

Traditional Afternoon Tea London Menu



Freshly Prepared Savouries

Mini spinach & cheddar quiche
Cucumber, cream cheese & mint finger on basil bread
Turkey ham & cheese, mayo mustard finger on tomato bread
Feta, tomato & red pepper savoury muffin
Salmon & cucumber pretzel with cream cheese

Assortment of mini Homemade Cakes & Tarts

Spiced orange choux
Chocolate cupcake
Peppermint & chocolate tart
Eggnog sable (non-alcoholic)
Freshly baked, plain scone with clotted cream & jam

Drink options included in our Traditional Afternoon Tea

Water

Coffee & Hot Chocolate
Americano | Cappuccino | Latte Macchiato | Hot Chocolate

Tea Selection

English Breakfast | Earl Grey | Decaf Black Tea | Redbush | Peppermint | Lemon & Ginger | Berry & Elderflower | Jasmine Tea | Green Tea | Chai Tea

Our Traditional Menu is seasonal and may vary. Please check with us, at time of booking, for any changes.

Wine List

Sparkling Wine

PROSECCO BRUT SUGAR-FREE

VILLA MARCELLO

Bottle £39

PROSECCO ROSE

VILLA MARCELLO

Glass £11 | Bottle £36

PROSECCO ZIA

Glass £9 | Bottle £32

NYETIMBER CLASSIC CUVEE

Half Bottle £35 | Bottle £65

Champagne

CASTELNAU BRUT

Half Bottle £28 | Bottle £48

LOUIS ROEDERER ROSE

Half Bottle £65

CASTELNAU ROSE

Bottle £55

CASTELNAU BLANC DE BLANC

Bottle £85

LIMITED COLLECTION

LOUIS ROEDERER

Bottle £95

VINTAGE ROSE

LOUIS ROEDERER

Bottle £95

CRISTAL

LOUIS ROEDERER

Bottle £350



**Pescatarian Afternoon Tea
Freshly Prepared Savouries**

Mini spinach & cheddar quiche
Cucumber, cream cheese & mint finger on basil bread
Cheese, mayo mustard finger on tomato bread
Feta, tomato & red pepper savoury muffin

Salmon & cucumber pretzel with cream cheese

Assortment of mini Homemade Cakes & Tarts

Spiced orange choux
Chocolate cupcake
Peppermint & chocolate tart
Eggnog sable (non-alcoholic)
Freshly baked, plain scone with clotted cream & jam

Our menus are seasonal and may vary. We thank you for your understanding if the menu differs slightly.

**Vegetarian Afternoon Tea
Freshly Prepared Savouries**

Mini spinach & cheddar quiche
Cucumber, cream cheese & mint finger on basil bread
Cheese & mayo mustard finger on tomato bread
Feta, tomato & red pepper savoury muffin

Mozzarella, cherry tomato & pesto pretzel

Assortment of mini Homemade Cakes & Tarts

Spiced orange choux
Chocolate cupcake
Peppermint & chocolate tart
Eggnog sable (non-alcoholic)
Freshly baked, plain scone with clotted cream & jam

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Vegan Afternoon Tea Freshly Prepared Savouries

Minty Philadelphia Plant Based & cucumber finger on white bread
Plant-based ham & vegan cheese with mustardy vegan mayo on sun-dried tomato bread
Hummus & roasted red pepper finger on granary bread
Vegan pastrami with mustardy vegan mayo, pickles & lettuce on a mini vegan pain
Mini vegan quiche with diced peppers, vegan cheese & cherry tomato

Assortment of mini Homemade Cakes & Tarts

Coconut panna cotta verrine
Carrot cake slice
Peppermint & chocolate tart
Chocolate macaron

Freshly baked, plain scone with a selection of vegan spreads

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Halal Afternoon Tea Freshly Prepared Savouries

Mini spinach & cheddar quiche
Cucumber, cream cheese & mint finger on basil bread
Turkey ham & cheese, mayo mustard finger on tomato bread
Feta, tomato & red pepper savoury muffin
Salmon & cucumber pretzel with cream cheese

Assortment of mini Homemade Cakes & Tarts

Spiced orange choux
Chocolate cupcake
Peppermint & chocolate tart
Eggnog sable (non-alcoholic)
Freshly baked, plain scone with clotted cream & jam

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Gluten Free Halal Afternoon Tea Freshly Prepared Savouries

Chicken, tomato, salad & mayo mustard on a ciabatta bun
Hummus & roasted pepper triangle
Beetroot hummus & cucumber triangle
Smoked salmon, cream cheese, chives & cucumber triangle
Turkey ham & cheese with mayo mustard

Assortment of mini Homemade Cakes & Tarts

Coconut panna cotta verrine
Carrot cake slice
Peppermint & chocolate tart
Coconut macaron

Freshly baked, plain gluten free scone with clotted cream & jam

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Gluten Free Pescatarian Afternoon Tea Freshly Prepared Savouries

Brie, tomato, salad & mayo mustard on a ciabatta bun
Hummus & roasted pepper triangle with gluten-free bread
Beetroot hummus & cucumber triangle with gluten-free bread
Smoked salmon, cream cheese, chives & cucumber triangle with gluten-free bread
Cheese & mayo mustard on gluten-free bread

Assortment of mini Homemade Cakes & Tarts

Coconut panna cotta verrine

Carrot cake slice

Peppermint & chocolate tart

Coconut macaron

Freshly baked, plain gluten free scone with clotted cream & jam

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Gluten Free Vegetarian Afternoon Tea

Freshly Prepared Savouries

Brie, tomato, salad & mayo mustard on a ciabatta bun

Hummus & roasted pepper triangle with gluten-free bread

Beetroot hummus & cucumber triangle with gluten-free bread

Cream cheese, cucumber and fresh mint triangle with gluten-free bread

Cheese with mayo mustard on gluten-free bread

Assortment of mini Homemade Cakes & Tarts

Coconut panna cotta verrine

Carrot cake slice

Peppermint & chocolate tart

Coconut macaron

Freshly baked, plain gluten free scone with clotted cream & jam

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