

## **AFTERNOON TEA**

Pastry Chef Jared Sexton

### **Finger Sandwiches**

Coronation Chicken, Apricot & Raisins

Oak Smoked Salmon, Lemon Butter

Truffle Egg & Watercress

Cucumber, Cream Cheese, Dill & Chives

### **Fruit & Plain Scones**

Strawberry Jam, Hudson Valley Cream

### **Cakes**

Chocolate & lavender

Vanilla & Orange Blossom Macaroon

Strawberry & Pistachio Tart

Coffee & Hazelnut Rolly Polly

Afternoon 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

Choice of tea or coffee & a glass of 'Brut Prestige' NV Champagne

# BLUEBIRD

LONDON | RESTAURANT



## TEA

*From Rishi-Tea & Botanicals (Please Select One) (CF = Caffeine Free)*

### Earl Grey

Smooth and lively with the unique citrusy, floral aroma of bergamot orange

### Earl Green

Bao zhong oolong version of the black tea classic earl grey

### English Breakfast

Lively, robust red cup with a brisk flavour and sweet caramel undertones

### Ruby Oolong

This full-bodied, deeply fermented oolong is slow baked to bring out complex layers of cacao, raisins, and black cherry

### Sencha

A blend of saemidori and okumidori cultivars, a sweet and full-bodied green tea

### Blue Jasmine

A blend of butterfly pea flowers moonlight jasmine green tea

### Turmeric Mango

Luscious and juicy mango, pineapple, yuzu, and notes of jasmine, and kaffir lime

### White Peony

A brilliant amber infusion with a honey like viscosity and mild flavour

### Peppermint (CF)

Sourced from the pacific northwest, a super bright candy cane flavour

### Chamomile Medley (CF)

A calming ensemble of chamomile with hints of refreshing citrus and mint