

HIGH PALMS HIGH TEA

The Landmark
LONDON

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

West Chiltington, England
A palate of honey, almond, pastry and baked apples

£21 £110

Nyetimber Rosé NV

West Chiltington, England
British summer fruits and shortbread aromas

£24 £115

Taittinger Brut Reserve NV

Champagne, France
Light and elegant, hints of biscuit and peach

£22 £110

Taittinger Prestige Rosé NV

Champagne, France
Velvety and full-bodied, flavours of crisp, red fruits

£25 £120

Ruinart Rosé NV

Champagne, France
Fine, subtle, fresh and spring-like, evoking fragrances of red fruit

£150

Pol Roger Brut Réserve

Épernay, France

£125

Bollinger Special Cuvée Brut

Épernay, France

£115

Lallier, Brut R.019

Épernay, France

£105

Krug, Grande Cuvée NV

Champagne, France

£390

Dom Pérignon 2012

Champagne, France

£360

Cristal Louis Roederer 2015

Champagne, France

£490

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

HIGH PALMS HIGH TEA

Selection of Sandwiches

- Smoked Scottish salmon, horseradish cream
- Organic egg mayonnaise, black truffle and chives
- Coronation chicken on walnut bread
- Classic cucumber



Warm Freshly Baked Scone Selection

- Plain, Blueberry & White Chocolate Chip
- Served with Lemon Curd



Afternoon Tea Delights

- Tiramisu Éclair, Valrhona Chocolate
- Yorkshire Rhubarb and Pistachio Bakewell Tartlet
- Exotic Fruit Pavlova, Coconut Mousse
- Caramelised Bramley Apple Tarte Tatin

Cake Selection

- Carrot, walnut, rum and raisin cake
- Valrhona chocolate and vanilla 'Gugelhupf'
- Candied lemon and ginger drizzle cake

£75

With a glass of Taittinger
Champagne £85

With a glass of Taittinger
Rosé Champagne £90

AFTERNOON TEA DELIGHTS

Created by our award winning Pastry Chefs



Tiramisu Éclair,
Valrhona Chocolate

Light golden choux pastry éclair,
filled with coffee and mascarpone
cream, Valrhona chocolate



Yorkshire Rhubarb and
Pistachio Bakewell Tartlet

A sweet pastry tartlet filled with pistachio
frangipane and natural yoghurt mousse
topped with poached rhubarb and jelly



Exotic Fruit Pavlova,
Coconut Mousse

Fresh mango, passion and lime compote
paired with a light coconut mousse in
a crisp delicate meringue



Caramelised Bramley
Apple Tarte Tatin

Caramelised, tangy bramley apples with
cinnamon, flaky butter puff pastry,
finished with a vanilla Chantilly cream



Cake Selection



Carrot, walnut, rum
and raisin cake

Valrhona chocolate and
vanilla 'Gugelhupf'

Candied lemon and
ginger drizzle cake