

FESTIVE AFTERNOON  
TEA MENU

## WELCOME TO AFTERNOON TEA AT CLARIDGE'S

IT IS WITH GREAT PLEASURE that we welcome you to Afternoon Tea at Claridge's. The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

At Claridge's we have been observing this delightful aspect of our nation's culinary heritage for the best part of 150 years.

For a century or more, our Executive Chefs have remained faithful to the classic combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea. Our ingredients are painstakingly sourced, skilfully prepared and served fresh each day.

The centrepiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell, has scoured the world to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our Culinary Director, Dmitri Magi, they have carefully selected teas that will complement your food perfectly. All tea is prepared and poured at your table to your preferred strength.

Your afternoon tea is served from a specially designed stand and on the very finest bone china and silverware, both made to a unique Claridge's design. Around you is the splendour of Thierry Despont's magnificent Foyer, inspired by the 1930s' heyday of art deco.

Over the next few pages you'll discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea at Claridge's such a magical experience. If there is anything more you would like to know, do not hesitate to ask.

All that remains is for us to wish you a wonderful afternoon.



## FESTIVE AFTERNOON TEA MENU

Glass of Laurent-Perrier “La Cuvée” Brut NV  
Or a glass of Jus de raisin pétillant (non-alcoholic)

### A SELECTION OF TRADITIONAL SANDWICHES

Confit wild mushroom tartelette with tarragon and pickled shimeji  
Severn and Wye smoked salmon, lemon, clove and dill crème fraîche on rye bread  
Cambridge Bronze turkey, stuffing and cranberry on onion bread  
Dorrington ham, orange and wholegrain mustard mayonnaise on granary bread  
Burford brown egg mayonnaise with truffle and watercress on white bread  
English cucumber, sage and mint cream cheese on white bread

CLARIDGE’S CHRISTMAS PUDDING  
with brandy sauce

RAISIN SCONES & PLAIN SCONES  
freshly baked every day in Claridge’s kitchen  
served with Cornish clotted cream and Claridge’s afternoon tea jam

A SELECTION OF HAND-MADE PASTRIES  
crafted under the guidance of Thibault Hauchard  
made daily by our team of Pastry Chefs

Black forest Christmas tree  
Banana and kiwi festive bauble  
Ginger bread and walnut praline tart  
Blackcurrant Mont-Blanc

Festive Afternoon Tea £95  
Laurent-Perrier “Cuvée Rosé” NV Afternoon Tea £105  
Laurent-Perrier “Grand Siècle” #25 MV Afternoon Tea £120

additional glass of Laurent-Perrier “La Cuvée” Brut £25  
additional glass of Laurent-Perrier “Cuvée Rosé” £35  
additional glass of Laurent-Perrier “Grand Siècle” #25 £50

Please note a 12.5% discretionary service charge will be added to your bill.

## SANDWICHES

### SMOKED SALMON

Delicate layers of Severn & Wye smoked salmon served on rye bread with lemon, clove and dill crème fraîche. We selected our trusted supplier, an independent business based at Westbury-on-Severn, because they smoke the salmon to a more generous depth of flavour.

### ROASTED TURKEY

Served on onion bread, our turkeys are hand-reared traditional bronze birds, which are free to roam outdoors and fed on organic oats, giving them a distinctive, exceptional flavour with moist texture which is perfect for sandwiches. Once cooked and prepared, the turkey is perfectly paired with stuffing and cranberry sauce.

### HONEY GLAZED HAM

Our Dorrington ham sandwich is accompanied by orange and wholegrain mustard mayonnaise and is served on granary bread. Cooked in a honey glaze, this is a wonderfully textured, thick ham prepared for the perfect sandwich.

### EGG MAYONNAISE

Burford brown eggs are cooked to retain their waxy texture and then chopped by hand and turned with our home-made mayonnaise. Finished with truffle, the sandwich is creamy, soft, yielding and very moreish; it is served on fresh white bread.

### DELICATE BALANCE

You might notice there is always a consistent balance between the thickness of the bread and the filling in our sandwiches, so that the filling is the same depth as the carefully sliced bread. Unlike bread sliced for toasting, ours is laterally sliced so that it retains its shape, and is a pleasure to look at and eat.



#### ATTENTION TO DETAIL

Attention to detail runs throughout Afternoon Tea at Claridge's, from the careful selection of the finest ingredients to the standard and design of our crockery and cutlery. Our fine bone china is made to a unique Claridge's pattern, and our cutlery is from one of the world's finest makers in Hamburg, also made to a unique Claridge's design. No aspect of this very special meal escapes the attention of our team.

#### ENGLISH CUCUMBER

Our cucumbers are grown organically in the heart of England, under glass or in the great outdoors, depending on the weather. The cucumber is served with sage and mint cream cheese. As per tradition, it comes on a soft white bread, recalling the time when white bread was a culinary sensation thanks to 19th century milling techniques.

