



Afternoon Tea

The
Landmark
LONDON



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

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

CHAMPAGNE & SPARKLING

Nyetimber Classic Cuvée Brut NV West Chiltington, England <i>A palate of honey, almond, pastry and baked apples</i>	£21	£105
Nyetimber Rosé NV West Chiltington, England <i>British summer fruits and shortbread aromas</i>	£24	£115
Taittinger Brut Reserve NV Champagne, France <i>Light and elegant, hints of biscuit and peach</i>	£22	£110
Taittinger Prestige Rosé NV Champagne, France <i>Velvety and full-bodied, flavours of crisp, red fruits</i>	£25	£120
Ruinart Rosé NV Champagne, France <i>Fine, fresh and spring-like, evoking fragrances of red fruit</i>		£195
Pol Roger Brut Réserve Épernay, France		£120
Bollinger Special Cuvée Brut Épernay, France		£115
Lallier, Brut R.020 Épernay, France		£105
Krug, Grande Cuvée NV Champagne, France		£450
Dom Pérignon 2012 Champagne, France		£360
Cristal Louis Roederer 2015 Champagne, France		£490

ALCOHOL FREE SPARKLING WINE

Wild Idol Sparkling White	£14	£65
Wild Idol Sparkling Rosé	£14	£65
Saicho Sparkling Tea, Jasmine	£11.50	£50
Mighty Brew, Organic Jasmine	£14.50	£65

Afternoon Tea

Selection of Sandwiches

Smoked Scottish Salmon, Horseradish Cream

Organic Egg Mayonnaise, Black Truffle and Chives

Poached Chicken with Soft Herb Mayonnaise and Crème Fraîche

Classic Cucumber



Warm Freshly Baked Scone Selection

Plain and Candied Fruit and Raisin

Served with a Hazelnut Gianduja Chocolate Spread



Afternoon Tea Delights

Valrhona Milk Chocolate Mousse

Bergamot Orange Pavlova

Apricot & Yoghurt Tartlet

Strawberry & Pistachio Éclair



Cake Trolley Treats

Carrot, Walnut, Rum and Raisin Cake

Valrhona Chocolate and Vanilla 'Gugelhupf'

Candied Lemon and Ginger Drizzle Cake

£79

With a glass of
Taittinger Champagne £89

With a glass
Rosé Taittinger Champagne £95

AFTERNOON TEA DELIGHTS

Created by our award winning Pastry Chefs



Valrhona Milk Chocolate Mousse

Milk chocolate mousse layered with a dacquoise biscuit and creamy coconut.



Bergamot Orange Pavlova

Crisp meringue and airy ginger mascarpone with citrusy bergamot and orange.



Apricot & Yoghurt Tartlet

Tartlet with apricot compote and a hint of rosemary, finished with a delicate silky yoghurt mousse.



Strawberry & Pistachio Éclair

Light choux pastry éclair filled with pistachio cream and finished with strawberry compote.

Cake Trolley Treats



Carrot, Walnut, Rum and Raisin Cake

Valrhona Chocolate and Vanilla 'Gugelhupf'

Candied Lemon and Ginger Drizzle Cake