

Connaught Afternoon Tea 95

With a glass of Laurent-Perrier La Cuvée Brut NV or Festive Mocktail

With a glass of Laurent-Perrier Brut Rosé 100

With a glass of Delamotte Blanc de Blanc 105

With a glass of Dom Perignon 2013 145

Tea Selection

Assam Breakfast Tea

Satisfying and full-bodied with a honeyed malty flavour. Expertly blended from selected gardens in Assam, India

Earl Grey

An invigorating black tea lifted by a fresh and exuberant touch of bergamot grown in Ruhuna, Sri Lanka

Darjeeling Second Flush

A light, highly fragrant and uplifting black tea, perfect for afternoon drinking from Darjeeling's Okayti & Pussimbing Gardens

Lapsang Souchong

Black tea smoked with pine needles produced in the Fujian province

Chai

Inspired by Masala Chai, a single origin Assam with cardamom, cinnamon and ginger for a sweet and highly aromatic infusion

Decaffeinated Ceylon

Rich and satisfying character, carefully selected from the low growing tea gardens of Ruhuna, Sri Lanka

Jasmine Silver Needle

Perfect downy buds from China's Yunnan province are freshly picked then simply dried on a bed of fresh jasmine flowers

Jade Sword Organic

Exceptional green tea from China bursting with sweet spring flavour, selected for its succulent fresh taste

Ali Shan Oolong

An outstanding expression of high mountain oolong tea, grown in the lofty heights of one of Taiwan's most breathtaking national parks

Lemongrass & Ginger

Whole lengths of Thai lemongrass with pieces of slow-dried ginger

Raspberry & Rose

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of osmanthus flowers

Christmas Blend

This wonderfully merry blend of black tea, fruit and spices has all the right festive notes with fragrant cinnamon, citrus and vanilla

Additional Glass

Festive Mocktail 15

Laurent-Perrier "La Cuvée" Brut NV 25

Laurent-Perrier Brut Rosé 30

Delamotte Blanc de Blanc NV 30

Dom Perignon 2013 75

Pre-Afternoon Tea Bite

Wild Mushroom Tartlet

Aged Comte Cheese, Thyme 56 Kcal

Finger Sandwiches

Cucumber & Poppy Seed Cream

*Fresh Dill, Lilliput Capers
White Bread 98 Kcal*

St. Ewe Rich Yolk Egg

*Black Truffle Mayonnaise, Mustard Cress
White Bread 155 Kcal*

Scottish Smoked Salmon

*Pickled Carrot, Confit Orange
Coconut Yoghurt, Brown Bread 123 Kcal*

Roasted Bronze Turkey & Chestnut

*Miso Butter, Celeriac Remoulade
Basil Leaves, Granary Bread 141 Kcal*

Slow Cooked Beef Brisket

*Horseradish, Caramelized Onion Emulsion
Pickled Kohlrabi, Brown Bread 121 Kcal*

Home-Made Scones and Preserves

Plain & Wholemeal Raisin Scones

*Strawberry & Cranberry Jam
Spiced Orange Marmelade
Cornish Clotted Cream 580 Kcal*

Pastries

Coconut & Macadamia

*White Chocolate & Coconut Ganache
Macadamia Praline 124 Kcal*

Orange & Hazelnut

*Hazelnut Cream
Orange Marmalade 109 Kcal*

Honey & Lemon

*Honey Mousse, Lemon Sponge
Ginger 210 Kcal*

Chestnut Mont Blanc

*Chestnut Chantilly, Almond Cream
Blackcurrant Meringue 130 Kcal*

Spiced Chocolate

*Cinnamon Chocolate Cremeux
Pecan Nut Brownie 183 Kcal*

Chocolate Fondue

*Gingerbread Christmas Tree Biscuit
259 Kcal*

Please inform us of any allergies and / or dietary requirements.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Chef Partner: Nicolas Rouzaud
Executive Chef: Ramiro Lafuente Martinez
Executive Pastry Chef: Jerome Beraudo