

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

From £65

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 sprout

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



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.