



# DALLOWAY

## Terrace

### AFTERNOON TEA MENU

£40 per person

1pm - 4pm

#### *Sweets*

Clementine tartlette **V**

Whisky & Scottish honey mousse **V GF**

Date & almond financier **V GF**

Hazelnut & dark chocolate profiterole **V**

#### *Scones*

Vanilla & lemon **V**

Montgomery cheddar cheese **V**

*Served with Scottish orange marmalade, raspberry jam & Devonshire clotted cream*

#### *Pastry*

Mushroom pastry roll **V**

Poached salmon and crème fraîche  
*on cocoa & malt bread*

Cucumber & cream cheese **V**  
*on Spinach Bread*

Egg mayonnaise with watercress **V**  
*on a Brioche Bun*

#### *Champagne Afternoon Tea*

Including a glass of...

Moët Impérial Brut, Champagne /£55 per person

*A delicious sumptuousness of white-fleshed fruits, pear, peach and apple*

Moët & Chandon Rosé Impérial, Champagne /£59 per person

*A lively, intense bouquet of red fruits, wild strawberry, raspberry and cherry*

**V** vegetarian | **VE** vegan | **GF** gluten free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.





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### TEA SELECTION

*from Ronnefeldt Tea*

On a quest to find the ultimate tea for the Afternoon Tea.  
The Dalloway Terrace & Ronnefeldt Tea journeyed together to find unique teas with distinctive character and inherent quality that cannot be replicated anywhere else in the world.

#### *Black Tea*

**English Breakfast** | *A gentle Ceylon tea with the unmistakable lively flavour*  
**Earl Grey** | *Flowery Darjeeling with bergamot flavour*  
**Irish Whisky Cream** | *Flavoured black tea with whiskey and chocolate flavour*  
**Red Roses** | *Flavoured blend of black and green tea with rose flavour*

#### *Chai Tea*

**Vanilla Chai** | *Smooth, Sweet & Creamy Mixed Blend of Ginger, Cardamom & Cloves with A Gentle Taste of Vanilla*

#### *White Tea*

**Honeymoon** | *Sweet Forest Honey, Juicy Lemon with Subtle Ginger*  
**Pai Mutan Melon** | *White tea with melon flavour*

#### *Green Tea*

**Green Dragon** | *Traditional Chinese Tea with Delicate Fragrant Tartness*

#### *Flavoured Green Tea*

**Jasmine Pearls** | *Traditional Chinese Tea with Jasmine Blossoms*  
*The leaves of this precious speciality from China are plucked by hand and rolled into small ballas*  
**Lychee Goji** | *Tropical Green Tea with Flavours of Cherry, Goji Berries, Pomegranate, Cranberry & Blue Mallow Flowers*  
**Matcha** | *Fine powdered green tea with a bright, emerald, green colour, and rich taste*

#### *Herbal Infusion*

**Camomile** | *Mild Tart-Flowery Herbal Infusion from Whole Camomile Blossoms*  
**Moroccan Mint** | *The renowned Gunpowder pellets melded with fresh mint*  
**Verbena** | *A smooth and delicate tea with beautiful citrus taste*  
**Rooibos Magic Africa** | *A herbal infusion full flavoured and creamy.*  
*That's the way traditional Rooibos from the Cedar mountains taste best*

#### *Fruit Infusion*

**Granny's Garden** | *Flavoured fruit infusion with rhubarb and cream flavour*

#### *Sparkling Tea* | additional £10

**Saicho Darjeeling** | *This black tea is grown in the foothills of the Himalayas in Darjeeling, India, the tea has notes of wood spice, nectarine and muscatel and has a subtle astringency*  
**Saicho Hojicha** | *This unique tea has a deep umami character and notes of nori seaweed, roasted hazelnut, and delicate smoke, with dry and woody tannins*  
**Saicho Jasmine** | *Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla*