

Afternoon 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

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

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



Afternoon 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 and Candied Fruit and Raisin
Served with a Lemon Curd Spread



Afternoon Tea Delights

Blackberry and Yogurt Mousse, Ginger Sable
Spiced Plums and Hazelnut Financier
Valrhona Dark Chocolate Choux
Black Fig and Honey Tartlet



Cake Selection

Carrot, Walnut, Rum and Raisin Cake
Valrhona Chocolate and Vanilla 'Gugelhupf'
Candied Lemon and Ginger Drizzle Cake

£79

With a glass of
Perrier Jouët Grand Brut NV £89

With a glass
Perrier Jouët Blason Rosé NV £95

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.

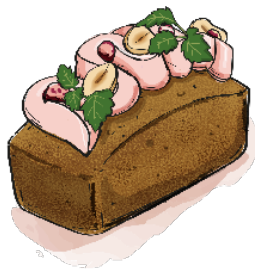
AFTERNOON TEA DELIGHTS

Created by our award winning Pastry Chefs



**Blackberry and Yogurt Mousse,
Ginger Sable**

*Silky yogurt mousse on a buttery
ginger sable, finished with a delicate
Blackberry Namelaka*



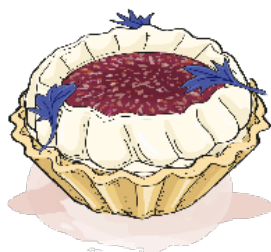
**Spiced Plums and
Hazelnut Financier**

*A delicate hazelnut financier sponge
cake served with cinnamon and clove
infused plum marmalade and custard*



Valrhona Dark Chocolate Choux

*A classic choux bun with dark
chocolate cream, miso sauce and
salted caramel cremeux*



Black Fig and Honey Tartlet

*Delicate tartlet filled with fresh fig
compote, Madagascan vanilla cream
and mascarpone Chantilly*

Cake Selection



*Candied Lemon and
Ginger drizzle cake*

*Valrhona Chocolate and
Vanilla 'Gugelhupf'*

*Carrot, Walnut, Rum
and Raisin Cake*