

❧ 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,
lemongrass, 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

Lotus

floral tea scented with pink rosebuds and rose oil

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

❧ **AFTERNOON TEA** ❧

Champagne Afternoon Tea

a glass of Laurent-Perrier Champagne / £45.00
(Additional glass £17.50)

a glass of Laurent-Perrier Rosé Champagne / £55.00
(Additional glass £24.00)

Traditional Afternoon Tea / £38.00

Finger Sandwiches

coronation chicken
ploughman's pickle with montgomery cheddar
scottish smoked salmon with horseradish crème fraiche
cucumber and mint cream cheese

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Pastries

battenberg cake a la rose
coffee and orange Eclair
yoghurt cream with guava and wild strawberries
pecan Brownie with raspberries and Tahiti vanilla mascarpone chantilly
apricot, quince and rosemary tart
macaroon mango, violets and blackcurrants

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Scones

plain and golden raisin

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Cakes

banana, passion fruit
chocolate and raspberry

*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%*

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.

For t Noire
black forest cherry

Poires William
Williams pear

Fraises d'Alsace
strawberries from Alsace

Mirabelles d'Alsace
yellow plums from Alsace

Quetsches d'Alsace
red plums from Alsace

Oranges sanguines
blood oranges

*A pot of Christine Ferber Jam (220g)
to take home  10*