#### CHEF'S SEASONAL SAVOURY

We keep a place on our afternoon tea menu for a savoury with a special seasonal ingredient that has inspired our Executive Chef's culinary imagination. Carefully selecting the finest produce from a close-knit family of British producers of meat, finest cheeses, herbs and vegetables. Our Chef's savoury will offer a delightful surprise that reflects the very best of British seasonal specialities.



TOP TEA TIP - *Pipachá*, for your selection of sandwiches and Christmas Pudding. It has significantly lower tannins with flavours of dried fruits and an elegant finish.

## THE PUDDING STORY

Made from a secret Claridge's recipe for over 100 years, recently we have lightened and subtly updated the recipe by using lighter sugars, fruit based liqueurs and fresh brioche crumbs. The finishing touch is our annual ritual when the whole pastry team gather to stir the mix in a giant bowl and make the wishes of good luck and good will to all that enjoy the puddings!

### JAM FIRST, OR CREAM?

It's been a topic of much debate over the generations. In our view, it is the cream that comes first, followed by a teaspoon of Claridge's afternoon tea jam. Of course this is just our own opinion, and the order of ceremony will always remain entirely a matter of the guest's own taste and preference.



## SCONES

The Claridge's scone recipe is a timeless classic, carefully refined over generations. Served freshly baked and warm, we offer a plain and raisin scone with a soft, yielding texture and a colour of warm white gold. The scones are accompanied by Rodda's Cornish clotted cream, we consider the finest in Britain, and a specially made Claridge's afternoon tea jam. Our Chefs believe it to be the perfect complement to the scone and the cream.



TOP TEA TIP - *Claridge's Blend*, for your freshly baked scones. This is a deftly blended tea. The deep, rich malty notes are enhanced by the cream. The bright, floral top notes lift the scone's warm biscuity flavours, and the hints of chocolate and burnt sugar add a satisfying depth and complexity.

## SWEET PASTRIES

We always serve a choice of four delicious sweet pastries. Crafted under the guidance of Claridge's Executive Pastry Chef Thibault Hauchard, they change according to the availability of the very finest seasonal ingredients and are made fresh each day by our dedicated team of pastry chefs. Blending exquisite flavours with intricate and inventive designs, each creation has a story to tell. This is an experience to savour – one that is made to be shared.

### A CHOICE OF CHOCOLATE

Claridge's always uses the best ingredients for everything it prepares. When it comes to the chocolate in our pastries, we hold 14 different varieties at any one time sourced from legendary French producers Valrhona. All their chocolate is from single-harvest beans sourced from the very best growers all over the world.



TOP TEA TIP – *Wild Rooibos*, for your selection of pastries. A real redbush, it has strong, bright, berry-like flavours. It can be sweetened with honey or maple syrup and a stronger infusion can be enjoyed with milk.





## CLARIDGE'S TEAS

Sourced by Rare Tea Company, London.

THE HEART OF CLARIDGE'S AFTERNOON TEA has always been the tea itself. That's why we've dedicated some 150 years to the constant refinement of the art of making the perfect cup of tea.

Today, our delicious, hand-picked and hand-prepared teas are as fine, rare and splendid as ever. Our carefully curated selection was put together with skill and expertise by world-renowned tea connoisseur Henrietta Lovell of Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few. We've also developed a delicious Claridge's Blend tea.

Among the highlights of this tea menu are a White Silver Tip from the mountains of Fujian in far eastern China and one of the most prized teas in the world; the rare Malawi Antler which is made from the shoots of the tea plant and cannot be found anywhere else in the UK, and an Earl Grey from Tregothnan, a walled tea garden in Cornwall that has been producing beautiful teas since the 14th century.

As for preparation, we'll measure out the correct amount of tea, and make sure the water is at the perfect temperature before serving it at your table, steeped to your preferred strength. Once served, we'll then drain off the water from the leaves ready for a second infusion – which experts regard as being even better than the first.

Please don't hesitate to ask your waiter if you have any questions.

## BLACK TEA

*BLACK TEA is crafted to reveal the strongest and deepest flavours. The British Afternoon Tea was developed to complement the rich, dark flavours of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.*

## CLARIDGE'S BLEND

A bespoke blend created exclusively for Afternoon Tea at Claridge's. The blend has a unique depth of flavour that combines the power of an English Breakfast Tea with a satisfying complexity. The flavour is rich and aromatic with a deep, malty finish. Perfect served without milk, partnered by a fresh warm scone.

## RARE EARL GREY

A traditional Earl Grey tea made from single estate black tea and pure bergamot oil sourced from the ancient citrus groves of Calabria. This is a classic British tea made to exacting standards. The result is a clean and exceptionally bright infusion with exhilarating citrus notes. It can be enjoyed with milk or a twist of lemon zest.

Found through the woods to the east of the Truro River, Tregothnan was the very first tea estate in England and is responsible for our Cornish Earl Grey.

## CORNISH EARL GREY

This Earl Grey is grown at the first ever English tea garden on the Cornish Estate of Tregothnan, established in 1335. Enjoying a unique microclimate and protected by a walled garden this is the only English tea in commercial production. It has been blended with a finest quality Assam and delicately flavoured with pure bergamot oil. Best enjoyed black with a twist of lemon.

