

# espelette

## TEAS

### Green

#### **Sencha Gyokuro Asahi Pearl Dew (Organic)**

considered to be the best leaves in Japan,  
the wonderful shadow green tea, high grade aromatic Sencha

#### **Bangkok**

the flavours of Thailand in a cup, blended green tea,  
lemon grass, coconut and ginger

### Black

#### **Royal Connaught Afternoon**

smooth and elegant,  
a blend of different teas used to create the perfect tea for the afternoon

#### **Ceylon Orange Pekoe**

a delicious tea from the Nuwara Eliya plantation in Sri Lanka

#### **Imperial Earl Grey**

a large leaf China Earl Grey infused with the essence of Bergamot oil

### Aromatic

#### **Paris**

heady and fruity blended black tea with a hint of lemon,  
bergamot, caramel and vanilla

#### **Pomegranate**

an oolong-fruity tea, a large leaf oolong base infused with tangy pomegranate

### White

#### **Espelette Blend**

a delicious Pai Mu Tan, white tea with the Espelette touch

#### **Silver Needles**

China white, rare and prized, tantalizing, radiating peachy,  
fruity aroma and gentle warmth

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## CHIC AND SHOCK AFTERNOON TEA

Afternoon Tea / £35.00

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### ***Champagne Afternoon Tea***

a glass of Laurent-Perrier Champagne / £45.00  
a glass of Laurent-Perrier Rosé Champagne / £55.00

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### ***Finger Sandwiches***

cucumber and dill cream  
free range egg with home-made mayonnaise and watercress  
prawns, home-made mayonnaise with chilli and fresh coriander leaves  
smoked salmon and wasabi cream

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### ***Pastries***

baba samba jelly, rhubarb compote and pondichery pepper Chantilly  
tiramisu: coffee, mascarpone and speculos  
hazelnut praline mousse, lemon cream and crunchy cake  
finger chocolate and banana ginger insert  
apple texture and Brittany biscuit  
choux caramel with yuzu jelly

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### ***Scones***

plain, apricot

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### ***Galette des Rois***

lime and lemon

*Please note a discretionary service charge of 12.5% will be added to your account  
All prices are inclusive of VAT at the current rate of 20%*

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## SEASONAL JAM BY CHRISTINE FERBER

*Christine Ferber is known as the 'Queen of Jam' in France and has been making her highly sought after jams and cakes from her shop in Niedermorschwihr, Alsace for over 20 years. Her daily routine is to bake in the morning and then make jam all afternoon with family and friends, using whatever is the best and ripest fruit of the local harvest. She has created over 800 different varieties of jams so far.*

*A dear friend of chef H el ene Darroze, Christine has specially chosen a selection of her jams to offer to guests of the Connaught as they enjoy afternoon tea at the hotel.*

***Gel e de fruits de la passion***  
*passion fruit jelly*

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***Rhubarbe d'Alsace***  
*rhubarb from Alsace*

—  
***Connaught summer jam***  
*cherry, rhubarb and mint*

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***Oranges ameres***  
*bitter orange with ginger bread, spices mix*

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***Cassis d'Alsace***  
*blackcurrant*

—  
***Gel e de coing***  
*quince jelly*

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***Confiture de griotte with Kirsch***  
*cherry with Kirsch*