

ACT TWO

CHAMPAGNE AFTERNOON TEA

Served from 12pm until 4pm

~

Commencing with a set of delicious sandwiches made using the most exceptional produce, savour an in-house handcrafted selection of patisserie artworks that challenge traditional perceptions of flavour and presentation.

Curated by our executive chefs, the experience is served with The East India Company's exclusive loose leaf teas from the world's finest estates, with an optional recommendation of Champagne from our favourite maisons.

Executive Head Chef – Shailesh Deshmukh

Executive Pastry Chef – Dale DeSimone

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

AFTERNOON TEA

Per Guest

Traditional Afternoon Tea 65

Champagne Afternoon Tea 80
served with a glass of R de Ruinart Brut NV

Rosé Champagne Afternoon Tea 90
served with a glass of Pommery Apanage Rosé Brut NV

Vintage Champagne Afternoon Tea 105
served with a glass of Dom Pérignon Brut Vintage 2010

~

SOMMELIER'S CHOICE

Glass Bottle

R de Ruinart Brut 18 85

Charles Heidsieck Brut Réserve 20 90

Ruinart Blanc de Blancs 28 135

Dom Pérignon Brut Vintage 55 280

Billecart-Salmon Brut Rosé 24 120

Pommery Apanage Rosé Brut 30 140

Champagnes by the glass are served in 150ml measures.

~

AMUSE-BOUCHE DU JOUR

Chef's choice

~

TRADITIONAL SANDWICHES

Smoked salmon and Devon crab
with yuzu kosho crème fraîche on granary bread

Lemon-roasted Norfolk chicken
with truffle mayonnaise on basil-and-spinach-infused bread

Tea-smoked cured beef
with watercress and horseradish crème on brioche

Clarence Court duck egg
with spiced Peppadew mayonnaise on sourdough

Baby cucumber
with lemon tahini labneh on white bread

PLAIN AND SULTANA SCONES

Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and bergamot curd

~

PÂTISSERIES FROM THE TROLLEY

A choice of two artisanal delicacies inspired by beauty and design

Victoria slice

Our contemporary Victoria Slice is presented in the style of a classic finger sandwich with raspberry and hibiscus compôte, Valrhona Dulcey cream and raspberry chocolate

Chocolate mille-feuille

Using 3D printing technology, our mille-feuille completely reimagines this classic patisserie with caramelised chocolate puff pastry, organic chocolate flakes and chocolate custard

English rose

Paying tribute to the national flower of England, we have drawn inspiration from low poly design and faceted artwork to create a patisserie of blackcurrant and pear with shortbread and almond detailing

Black truffle

Compelling in both scent and appearance, the exclusive Périgord has been reimagined with milk chocolate and caramel mousse, hazelnut dacquoise, praline crisp and black truffle and salted caramel marmalade

Caviar

Crafted to illustrate a traditional caviar tin, each element – including the ‘container’ – is edible and includes Earl Grey custard, mandarin caviar, spiced biscuit and a caramelised white chocolate spoon

Lemon meringue

Contemporary techniques and flavours of honey lemon confit, olive oil, black pepper Sablé Breton and caramelised meringue make our lemon meringue a clean and delicate version of an iconic British dessert



THE RESERVE TEA CELLAR

Crafted by The East India Company

~

*Granted a Royal Charter by Queen Elizabeth I in 1600,
The East India Company was established to explore the mysteries
of the East. The result was the discovery of new and exotic goods,
including teas, spices and coffees.*

*Today, The East India Company remains proud to offer the very best
teas from around the world.*

*The Londoner is honoured to include a selection of the finest teas from
The East India Company as part of our afternoon tea experience.*

BLACK

Royal Breakfast

It was customary for The East India Company to bring gifts on returning ships for the Sovereign. In 1664, the Company was distressed to find that no provision of a gift for King Charles II had been made.

Accordingly, two pounds of tea found on board were presented to the King, and so began a long Royal tradition of tea drinking. With a rich and robust flavour, this blend of Royal Breakfast loose leaf black tea is a full-bodied alternative to the English breakfast tea.

Please allow a brewing time of 4-5 minutes

Pedro Orange Pekoe

A single estate-grown black tea at an elevation of 5,600 feet on the Pidurutalagala Mountain in Nuwara Eliya. This is a seasonal pick from tea bushes of more than 100 years of age. A tea of choice for connoisseurs, who prefer the larger leafy variety of Orange Pekoe teas from Pedro, with their soft, smooth and highly aromatic flavour profile.

Please allow a brewing time of 4 minutes

Assam Hattialli

Extremely beautiful, exceptionally tippy, these tea leaves produce an enticing cup with a classically 'Assam' malty character and a delicious aroma. Takes milk and a touch of sugar wonderfully.

