



**FLORIS LONDON - CINNAMON & TANGERINE  
AFTERNOON TEA £49**

**Champagne Afternoon Tea £60**

served with a glass of Veuve Clicquot Yellow Label Brut, NV

**SAVOURY**

Pumpkin, Rocket and Montgomery Cheddar Quiche  
Smoked Salmon, Horseradish and Avruga Caviar on White Bread  
Spiced Roasted Gammon and Celeriac Remoulade on Brown Bread  
Truffle Egg Mayonnaise on Briochette  
Roasted Cauliflower and Stout Gougère

**WARM SCONES**

Freshly Baked Plain and Raisin Scones  
Cornish Clotted Cream and Blackcurrant Jam

**ASSORTMENT OF SEASONAL TEA PASTRIES & CAKES**

Pear & Hazelnut Praline Choux  
Rhubarb, Coconut & Ginger Tart  
Tonka & Caranoa 55% Valrhona Chocolate Marble Cake  
Smokey Earl Grey & Lemon Macaroon  
Orange GSY Jammy Dodger

*A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. Menus are seasonal and subject to change. If you have a food allergy or intolerance, please inform our colleagues.*



## TEA SELECTION

### Breakfast Blend £4.5

Strong, rich, deep and malty finish black blend

### Earl Grey £4.5

Clean, bright with citrus notes, black blend

### Jasmine Silver Tip £5.5

Deep and heady aroma, light and gentle flavour, flavoured Chinese white

### Whole Leaf Green £4.5

Clean, bright and delicate

### Long Jing £5.5

Bold, vegetal, slightly roasty, pan dried Chinese green

### Sunset Oolong £6

Complex, chocolate, dark fruit, roasted Taiwanese Oolong

### Peppermint £4.5

Fresh, powerful - Cornwall

### Chamomile £4.5

Floral, honeyed - Croatia

### Hibiscus £4.5

Tangy, fruity, berry notes - Jamaica