

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

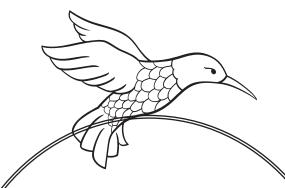
Founded over 35 years ago in Hampshire, England, this brand blends Persian tea traditions with modern artistry.

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

Falafel Wrap With garlic mayo and baby gem lettuce

Chickpea Loaf Slow-cooked spiced chickpeas and roasted beetroot puree

> Egg & Saffron Mayo Sandwich Organic egg with saffron mayonnaise

Red Pepper Sandwich
Roasted red pepper, grilled courgettes and lemon 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.

* VEGAN selection is available upon request.

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