Please allow a brewing time of 5 minutes

Darjeeling First Flush

This complex first flush tea is produced at the high elevation of Singbuli Estate above the Dudhia River. Selected for the remarkable character of its terroir, Singbuli is nestled in the foothills of the Himalayas and welcomes the arrival of spring with its most treasured harvest. It produces a golden and delicately aromatic liquor, with floral notes, hints of fruit and a gentle sweetness.

Please allow a brewing time of 4 minutes

The Staunton Earl Grey

Based on an authentic 18th century Chinese recipe observed by The East India Company's botanist Sir George Staunton, this fine Sri Lankan black tea blends the best Neroli and Bergamot oils to create a distinctive Earl Grey. With an exceptional aroma and flavour profile, this tea is light, sweet, floral and delicate – a deliciously fragrant cup. Medium-bodied and vibrant, the elegant aromatic flavours of Neroli and Bergamot give a sweet and citrusy note.

Please allow a brewing time of 3-4 minutes

WHITE

Golden Tips

This exquisite white tea is hand-cut with golden scissors and collected in a golden pot, before its unopened buds unfurl from the heat of the sun. The leaves are then dried naturally on a velvet cloth. Lingering in sweetness with hints of honey and pine, this light amber-hued liquor is also high in antioxidants. A rare and truly memorable white tea worth savouring, with a second brew revealing a new depth of flavour.

Please allow a brewing time of 4 minutes

Please allow a brewing time of 5 minutes for your second brew

Silver Dawn

These delicate tea buds remain tender thanks to the gentle mists which shroud the Namunukula Mountain in Sri Lanka, before being collected by expert pickers using a velvet cloth to hold the tea buds, thus preserving the characteristic silvery white fur. The tea has a sweetish background and a flavour that lingers long on the palate, blended with precious Persian saffron to further enhance the soft sweetness of the cup.

Please allow a brewing time of 3-4 minutes

Spring White

Sandakphu is the highest habitable point in the Ilam district, located in Nepal's far eastern corner. From the new growth of the spring season's first flush, this tea consists solely of the silvery, fine tippy leaf and bud. A sweet flavour and flowery aroma with a soft lingering sweetness.

Please allow a brewing time of 3-4 minutes

GREEN

Jade Sword

Grown amongst the misty mountains in a remote part of the Chinese province of Hunan, Jade Sword is a spring-picked green tea from a biodiverse garden 800m above sea level. Once brewed, these green and wiry rolled leaves have a sword-like appearance that burst with fresh, sweet spring flavours. A green tea for connoisseurs, this light and refreshing cup has a clean aftertaste that combines both floral and vegetal notes.

Please allow a brewing time of 3 minutes

Saemidori Green Tea

This hand-picked, finest Japanese green tea originates in Shizuoka, Japan's premier tea growing region. The Saemidori tea bush variety or cultivar was first recorded in the 1990s, its name translating literally to 'clear green'. Featuring classic grassy notes and a slight hint of vanilla, this wonderful infusion has deliciously sweet flavours and is rich in amino acids, typical of this variety of steamed green tea.

Please allow a brewing time of 3 minutes

Jasmine Pearls

The Jasmine Pearls expression is made from young green tea leaves from Lu-Cha in the Chinese Fujian province. Unopened night-blooming Jasmine flowers are placed with the tender leaves, gradually infusing them with their beautiful aromas. Jasmine Pearls unfurl during brewing to reveal the whole green leaf along with the sweet and fragrant flavour.

Please allow a brewing time of 3 minutes

OOLONG

Gaba

This unique oolong from Taiwan was first created in 1986 by preserving tea leaves in a vacuum pack flushed with nitrogen, which is believed to extend the freshness of the tea. An exquisite creamy tea with hints of vanilla and fruity notes.

Please allow a brewing time of 3-4 minutes

Li Shan

Grown on Li Shan, or 'Pear Mountain', on one of the world's highest tea plantations, Taiwan's most celebrated oolong tea is produced just twice a year in very small quantities. With floral and fruity notes peeking through, this liquor has a rich and rounded finish, to be enjoyed throughout the day.

Please allow a brewing time of 3-4 minutes

HERBAL

English Peppermint Infusion

Officers and sailors of The East India Company would famously brew peppermint leaf as a herbal digestive on long voyages. This blend is made from the finest and celebrated English Mitcham dark peppermint leaves – evoking a pure, pleasant and invigorating natural taste.

Please allow a brewing time of 3 minutes

Lemongrass and Ginger

The finest aromatic lemongrass is blended with ginger for an elegant and caffeine-free herbal infusion. With its unique combination of flavours, the liquor of this infusion is fragrant and zesty, with a spicy finish.

Please allow a brewing time of 4 minutes

Tropical Punch

This white tea herbal infusion is blended with hibiscus, which is high in antioxidants and reputed to have many positive health benefits. The addition of rosehip and orange peel creates a thirst-quenching infusion with a smooth and pleasant aroma, a deliciously fruity taste and striking reddish tint.

Please allow a brewing time of 4-5 minutes