

HIGH PALMS HIGH TEA

The
Landmark
LONDON

“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 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

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

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