



THE PETERSHAM AFTERNOON TEA

FINGER SANDWICHES

CHICKEN
tarragon, sweetcorn
SCOTTISH SMOKED SALMON
lemon butter
EGG MAYONNAISE
onion confit, chives
APPLEWOOD SMOKED CHEESE
fig, chutney

SCONES

FRUIT AND PLAIN SCONES

West Country clotted cream and strawberry preserve

'CHAMPERS'

A GLASS OF 'PETERSHAM'
Joseph Perrier, Cuvée Royale per person
£12.75

SO JENNIE
luxury bubbles alcohol free
£10.50

ASSORTED PETERSHAM CAKES AND PASTRIES

BITTER CHOCOLATE AND PRALINE OPERA CAKE
FRUIT CAKE
ORANGE BAVAROIS
with raspberry biscuit
CHOCOLATE MOUSSE
with fruit

LOOSE LEAF TEA

TRADITIONAL ENGLISH BREAKFAST

A truly exceptional black tea, blended with three different Assam leaf, it delivers a full bodied breakfast tea

DECAFFEINATED CEYLON

Naturally decaffeinated to ensure the flavour remains intact.
A pleasant tea to be enjoyed throughout the day

PERSIAN POMEGRANATE

Rosy fig flavour white tea is a beautiful, light, white blend with mellow nutty tastes, sweet fig and floral notes

SAPPHIRE EARL GREY

This rich, delicate yet full bodied black tea is given an innovate twist to the traditional Earl Grey recipe with bergamot and blue malva flowers

DRAGONWELL GREEN

The famous Lung Ching green tea offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality

SPICY ROOIBOS

A caffeine free super grade Rooibos blend with Brazilian red pepper, cinnamon, cardamom, cloves and a hint of orange

DARJEELING

Champagne of teas, Darjeeling has a modern twist and delivers exceptional character and exquisite flavour

ORGANIC JASMINE

Floral and aromatic Chinese green tea with jasmine petals is a distinctive and light tea perfect for summer time

£39.50

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the team.

We carefully prepare all orders, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens.

If you have an allergy, please inform a member of our team.