



PALMARÁE
X
WINTER GARDEN
AFTERNOON TEA

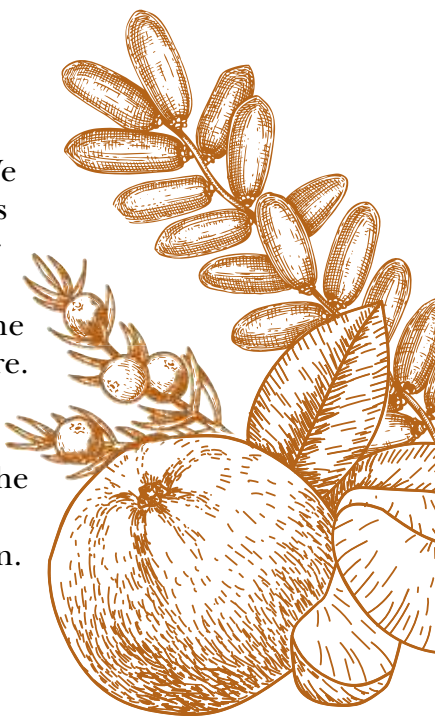
PALMARÁE

✿ GIN PREMIER CRU ✿

We were restless nomads, untamed spirits chasing sunsets, in search of adventure. We found sanctuary in Marrakech: beneath its twinkling city lights, concealed in bustling bazaars. A place saturated in colour and sound, with a unique identity shaped by the fusion of French and North African culture.

Palmarée is our ode to this paradise. We married French distilling traditions with the distinct flavours of Marrakech to create a new worldly luxury for the next generation.

The Spirit of the Oasis awaits us all.



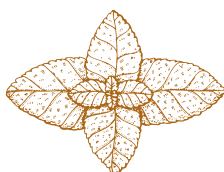
OUR GIN

Drawing inspiration from its serene namesake, the Palmeraie oasis in Marrakech, the gin is layered with notes of orange blossom, mandarin, hand-harvested Moroccan mint and a touch of fleur de sel de Marrakech. These are sourced from small-batch producers across Morocco and neighbouring regions, before finishing with sun-ripened Medjool dates; a defining botanical that imparts Palmarée's natural golden hue through a cold infusion post-distillation.

OUR BOTANICALS



ORANGE
BLOSSOM



MOROCCAN
MINT



MANDARIN



MEDJOO
DATES



MARRAKECH
SALT

Afternoon Tea

Selection of Sandwiches

Smoked Scottish Salmon, Horseradish Cream
Organic Egg Mayonnaise, Black Truffle & Chives
Poached Chicken with Soft Herb Mayonnaise & Crème Fraîche
Classic Cucumber



Warm Freshly Baked Scone Selection

Plain and Candied Fruit & Raisin
Served with a Lemon Curd Spread



Afternoon Tea Delights

Valrhona Dark Chocolate Choux Bun
English Strawberry & Spearmint Tartlet
Mandarin & Lemon Pavlova
Medjool Date Financier



Cake Selection

Raspberry & Candied Lemon Drizzle Cake
Valrhona Chocolate & Vanilla 'Gugelhupf'
Carrot, Walnut, Rum & Raisin Cake

£79

With Spirit of the Oasis Cocktail £89

A botanical blend of Palmarée Gin and Seedlip Garden with elderflower, fresh lime, mint, orange bitters, and Créole Shrub for a crisp citrus finish

AFTERNOON TEA DELIGHTS

Created by our award winning Pastry Chefs



Valrhona Dark Chocolate Choux Bun

A classic choux bun filled with charred apricot & a Valrhona dark chocolate cream infused with rosemary



English Strawberry & Spearmint Tartlet

A sweet pastry tartlet served with spearmint infused custard, fresh strawberry jam & vanilla Chantilly



Mandarin & Lemon Pavlova

A crispy meringue with Mandarin cream, tangy citrus compote & preserved lemon gel



Medjool Date Financier

A delicate Medjool date financier sponge cake served with pistachio praline & black cherry Cremeux

Cake Selection



*Raspberry & Candied
Lemon Drizzle Cake*

*Valrhona Chocolate &
Vanilla 'Gugelhupf'*

*Carrot, Walnut, Rum
& Raisin Cake*

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

Perrier Jouët Grand Brut NV Épernay, France <i>Intense freshness & balance of white flowers & yellow fruit aromas</i>	£22	£110
Perrier Jouët Blason Rosé NV Épernay, France <i>Rich aromas of ripe red & black fruit, lush & lively on the palate</i>	£24	£120
Perrier Jouët Blanc de Blancs NV Épernay, France <i>Aromas of elderberry & tangy citrus, lingering freshness</i>	£38	£190
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>	£24	£115
Taittinger Prestige Rosé NV Champagne, France <i>Velvety and full-bodied, flavours of crisp, red fruits</i>	£28	£125
Ruinart Blanc de Blancs NV Reims, France		£225
Pol Roger Brut Réserve NV Épernay, France		£120
Bollinger Special Cuvée Brut NV Épernay, France		£149
Lallier, Brut R.021 Épernay, France		£120
Krug, Grande Cuvée NV Reims, France		£450
Dom Pérignon 2017 Épernay, France		£360
Cristal Louis Roederer 2015 Reims, France		£490

ALCOHOL FREE SPARKLING WINE

Wild Idol Sparkling White	£14	£69
Wild Idol Sparkling Rosé	£14	£69
Saicho Sparkling Tea, Jasmine	£11.50	£50
Mighty Brew, Organic Jasmine	£14.50	£65
