

HIGH PALMS HIGH TEA MENU

Selection of Sandwiches

Lapsang Souchong Smoked Scottish Salmon
Organic Egg Mayonnaise, Black Truffle and Chives
Poached Chicken with Soft Herb Mayonnaise and Crème Fraîche
Classic Cucumber



Lemon and Blueberry Scones

Served with Cornish Clotted Cream, Selection of Jams
and Salted Pistachio and White Chocolate Ganache



Afternoon Tea Delights

English Strawberry and Custard Tartlet, Eldelflower Chantilly
Valrhona Chocolate and Peanut Opera
Choux with Salted Pistachio Cream, Black Cherry Compote
Peach and Lemon Pavlova, Raspberry Ganache, Almond Cream



High Palms High Tea £70
With a glass of Nyetimber Brut £83
With a glass of Nyetimber Rosé £93



For further information on food allergens, please ask one of our team members.

All prices are inclusive of VAT.

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

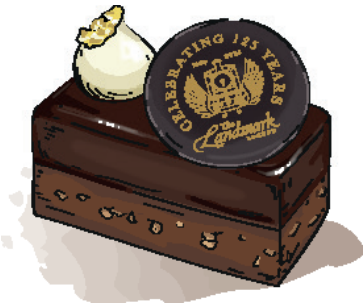
AFTERNOON TEA DELIGHTS

by *Mauro and Daniel*

Winners of 'The Bake off: The Professionals'

English Strawberry and Custard Tartlet, Eldelflower Chantilly

A rich strawberry and mint jam, accompanied by a smooth vanilla pastry cream. Made with fresh strawberries from farms in Kent and topped with a refreshing elderflower Chantilly.



Valrhona Chocolate and Peanut Opera Banana Crèmeux

A decadent opera cake with dark chocolate ganache, almond and chocolate Victoria sponge, salted peanut caramel sauce, topped with a banana and lemon Crèmeux.

Choux with Salted Pistachio Cream, Black Cherry Compote

A crunchy top and a luscious filling of pistachio cream and tangy English black cherry compote, topped with Vanilla Chantilly and a salted Sicilian pistachio praline.



Peach and Lemon Pavlova, Raspberry Ganache, Almond Cream

A crisp meringue case filled with a smooth almond cream and a refreshing compote of peach infused lemon verbena, topped with a raspberry whipped ganache.