

Valentine's Afternoon Tea

The
Landmark
LONDON

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

Henry James

GREEN TEAS AND FUSION

Dragon Jasmine Pearls

The finest green tea leaves from Fujian province, hand-rolled with jasmine and left to absorb their essential oils, sweet jasmine fragrance

Green Mint

Gunpowder green tea, blended with the finest peppermint whole leave



OOLONG TEA

Formosa Oolong

Formosa Oolong is a darker style oolong tea from Taiwan, with lingering sweet flavour, smooth and refreshingly fruity astringency



WHITE TEA

Snow Buds

High altitude grown white tea made entirely of silver haired tea buds, which creates an elegant sweet flavour profile with delicate vegetal notes



HERBAL & FRUIT INFUSION

Chamomile Flowers

Calming and digestive properties, a golden infusion

Peppermint

Refreshing minty infusion, calming and soothing to the digestive system

Orange Fruits

Bright and fruity, this blend layers ingredients such as rose hips, apple and lemon peel with vibrant oranges

Lemon Verbena

Calming with touches of skullcap and lemon balm which are further complemented by lemongrass, lemon verbena, rose hips and orange peel

Turkish Apple

Succulent and naturally sweet, this is a delicious blend made of high quality dried apples

Rooibos Tea

A dark red infusion with a smooth, sweet and slightly nutty taste

TEA SELECTION

HOUSE TEA BLENDS

Winter Garden Blend

A bespoke blend created exclusively for The Winter Garden including both Indian and China black teas.

The Landmark Blend

An exclusive blend of fine Assam and Ceylon tea with a hint of real Bourbon vanilla



BLACK TEAS

Darjeeling Goomtee

Light, refreshing and crisp tea with mellow Muscatel characteristics from Goomtee Estate, in the foothills of the Himalayas

Assam Bargang

Full-bodied and robust with creamy texture, originating from a tea garden on the north bank of the Brahmaputra River in Assam



BLACK TEA FUSION

Earl Grey

Bright blue cornflower petals blended with supremely fresh Earl Grey, creating a sophisticated and delicate tea infused with bergamot notes

Rose Pouchong

Mellow and deliciously floral, well balanced with the bright and briskness of Chinese black tea

Chai

Rich base of Assam tea with a blend of luxurious Indian spices to create a deliciously spicy and aromatic chai blend

Dark Chocolate

A medium bodied blend of whole leaf black teas which have been infused with dark chocolate chips and coconut, creating a rich tea with cocoa highlights

CHAMPAGNE & SPARKLING

Nyetimber Classic Cuvée Brut NV West Chiltington, England <i>A palate of honey, almond, pastry and baked apples</i>	£21	£105
Nyetimber Rosé NV West Chiltington, England <i>British summer fruits and shortbread aromas</i>	£24	£115
Taittinger Brut Reserve NV Champagne, France <i>Light and elegant, hints of biscuit and peach</i>	£22	£110
Taittinger Prestige Rosé NV Champagne, France <i>Velvety and full-bodied, flavours of crisp, red fruits</i>	£25	£120
Ruinart Rosé NV Champagne, France <i>Fine, fresh and spring-like, evoking fragrances of red fruit</i>		£195
Pol Roger Brut Réserve Épernay, France		£120
Bollinger Special Cuvée Brut Épernay, France		£115
Lallier, Brut R.020 Épernay, France		£105
Krug, Grande Cuvée NV Champagne, France		£450
Dom Pérignon 2015 Champagne, France		£360
Cristal Louis Roederer 2015 Champagne, France		£490

ALCOHOL FREE SPARKLING WINE

Wild Idol Sparkling White	£14	£65
Wild Idol Sparkling Rosé	£14	£65
Saicho Sparkling Tea, Jasmine	£11.50	£50
Mighty Brew, Organic Jasmine	£14.50	£65

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Selection of Sandwiches

Lapsang Souchong Smoked Scottish Salmon
Organic Egg Mayonnaise, Black Truffle and Chives
Coronation Chicken on Walnut Bread
Classic Cucumber



Warm Freshly Baked Scone Selection

Plain and Chocolate & Candied Cherries
Served with a Salted Pistachio Spread



Afternoon Tea Delights

Mascarpone and Redcurrant Swiss roll
Lemon and Almond Bakewell Tart
Milk Chocolate and Passion Fruit Heart
Raspberry and White Chocolate Cheesecake

AFTERNOON TEA DELIGHTS

Created by our award winning Pastry Chefs

Mascarpone and Redcurrant Swiss Roll

*Joconde sponge with mascarpone
and spiced star anise cream,
accompanied by redcurrant jam.*



Lemon and Almond Bakewell Tart

*Almond Bakewell tartlet filled
with lemon curd and preserved
lemon gel, finished with a light
rosewater meringue.*



Milk Chocolate and Passion Fruit Heart

*Smooth milk chocolate mousse
balanced with passion fruit,
served on a crisp cocoa sable.*



Raspberry and White Chocolate Cheesecake

*Creamy white chocolate
cheesecake layered with sharp
raspberry compote and vanilla
biscuit.*



With a glass of Nyetimber
Brut MV £88

With a glass Nyetimber
Rosé £98

