

# DALLOWAY

## Terrace

### AFTERNOON TEA MENU

£55 per person

Champagne Afternoon Tea | £70 per person

*Including a glass of Perrier-Jouët Grand Brut, Champagne*

#### *Sweets*

Blood orange tart **V**

Chocolate and beetroot loaf **V GF**

Pistachio opera cake **GF V**

Salted caramel choux **V**

Hazelnut financier **V GF**

#### *Scones*

Buttermilk **V GF**

Sultana **V GF**

Mini gruyere and chive **V**

*Our freshly baked scones are served with mulled pear jam and Cornish clotted cream **GF***

#### *Parours*

Truffled egg mayonnaise, *pain de mie* **V**

Roast chicken, *sage mayonnaise, onion bread*

Cucumber, cream cheese, *pain campillous* **V**

Smoked salmon, *lemon butter, malted bread*



**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*