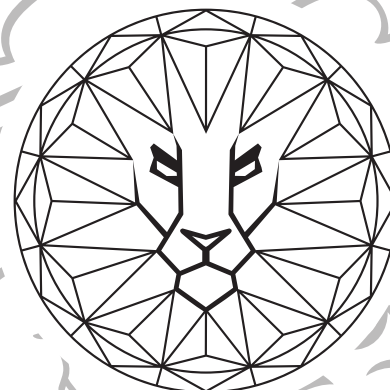




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TRADITIONAL AFTERNOON TEA

£ 40 per guest

CHAMPAGNE AFTERNOON TEA

*(including glass of Telmont Reserve Brut Champagne
or Wild Idol Non-Alcoholic Sparkling White)*

£ 45 per guest

SPECIALITY TEA

Masala Chai

A luxurious blend of spices with milk for a rich, aromatic experience

Heart of Persia

Baloci signature blend of Ceylon black tea, saffron, cardamom and rose

Silk Route

A light, delicately flavoured black tea blend featuring berries, flowers, and fruits

Ceylon Black Tea

100% pure black tea blend of highest quality

Spiced Caramel

Black tea, star anise, nutmeg, cinnamon, caramel

Lemongrass & Ginger

A fragrant, zesty infusion with a spicy finish

First Romance

A delicate fusion of black tea, strawberry, orange peel and floral petals

Tropical Punch (iced tea)

A vibrant blend of rosehip, lemongrass, hibiscus, blackcurrant, and tropical fruit flavours

LOOSE LEAF TEAS

AHMAD TEA

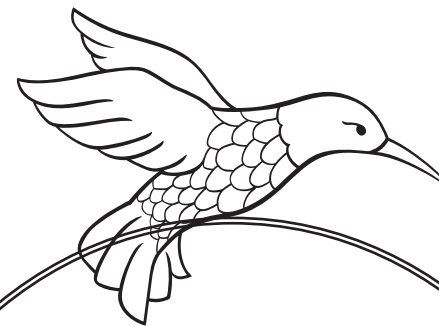
Founded over 35 years ago in Hampshire, England, this brand blends Persian tea traditions with modern artistry.

Earl Grey | Green Tea

SPECIALITY COFFEE

Brazilian Yellow Bourbon

Guatemalan Swiss Water Method Decaffeinated



SWEETS ASSORTMENT

Passionfruit and Mango Tart

A delicate tart with mixed berries compote and crispy yoghurt

Chocolate Cake

Indulgent chocolate cake with cinnamon buttercream

SCONE INDULGENCE

Sultana Cinnamon Scones

Chocolate Ganache

Clotted Cream

SAVOURY TREATS

Coronation Chicken

Slow-cooked pulled chicken mixed with cayenne pepper and yuzu mayo

Lamb Loaf

Slow-cooked pulled lamb with horseradish cream

Egg & Saffron Mayo Sandwich

Organic egg with saffron mayonnaise

Smoked Salmon Sandwich

Tender smoked salmon with yuzu and dill cream

If you have any food allergies, please advise a member of our team. Due to the style of cooking, we cannot guarantee that any dishes are 100% free from allergy or intolerance causing ingredients.

A discretionary 12.5% service charge will be added to your bill.