavours and designs taken from the flora you would encounter as you wander and discover.

Savouries

Burford brown egg mimosa, rocket, mayonnaise, white bread

Goldstein Scottish salmon, garden herd cream cheese, malted bread

Corn fed chicken, lemon tarragon mayonnaise, walnut, rye bread

Honey roasted ham, smoked tomato chutney, watercress, sourdough bread

Patisseries

Black Rose Rich chocolate ganache, black cherry compôte

Rasperry Posy Raspberry, pistachio and Chantilly cream tart

Flower Pot Carrot cake with orange cream top

Toadstool Delicate strawberry, yoghurt mousse and lemon sponge

Scones

Freshly baked fruit & plain, Dorset clotted cream,
The Guardsman preserves: strawberry, raspberry

Served with a glass of
Mumm Cordon Rouge - Champagne, France NV

65.00 per person



Tea Selection

The Guardsman is very proud to serve Canton tea as they work hard to make the finest teas available with an obsession in how and where their tea is grown and processed. Most of our teas are beyond organic, some are biodynamic, and several are from abandoned tea farms where the plants now grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.



English breakfast

The assam adds a maltiness and the Rwandan tea makes the blend rich and smooth. Kenyan leaves have depth to them while yunnan Chinese black tea weaves in a really unique dark cocoa flavour and all these elements come together beautifully with hints of malt and fig.



Darjeeling

True Darjeeling teas have a distinctive aroma and taste due to being made from the Chinese tea varietal planted as seed in the mountains of India. The liquor has a quality of this terroir which is that famous muscatel grape note. It is light and bright with a subtle note of fig.



Lapsang Souchong

Inevitably the wood smoke comes through in aroma and taste, but with a softness that can only be found in authentic Lapsang Souchong. This is the smooth taste of the forest, with notes of plum and a leathery hint.



Jade green tips

This green tea is hand-rolled in a hot, dry wok by the tea master, which helps to capture the full complexity of taste. When brewed, it releases notes of chestnut and the sweet aromas of a freshly mown summer meadow.



Earl Grey

The smooth, bright liquor of this tea is rich with citrus of the bergamot that lingers with tantalising velvety softness on the tongue.



Wild Rooibos

The richness of date, the sweetness of vanilla and a sun-baked earthy sense of sandalwood come through in this rich, satisfying herbal infusion.



Silver Needle

For a white tea, this is quite full-bodied and flavoursome as the buds are large, plump and succulent.



Chamomile

This Chamomile has a particularly sweet, fruity, mellow flavour with an aroma that evokes an apple orchard in late summer.

Coffee Selection

Americano, Cappuccino, Latte, Flat White, Espresso

*Available with whole, semi, skimmed milk
or oat, almond, soya alternatives*