

Afternoon Tea

Sweets

Opera Cake
Kiwi Lemon Bar
Cranberry Frangipane Tart
Orange Tea Cake
Macaroon

Plain Scone and Raisin Scone

*Orange marmalade, raspberry
jam and clotted cream*

Teas

Your choice of Lot 35
Loose Leaf Teas

3 o'clock

IN THE AFTERNOON

Sandwiches

Lobster Vol Au Vent
Creamy artichoke velouté

Angus Roasted Beef
Horseradish aioli olive wheat bread

Coronation Chicken Sliders
Brioche bread

Kale & Quinoa Wrap
Hummus, tortilla

\$55 per person

\$75 per person

Includes a glass of Veuve Clicquot Champagne

17% gratuity will be added to the menu price listed

Lot 35 Loose Leaf Teas

Luxury Ingredients: Rooibos, Apple pieces, Black tea, Wild rose buds,
Jasmine + Cornflower + Calendula petals, Natural flavors

Tea(s) From: South Africa / Turkey / Kenya / China / France / Egypt
Region(s): Cederberg / Malkara / Kericho / Anhui + Fujian Province
Provence / Nile River Delta

Windsor Castle Blend

Full bodied flavorful tea with toasty notes from Darjeeling, maltiness
from Assam and lively flavor from Ceylon, worthy of royal households

Creamy Earl Grey

A remarkably heady earl grey tempered with
wickedly delicious cream flavor. One cup is not enough

Imperial Breakfast

The perfect breakfast tea with burgundy depth and malt highlights.
Bold and robust with a bright golden cup

Blend 1907 Orange Pekoe

Bright, brisk and lively with excellent flavor. Speaks to its pedigree of
seasonal tea from Sri Lanka and Kenya

Jasmine Gold Dragon

Exquisite, abundant Jasmine character on a seasonal green tea. This
Jasmine flavor is only possible with midnight May flowers

Liza Hill Darjeeling

A delicate cup with a distinctive 'muscatel' grape character. Hints of
currant create an almost wine like taste

Rose Congou

Princess Diana's Favorite

This tea is layered 5 times with rose petals, which give the tea a delicate
and ethereal rose character