



FESTIVE AFTERNOON TEA

**Our celebrated Golden Afternoon Tea
reimagined for the festive season**

Marking fifty years of InterContinental London Park Lane, the Wellington Lounge presents the Golden Afternoon Tea, inspired by regal connections, the golden era of British baking, and 70s retro classics – this time, with a sprinkle of festive merriment, of course.

Set against the backdrop of the Royal Parks, where daily parades from the Household Cavalry pass by on their way to Buckingham Palace, the Wellington Lounge has served afternoon tea since the opening of InterContinental London Park Lane on the 23rd of September 1975. Known for tea services that draw on the local and royal heritage of the hotel, where crown and sceptre pastry motifs reference the site of 145 Piccadilly – Queen Elizabeth II's childhood home – on which InterContinental London Park Lane now stands, the Festive Afternoon Tea is a celebration of classic British baking and patisserie.





AFTERNOON TEA EXPERIENCE

In partnership with

Veuve Clicquot

£85

per person

£106

per person

with unlimited* Veuve Clicquot Brut Yellow Label Champagne NV
or Veuve Clicquot Rosé Champagne NV

£32

per child

for ages up to 11 years old



TRADITIONAL

Hand-Crafted Savouries

Turkey and Cranberry Sausage Roll ⁽¹⁷³⁾

Somerset Brie and Fig Chutney Christmas Cracker ⁽¹⁶¹⁾

Smoked Salmon, Cox's Apple and Horseradish Blini ⁽²⁰⁷⁾

Honey-Glazed Ham and English Mustard Finger Sandwich ⁽¹¹⁴⁾

Scones & Cakes

Freshly Baked Plain & Golden Raisin Scones ⁽²²⁷⁾

Served with

Christmas Conserve ⁽¹¹⁵⁾, Strawberry Jam ⁽¹¹²⁾
& Cornish Clotted Cream ⁽²⁴⁵⁾

Golden Christmas Bauble, Fig Mousse ⁽²⁰²⁾

Eggnog Tart ⁽¹⁸⁹⁾

Chocolate and Clementine Baked Cheesecake ⁽²³³⁾

Twelfth Night Cake with Golden Glace Cherries, Apricots, Chestnuts and Royal Tea ⁽²⁵⁸⁾

*Unlimited Champagne is available for 90 minutes from time of arrival.

Please be advised that the offering does not include refills on sandwiches and sweets.

Adults need around 2,000 kcal a day. Kcal shown (000)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



VEGETARIAN

Hand-Crafted Savouries

Wild Mushroom, Chestnut and Celeriac Remoulade Penny Sandwich ⁽²⁰²⁾

Somerset Brie and Fig Chutney Christmas Cracker ⁽¹⁶¹⁾

Roasted Parsnip En Croûte, Allspice Glaze ⁽¹⁸⁹⁾

Lentil 'Caviar' Blini with Lemon Crème Fraîche ⁽⁹⁶⁾

Scones & Cakes

Freshly Baked Plain & Golden Raisin Scones ⁽²²⁷⁾

Served with

Christmas Conserve ⁽¹¹⁵⁾, Strawberry Jam ⁽¹¹²⁾
& Cornish Clotted Cream ⁽²⁴⁵⁾

Golden Christmas Bauble, Fig Mousse ⁽²⁰²⁾

Eggnog Tart ⁽¹⁸⁹⁾

Chocolate and Clementine Baked Cheesecake ⁽²³³⁾

Twelfth Night Cake with Golden Glace Cherries, Apricots, Chestnuts and Royal Tea ⁽²⁵⁸⁾



CHILDREN

Sandwiches & Savouries

Butternut Squash Soup ⁽¹⁰¹⁾

Honey-Glazed Ham and English Mustard Mayonnaise Finger Sandwich ⁽²¹²⁾

Turkey and Cranberry Sausage Roll ⁽¹⁷³⁾

Montgomery Mild Cheddar, Heritage Tomato and Apple Chutney
White Penny Sandwich ⁽¹⁵⁰⁾

