

# The Queen of Afternoon Teas

## Festive Edition

Inspired by Queen Victoria's Christmas and New Year celebrations in 1894

Served in the Oscar Wilde Lounge

11th November – 5th January

### Amuse Bouche

#### Carrot Velouté with Celery and Bellota Ham

(Created by Charles Elme Francatelli who was once the Royal Chef to Queen Victoria)

#### Wild Boar, Manuka Honey with Rosemary and Barolo Vinegar

(A gift from the Emperor of Germany)

### Selection of Tea Sandwiches

#### Yorkshire Turkey

Roasted chestnuts, cured bacon and Madeira wine

#### Aberdeen Roast Beef

English mustard, horseradish and brussel sprouts

#### Gravlax Grated Eggs

Parsley, pine tree crème fraîche

#### Duck Liver Terrine

with spicy plum chutney

(A gift from the Grand Duke of Mecklenburg-Schwerin)

### Game Pie

(A gift from the Lord Lieutenant of Ireland, Lord Cadogan)

### Pallet Cleanser

Rosé champagne jelly with fresh raspberries

### Scones

Traditional raisin and plain scones

Clotted cream, strawberry jam, lemon curd

### Delicacies

#### Chocolate and Cherry Cake

Dark chocolate ganache, cherry compote, vanilla cream

#### Christmas Pudding Vanilla Tart


Vanilla tart, Christmas pudding cream, white chocolate ganache

#### Raspberry Victoria Sponge

Victoria sponge, raspberry compote, vanilla cream

#### Coconut and Pineapple Choux

Crispy choux bun, pineapple compote, coconut cream



<b>Festive Queen of Afternoon Teas</b>	<b>£65</b>
with a glass of N.V Veuve Clicquot, Brut	£75
with a Diptyque candle	£80
with a glass of N.V Veuve Clicquot, Extra Brut & Extra Old	£90
with a glass of N.V Veuve Clicquot, Brut & a Diptyque candle	£90

If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.

A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request.