



THE KNIGHTSBRIDGE
LOUNGE

FESTIVE AFTERNOON TEA

PASTRIES & SCONES

Red Velvet Cake with Philadelphia Cream Cheese and White Chocolate Frost

Allergens: Gluten, dairy, eggs, soy, nuts

British Bramley Apple-Cinnamon Crumble Tart

Allergens: Gluten, dairy, nuts, eggs

Sustainable Orange Cupcake with Milk Chocolate Topping and Homemade Marmalade

Allergens: Gluten, eggs, dairy, soy

Purple Glazed White Chocolate, Juniper Mousse, and Grenadian Dark Chocolate Brownie

Allergens: Dairy, eggs, gluten, soy, nuts

Plain & Chocolate Scone

Allergens: Dairy, eggs, soy, gluten

TEA SANDWICHES

Slow Poached Corn-Fed Chicken & Parmesan, Homegrown Lemon-Thyme Mayo, Rocket Wrapped in Herb Pancake

Allergens: Gluten, eggs, dairy

Smoked Scottish Salmon, Pickled Cucumber, Cream Cheese on Whole Meal Bread

Allergens: Fish, dairy, gluten

Buford Brown Egg - Mayonnaise, Mustard Cress on Freshly Baked Croissant

Allergens: Eggs, gluten, dairy, mustard

SAVOURY TREATS

Flourless Lobster muffin, Beetroot Ketchup.

Allergens: Shellfish, eggs, dairy

Wild Mushrooms, Bitter Chocolate Quiche, Pickled Baby Onions with Tarragon Mayo

Allergens: Dairy, eggs, soy, gluten

Festive Afternoon Tea £49 per person

Festive Afternoon Cocktail Tea £59 per person

Festive Afternoon Champagne Tea £79 per person

Served daily from 2pm – 6pm | Bookings required 24 hrs. in advance

We welcome enquiries from guests who wish to know whether any of our dishes contain particular ingredients or allergens. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu requests.

Value added tax is included in all prices. A 12.5% discretionary service charge will be added to your bill.