Sweets

Freshly Baked Plain & Golden Raisin Scones ⁽²²⁷⁾

Served with

Yellow Plum Conserve ⁽¹²¹⁾, Strawberry Jam ⁽¹¹²⁾
& Cornish Clotted Cream ⁽²⁴⁵⁾

Orange Marmalade Yule Log ⁽²⁸⁴⁾

Chocolate Perfection Snowman Pie ⁽²¹⁵⁾

Golden Delicious Apple Jelly ⁽¹⁸⁵⁾

Adults need around 2,000 kcal a day. Kcal shown (000)

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy.





CREAM TEA

Freshly baked plain and golden raisin scones (227)

Christmas conserve (115), strawberry jam (112), Cornish clotted cream (245)

A pot of tea of your choosing from our thoughtfully curated TWG loose-leaf selection

£30

per person

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy.



TEA SELECTION

(0 Kcal)

Black Teas & Black Tea Blends

ENGLISH BREAKFAST TEA

A timeless classic, this robust TWG Tea blend was originally created to accompany the traditional English breakfast. Strong and full-bodied, with subtle floral undertones.

HARMUTTY

A British favourite, this malty, second flush Assam is strong and rich in flavour. This TWG Tea special harvest produces a robust black tea.

IMPERIAL LAPSANG SOUCHONG

This smoky TWG Tea black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine.

ROYAL DARJEELING

The king of India Tea, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant taste that develops remarkable overtones of ripe apricots.

MIDNIGHT HOUR TEA

This tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

CEYLON LEOPARD TEA

A delightful contrast of a highly aromatic Orange Pekoe black tea from the Ceylon highlands blended with the finest silver needle tipped white tea. A surprising tea of beauty and strength.





TEA SELECTION

(0 Kcal)

Oolong Tea

ORANGE BLOSSOM OOLONG

A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom.

MILK OOLONG

Cultivated at altitudes of 500 to 1,200 metres, this exceptional Chinese method oolong is produced between the months of March and December and is composed of only the finest whole leaves. Lightly fermented and highly aromatic, this tea offers a delicate aroma that is both milky and toasted.

Green Teas

MOROCCAN MINT TEA

This fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint .
A timeless classic.

JASMINE QUEEN TEA

TWG Tea jasmine flowers enhance the elegance of this delicately fashioned green tea to create a fragrant cup.

EMPEROR SENCHA

A fine TWG Tea with a subtle taste, this Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

EMPEROR'S WHITE GARDEN TEA

A blend of fine white tea, green tea, roses and jasmine blossoms come together to create warmth and freshness through a calming fragrance.

MATCHA NARA

This precious powdered tea made of the finest green tea and is prepared according to the ancestral rules of the Cha No Yu tea ceremony, by whipping the tea with hot water in a tea bowl. The thick and frothy infusion yields a rich and subtle chlorophyll aroma with a lingering aftertaste.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy.



TEA SELECTION

(0 Kcal)

Red Tea

ETERNAL SUMMER TEA

A fragrant South African red tea embellished with notes of sweet summer rose blossoms and ripe Tuscan peaches accented with raw berries.

VANILLA BOURBON TEA

Red tea from South Africa blended with sweet TWG Tea vanilla. This theine-free tea is perfect for children as well.

White Tea

1837 WHITE TEA

A twist on TWG Tea's renowned signature tea, 1837 White is a blend of white tea with notes of wild berries, flowers and anise. A truly sophisticated tea.





WINE LIST

Champagne



125ml



Veuve Clicquot Yellow Label Brut NV France	£25	£142
Veuve Clicquot Rosé NV France	£27	£165
Veuve Clicquot La Grande Dame 2015 France		£380
Ruinart R de Ruinart Brut NV France		£168
Ruinart Rosé NV France		£190
Ruinart Blanc de Blanc NV France		£218
Bollinger Spécial Cuvée Brut NV France		£168
Dom Pérignon 2013 France		£480

Vintage Champagnes available on request, please consult the bartender.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.