



Winter afternoon tea

Our favourite savouries for winter

Coronation egg mayonnaise on white bread
Hot smoked salmon choux with lemon crème fraîche
Beef pastrami brioche roll with dill pickles
Quiche Lorraine

Palate cleanser

Ruby chocolate and sloe gin granita

Scones

Plain and fruited scones served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Clementine and Vetiver
Clementine curd, mandarin gel, milk chocolate mousse, Bourbon biscuit

Financier

Coffee and walnut brown butter sponge, gold chocolate crunch, coffee crémeux

Beetroot and mascarpone

Beetroot confit, mascarpone cream, speculous sponge and whole wheat biscuit layered cake

Macaroon

Lemon buttercream filled macaroon with lemon thyme gel

£55 per person



Winter ultimate afternoon tea

A glass of vintage Ridgeview Bloomsbury NV (75ml) to begin
Spenwood cheese doughnut

Our favourite savouries for winter

Coronation egg mayonnaise on white bread
Hot smoked salmon choux with lemon crème fraîche
Beef pastrami brioche roll with dill pickles
Quiche Lorraine

Palate cleanser

Ruby chocolate and slow gin granita
A glass of Ridgeview Fitzrovia NV Rosé (75ml)

Scones

Plain and fruited scones
served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Choux à la crème
Blackcurrant compôte, confit chestnut, topped with chestnut mousse

Clementine and Vetiver
Clementine curd, mandarin gel, milk chocolate mousse, Bourbon biscuit

Beetroot and mascarpone
Beetroot confit, mascarpone cream, speculous sponge and whole wheat biscuit layered cake

Macaroon
Lemon buttercream filled macaroon with lemon thyme gel

£75 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.