



## WIMBLEDON AFTERNOON TEA

### SANDWICHES

#### CROQUE MADAME

ham, cheese sauce, quail egg

#### SCOTTISH SMOKED SALMON

dill and cream cheese

#### CUCUMBER SANDWICH

elderflower, mint, apple jam

#### SMOKED APPLEWOOD CHEESE

fruit compote

### SCONES

#### FRUIT & PLAIN SCONES

west country clotted cream & strawberry preserve

### CHAMPAGNE

Champagne Joseph Perrier NV, Cuvee Royale, 125ml glass £15.00

### ALCOHOL FREE BUBBLES

So Jennie Paris, Luxury Bubbles, 0.0% alc, 375ml half bottle £27.50

### PETERSHAM CAKES AND PASTRIES

#### THE PETERSHAM TENNIS BALL

strawberry mousse

#### RASPBERRY TARTLETS

vanilla custard, rose jelly

#### BITTER CHOCOLATE AND PRALINE OPERA CAKE

#### FRUIT & ALMOND CAKE

### LOOSE LEAF TEA

#### 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

#### DARJEELING

the champagne of teas, darjeeling has a modern twist and delivers exceptional character and exquisite flavour

#### 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

#### ROOBOS TEA

a caffeine free blend, fresh with subtle warming spice notes, a real energiser and afternoon treat

#### PERSIAN POMEGRANATE

capturing the unique flavour of one of the world's oldest fruits, Persian pomegranate delivers a succulent herbal infusion

#### ORGANIC JASMINE

a floral, aromatic Chinese green tea, delicately scented with jasmine petals

#### DRAGONWELL GREEN

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

£49.00

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.  
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified



# SAVOURY AFTERNOON TEA

(Requires 48 hours notice)

## SANDWICHES

**CROQUE MADAME**  
ham, cheese sauce, quail egg

**SCOTTISH SMOKED SALMON**  
dill and cream cheese

**CUCUMBER SANDWICH**  
elderflower, mint, apple jam

**SMOKED APPLEWOOD CHEESE**  
fruit compote

## SCONES

**KALAMATA OLIVE SCONE, BASIL**  
onion fig marmalade, mascarpone

## CHAMPAGNE

Champagne Joseph Perrier NV, Cuvee Royale, 125ml glass £15.00

## ALCOHOL FREE BUBBLES

So Jennie Paris, Luxury Bubbles, 0.0% alc, 375ml half bottle £27.50

## SAVOURY SELECTION

**CELERIAC OPEN SANDWICH**  
  
**SAUSAGE ROLL**  
pork and apple, garlic confit and sage

**CLASSIC SCOTCH EGG**

**CRAB MIMOSA**  
cucumber, peppers, masago

**MANGO & KALE SMOOTHIE**  
broccoli, apple

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# VEGAN AFTERNOON TEA

(Requires 24 hours notice)

## SANDWICHES

### OPEN SANDWICH

cheese, onion marmelade

### CHARGRILLED PEPPER SANDWICH

dill and cream cheese

### CUCUMBER SANDWICH

elderflower, mint, apple jam

### AVOCADO SANDWICH

red bean paste, sundried tomato

### PORTOBELLO MUSHROOM &

SPINACH ROLL

## SCONES

### PLAIN SCONES

### FRUIT, RAISIN & ORANGE

coconut cream and strawberry

## PETERSHAM CAKES AND PASTRIES

### THE PETERSHAM TENNIS BALL

strawberry mousse

### RASPBERRY TARTLETS

vanilla custard, rose jelly

### BANOFFEE MOUSSE

chocolate ganache, caramel, peanut butter sables

### FRUIT & ALMOND CAKE

## CHAMPAGNE

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