

# ACT TWO

## CHAMPAGNE AFTERNOON TEA

Served from 12:30pm until 4pm  
Monday to Sunday

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*Savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted patisseries, challenging the traditional flavours and feel associated with the season.*

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

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.  
Adults require around 2000 kcal per day

AFTERNOON TEA		Per Guest
<i>Champagne Afternoon Tea</i>		75
served with a glass of Veuve Clicquot Yellow Label Brut NV		
<i>Rosé Champagne Afternoon Tea</i>		80
served with a glass of Billecart-Salmon Brut Rosé NV		
<i>Vintage Champagne Afternoon Tea</i>		115
served with a glass of Dom Pérignon Brut Vintage 2015		
<i>Stay Sparkling Afternoon Tea</i>		65
served with a glass of Wild Idol, Alcohol Free Sparkling White		
<i>Traditional Afternoon Tea</i>		59
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SOMMELIER'S CHOICE		Glass      Bottle
Veuve Clicquot Yellow Label Brut NV	19	95
Charles Heidsieck Brut Réserve NV	21	105
Billecart-Salmon Sous Bois Brut NV	24	120
Ruinart Blanc de Blancs NV	32	175
Billecart-Salmon Brut Rosé NV	25	125
Dom Pérignon Brut Vintage 2015	60	360
Gusbourne Blanc de Blancs 2019	17	85
Wild Idol, Alcohol Free Sparkling White	12	55
<i>Champagnes and English sparkling wine by the glass are served in 125ml measures.</i>		
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AMUSE-BOUCHE DU JOUR		
<i>Chef's choice</i>		
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TRADITIONAL SANDWICHES		
<i>Cornfed chicken</i>		
with caramelised onion and truffle tarragon on onion bread (178 kcal)		
<i>Sweet paprika cured salt beef</i>		
with pickled cornichons and chive Pommery mustard on brioche (434 kcal)		

Adults require around 2000 kcal per day

<b>Coronation duck egg</b>
on tomato bread (375 kcal)
<b>Smoked salmon and Cornish crab</b>
with yuzu crème fraîche on brown bread (212 kcal)
<b>Baby cucumber</b>
with dill and mint labneh on white bread (148 kcal)
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## PLAIN AND SULTANA SCONES

*Freshly baked from The Londoner bakery, served with Cornish clotted cream, homemade strawberry preserve and lemon curd v (Plain scone 101 kcal. Sultana scone 115 kcal)*

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**PATISSERIES FROM THE TROLLEY**

*A choice of two artisanal delicacies*

<b>Santa's favourite</b>
Festive hues and flavours meet in a hazelnut financier, paired with tarragon mousse and a bright redcurrant confit (336 kcal)

<b>Rudolph's glow</b>
Lemon chiffon cake and gianduja mousse, finished with glazed kumquat in a nod to Rudolph's glowing nose (291 kcal)

<b>Black truffle</b>
Burrata cream paired with tangy grapefruit and delicate truffle sponge (330 kcal)

<b>Dolce caramelia</b>
Caramel cheesecake nestled within a velvety caramelia mousse, finished atop a crisp pain de gene (359 kcal)

<b>Cherry, limoncello and pistachio tart</b>
Cherry confit rests on pistachio dacquoise, topped with zesty limoncello gel and rich pistachio crème (342 kcal)

<b>Chocolate and blood orange layer</b>
Moist chocolate sponge layered with crunchy ganache, smooth chocolate mousse and blood orange crèmeux v (372 kcal)

## THE RESERVE TEA CELLAR

### BLACK (0 kcal)

#### ***English Breakfast***

According to legend, this full-bodied black tea owes its popularity to Queen Victoria, who is said to have enjoyed the blend with breakfast. English Breakfast produces a dark-amber cup boasting a malty flavour with a refreshing hint of citrus.

*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 (0 kcal)

### *White Peony*

Our White Peony blend is an aromatic and refreshing cup with sweet notes of honey. 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 (0 kcal)

### *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 (0 kcal)

### *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 (0 kcal)

### *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*

### *Ginger and Lemon*

Selected for their exceptional quality, ginger, lemongrass, and lemon peel are expertly blended by Newby Tea Masters. With its spicy notes of ginger and refreshing citrus, this tea offers an aromatic, spicy infusion with a refreshing citrus 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*