

# FESTIVE AFTERNOON TEA

**AFTERNOON TEA 39.5 PP**

**SPARKLING AFTERNOON TEA 49.5 PP**  
With a glass of Nyetimber Demi-Sec

**SPARKLING AFTERNOON TEA 54.5 PP**  
With a glass of Moët Brut Impérial

## SAVOURY

Beef pastrami, piccalilli

Smoked salmon, dill and capers

Cucumber, minted cream cheese and cumin

Egg mayonnaise, tamarind and date

## SCONES

Plain and fruit scones

Strawberry preserve, clotted cream

## SWEET

Soft white chocolate and cranberry cookie

Art chocolate bon bon

Mincemeat and frangipane tart

Clemantine pate de fruit

THE  
ALICE

## **TEA SELECTION**

### **ENGLISH BREAKFAST**

High-grade leaves from the best tea-growing regions of the world

### **ASSAM**

Rich, dark and deliciously bold tea from the heart of assam

### **BERRY HIBISCUS**

Natural fruit blend with red berries and hibiscus

### **DARJEELING**

Sweet, floral notes, organic

### **EARL GREY**

High-grade black tea, cold-pressed calabrian bergamot oil

### **WILD ROOIBOS**

Leaves with a unique intensity yielding rich, sweet and woody notes

### **CHAMOMILE**

Carefully picked flowers high in essential oils

### **JADE GREEN TIPS**

Green tea with notes of chestnut, green bean and cut grass

### **TRIPLE MINT**

Peppermint, spearmint and lemon balm

### **LYCHEE AND ROSE NOIR**

Velvety black tea, fruit aromatics and fragrant rose petals

### **WILD CHAI**

Warming and exuberant, served black or with milk

### **ENGLISH BREAKFAST DECAF**

Rich and full-bodied character

### **JASMINE PEARLS**

Fragrant and pleasantly scented with jasmine flowers

THE  
**ALICE**

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.