



Festive Afternoon Tea





"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."

Henry James

GREEN TEAS AND FUSION

Dragon Jasmine Pearls

The finest green tea leaves from Fujian province, hand-rolled with jasmine and left to absorb their essential oils, sweet jasmine fragrance

Green Mint

Gunpowder green tea, blended with the finest peppermint whole leave



OOLONG TEA

Formosa Oolong

Formosa Oolong is a darker style oolong tea from Taiwan, with lingering sweet flavour, smooth and refreshingly fruity astringency



WHITE TEA

Snow Buds

High altitude grown white tea made entirely of silver haired tea buds, which creates an elegant sweet flavour profile with delicate vegetal notes



HERBAL & FRUIT INFUSION

Chamomile Flowers

Calming and digestive properties, a golden infusion

Peppermint

Refreshing minty infusion, calming and soothing to the digestive system

Orange Fruits

Bright and fruity, this blend layers ingredients such as rose hips, apple and lemon peel with vibrant oranges

Lemon Verbena

Calming with touches of skullcap and lemon balm which are further complemented by lemongrass, lemon verbena, rose hips and orange peel

Turkish Apple

Succulent and naturally sweet, this is a delicious blend made of high quality dried apples

Rooibos Tea

A dark red infusion with a smooth, sweet and slightly nutty taste

TEA SELECTION

HOUSE TEA BLENDS

Winter Garden Blend

A bespoke blend created exclusively for The Winter Garden including both Indian and China black teas.

The Landmark Blend

An exclusive blend of fine Assam and Ceylon tea with a hint of real Bourbon vanilla



BLACK TEAS

Darjeeling Goomtee

Light, refreshing and crisp tea with mellow Muscatel characteristics from Goomtee Estate, in the foothills of the Himalayas

Assam Bargang

Full-bodied and robust with creamy texture, originating from a tea garden on the north bank of the Brahmaputra River in Assam



BLACK TEA FUSION

Earl Grey

Bright blue cornflower petals blended with supremely fresh Earl Grey, creating a sophisticated and delicate tea infused with bergamot notes

Rose Pouchong

Mellow and deliciously floral, well balanced with the bright and briskness of Chinese black tea

Chai

Rich base of Assam tea with a blend of luxurious Indian spices to create a deliciously spicy and aromatic chai blend

Dark Chocolate

A medium bodied blend of whole leaf black teas
which have been infused with dark chocolate chips and coconut,
creating a rich tea with cocoa highlights

CHAMPAGNE & SPARKLING

Nyetimber Classic Cuvée Brut NV	£21	£110
West Chiltington, England		
A palate of honey, almond, pastry and baked apples		
Nyetimber Rosé NV	£24	£115
West Chiltington, England		
British summer fruits and shortbread aromas		
Taittinger Brut Reserve NV	£,22	£,110
Champagne, France	\sim	\sim
Light and elegant, hints of biscuit and peach		
Taittinger Prestige Rosé NV	£,25	£,120
Champagne, France	, ,	,
Velvety and full-bodied, flavours of crisp, red fruits		
Ruinart Rosé NV		£,150
Champagne, France		, .
Fine, subtle, fresh and spring-like, evoking fragrances of red fruit		
Pol Roger Brut Réserve		£,125
Épernay, France		, .
Bollinger Special Cuvée Brut		£,115
Épernay, France		
Lallier, Brut R.019		£105
Épernay, France		,
Krug, Grande Cuvée NV		£390
Champagne, France		<i>7</i> C
Dom Pérignon 2012		£,360
Champagne, France		
Cristal Louis Roederer 2015		£490
Champagne, France		

ALCOHOL FREE SPARKLING WINE

Wild Idol Sparkling White	£14	£60
Wild Idol Sparkling Rosé	£14	£60
Saicho Sparkling Tea, Jasmine	£11.50	£50
Mighty Brew, Organic Jasmine	£11.50	£45



Festive Afternoon Tea



Selection of Sandwiches

Smoked Scottish Salmon, Horseradish and Caper Cream
Organic Egg Mayonnaise, Black Truffle and Chives
Coronation Chicken on Walnut Bread
Classic Cucumber



Warm Freshly Baked Plain Scones & Christmas Spiced Mandarin Scones

Served with Cornish clotted cream, Valrhona chocolate & orange spread



Festive Pastries

Yule Log

Mont Blanc Tart

Christmas Pudding

Festive Choux

£,99

With a glass of Taittinger Champagne

£,109

With a glass of Rosé Taittinger Champagne

FESTIVE PASTRIES

Created by our award winning Pastry Chefs

Yule Log

Joconde sponge layered with vibrant cranberry jam and clotted Chantilly cream, with a silky white chocolate ganache.



Mont Blanc Tart

A delicate sweet pastry tartlet filled with velvety vanilla cream, blackcurrant curd and refined candied chestnut cream.



Christmas Pudding

Classic Christmas pudding mousse, infused with eight seasonal spices and dried fruits, with a redcurrant compote and cinnamon sablé.



Festive Choux

A classic choux bun with fresh orange compote and crunchy gingerbread crumble topped with a Valrhona dark chocolate mousse.

