

WINTER AFTERNOON TEA

MENU

Finger Sandwiches

Malabar chicken, apricot & apple
H. Forman & Son London Cure, smoked salmon, lemon butter
Heirloom free-range egg, mustard cress & truffle
Cucumber, cream cheese, dill & chives

Fruit & Plain Scones

Strawberry jam, Devon clotted cream

Cakes

Maple Gingerbread cookie
Turkish delights
Christmas pudding
Chestnut tart
Chocolate peppermint cream puff

Tea - \$45 per person
Choice of tea or coffee

G & Tea - \$55 per person
Choice of tea or coffee & today's London gin based Cocktail

Bubbles & Tea - \$65 per person



"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."

-Henry James

TEA ETIQUETTE: THE ESSENTIALS

DO

Use clotted cream under the jam.

Always use loose tea and let the tea steep as long as you like.

Stir the tea delicately.

Eat the finger sandwiches with your hands – they are designed for and named after their purpose.

Cakes tend to be more delicate and require at least a fork.

A scone with cream and jam needs a guiding hand.

Enjoy at a leisurely pace.

DON'T

Add the milk first.

Extend your pinky finger.

Pronounce the long "o" in "scone." It is properly pronounced "scon."

Dunk your biscuits.

Plan a big dinner afterward.

Wear sportswear or sneakers – Afternoon tea is a much more relaxed affair, but you should still look smart.