



## CLASSIC AFTERNOON TEA

### SANDWICHES

#### HONEY ROAST HAM

*wholegrain mustard*

#### SCOTTISH SMOKED SALMON

*dill & cream cheese*

#### EGG MAYONNAISE

*watercress, brioche*

#### CHEDDAR CHEESE

*apple & fig chutney*

#### CORONATION CHICKEN

### SCONES

#### FRUIT & PLAIN SCONES

*west country dotted cream & strawberry preserve*

### PETERSHAM CAKES & PASTRIES

#### RED VELVET CAKE

*cream cheese frosting*

#### WALNUT & ESPRESSO CAKE

*coffee buttercream*

#### BITTER CHOCOLATE & PRALINE OPERA CAKE

#### FRUIT & ALMOND CAKE

### LOOSE LEAF TEA

DRAGONWELL GREEN

TRADITIONAL ENGLISH BREAKFAST

DECAFFEINATED CEYLON

ORGANIC JASMINE

SAPPHIRE EARL GREY

DARJEELING

PERSIAN POMEGRANATE

CITRUS CHAMOMILE

ROOIBOS

**Head Chef - Sergio Martins Abreu**

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.