PÉROLA

FESTIVE AFTERNOON TEA

THE CHOCOLATE CHIMNEY
Chocolate with smoked salt & caramel crémeux (v)

CHRISTMAS PUDDING
Pecan sponge, mandarin & ginger caramel

BÛCHE DE NOËL
Manjari chocolate, sour cherry & vanilla cream

CHRISTMAS TREE
Pistachio macaron, hazelnut praline

SCONES
Served with a selection of strawberry jam,
mulled wine jam & clotted cream

SANDWICHES

Eggs & Truffle, olive oil mayonnaise (v)
Beetroot cured salmon & cream cheese, dill
Roast turkey, cranberry & mayonnaise

£45

With our festive cocktail:

CHERRY & SPICE
Jameson Black Barrel, Cherry, Spices, Orange
& Cinnamon Foam

£55

With a glass of Telmont Brut Réserve Champagne
£65

With a glass of alcohol-free
Darjeeling Sparkling Tea, Saicho
£55

PÉROLA

WHITE TEAS

WHITE PEONY
The White Peony loose leaves produces a delicate, pale gold infusion with notes of honey and melon. Well-rounded, light and distinctly sweet, this is the perfect introduction to white tea.

OOLONG TEAS

FOUR SEASONS
Light oxidized oolong grows high in the mountains. Smooth and floral, with lingering notes of tropical fruit, this is a light, easy-going oolong for any time of day.

RUBY
The leaves have been slow baked to produce the deep red infusion from which it derives its name. Full-bodied, with layers of cacao and black cherry, this is a great everyday oolong.

BLACK TEAS

EARL GREY
The natural citrus and pine notes of this particular Ceylon, combined with the bergamot, make it delicately fragrant but with enough of the spicy hit of bergamot to make it a true Earl Grey.

ASSAM
A loose leaf breakfast tea which produces a copper-red cup with a rich, malty flavour and a fresh taste with a dash of milk, this is the perfect pairing for afternoon tea and cake.

ENGLISH BREAKFAST
Taking its lead from the distinctive rich body of Kenyan black tea, this whole leaf black English Breakfast tea brews a robust, golden cup - full in body and wonderful with a dash of milk.

DARJEELING
Loose leaf black tea, with silvery tips, floral aroma and muscatel flavour. It's delightfully fragrant

GREEN TEAS

JASMINE PEARLS
Delicate, smooth, and irresistibly aromatic. The beautiful, tightly-rolled pearls unfurl to produce a deliciously floral cup of green tea for any time of day.

SENCHA
This particular example of Sencha is shaded for 18 days before plucking, making it more similar to a Gyokuro - a style of steamed green tea widely considered to be Japan's finest. This unique shading process brings out the tea's rich umami flavour, as well as more sweetness.

HERBAL TEAS

CHAMOMILE
Chamomile tea produces a fresh, sweet cup with hints of apple and honey. Much loved because it's caffeine-free, brings relaxation and serenity to the afternoon tea.

ROOIBOS
Loose leaf Rooibos herbal tea produces a full-bodied, honey-sweet flavour with notes of dried cherries and vanilla. It is a great caffeine-free alternative to a robust breakfast tea.

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS. A DISCRETIONARY 15% SERVICE CHANGE WILL BE ADDED TO YOUR BILL.
VAT QUOTED AT THE CURRENT RATE. (V) - VEGETARIAN.