## 2ND FLUSH MUSCATEL SIKKIM

High in the Indian Himalayas, at the border with Darjeeling and Tibet lies the secret region of Sikkim. Not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that the heart soars. This tea has a heady floral aroma with soft notes of muscatel grapes and is best served black to appreciate its subtle complexity.

## HIMALAYAN FIRST FLUSH

This highly fragrant black tea is plucked in the spring from the delicate first leaves of the season. This very rare Nepali tea comes from the tiny and exquisite Jun Chiyabari Estate which produces just a few kilos of some of the finest tea in the world. A particularly pure black tea with delicate sweetness and notes of deep, dark chocolate, bright citrus and apricots. It is best served without milk.

## WAIKATO BLACK

A rare find from New Zealand; showcasing an innovative new tea terroir. In 1996 the Zealong Estate imported rigorously-selected tea cuttings from the best tea growing regions across Asia. This whole leaf black tea has a full-bodied biscuity mouth feel that's both distinct and gentle. Notes of gingerbread and late summer honey.



## RARE CHAI

A rich black tea with freshly ground spices. Unlike a traditional Chai, which often uses a low-grade tea and disguises it with spices, this is a beautifully hand-crafted tea carefully enhanced with spices. Deliciously enlivening.

Chinese tea makers believe that several infusions should be made from good leaf tea; the flavour improves with each infusion.

#### CLOUD TEA

A delicate black tea plucked from the tiny LaKyrsew tea garden in the forgotten forest region of Meghalaya known as the “Abode of Clouds.” The tea is meticulously rolled to keep the beautiful leaves whole. Best enjoyed without milk.

#### MORIUCHI KOUCHA

A rare black Japanese tea hand-crafted in Shizuoka by the revered master Moriuchi-san. Smooth, soft, buttery mouthfeel with flavours of walnuts and enoki mushrooms. A rare contrast of sweetness and umami. Best enjoyed without milk.

#### CLARIDGE’S REAL FRUIT TEA

This bright and invigorating infusion combines a delicate black China tea scented with Madagascan vanilla pods blended with sweet seasonal syrup.

#### ROSE POUCHONG

A silky, fragrant blend of Indian black teas scented with delicate rose petals. The rose petals give this tea a luxurious and perfumed taste. Malty Assamica with floral Darjeeling and notes of Turkish delight.



## GREEN TEA

*GREEN TEA has as many subtleties of flavour as the finest of wines. The best are both rare and exquisite. The minimum of processing allows the fresh, green flavour of the leaves to be maintained.*

### WHITE MONKEY PAW GREEN TEA

This is a whole leaf tea that has been meticulously hand-crafted in the Fujian Mountains of China. The leaves are grown, harvested and fired in a wok over charcoal in a method that has barely altered over 3,000 years. Clean, soft and delicate it is a singularly refreshing tea. It can be enjoyed with a drop of heather honey.

### LONG JING

The most succulent and fragrant of green China teas known as Dragon Well. Picked in the early spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle note of hazelnuts.

### HOJICHA

Made from late pick Sencha, this dark tea started life as a green tea – but has been skilfully roasted. Some of the catechins and caffeine are lost in this roasting, softening the tea in every way. It has significantly lower tannins and caramel toasty notes.

### GENMAICHA

Top grade sencha with organic, Japanese brown rice. The sencha is crafted by Moriuchi san - one of the most revered teamasters in Japan on his 200 year old tea-garden in Shizuoka - a family run garden. A rich, verdant taste of buttered asparagus with a warm, rich aroma of popcorn.



## OO LONG TEA

*OO LONG TEAS have been partially oxidised and have a flavour and body between green and black tea.*

### WAIKATO OO LONG

The Tea Masters in New Zealand work from a simple precept: tea is a science, but it is also an art. The fresh tasting leaves give a green, slightly mineral note, with a long lasting sweetness, reminiscent of crème anglaise. The leaves can be infused many times; the 4th infusion has a hint of fresh pea.

### PIPACHÁ

Chinese Fujian Oolong tea matured for many months in Niepoort barrels once used to age fine port wine. Complex flavours of dried fruits, delicate tannins, honey and an elegant port wine nose and finish. (Alcohol free)

## WHITE TEA

*WHITE TEA is the least processed of all teas. Their young leaves and buds are all picked in spring and dried in the warm sunshine. They share very delicate flavours.*

### WHITE SILVER TIP

The most prized of all white teas (and the personal favourite of our esteemed tea connoisseur) this is made entirely of tender, spring buds, picked for only twenty days of the year from the mountains of Fujian in far eastern China. These precious leaves contain the highest levels of antioxidants, the lowest caffeine and the most beautifully delicate flavour of any tea. Remarkably soft, clean and sweet with an aroma of freshly cut grass.

### JASMINE SILVER TIP

A delicate white tea crafted entirely from silver tips. Rather than being flavoured, the tea is scented over six consecutive nights with fresh-picked jasmine flowers. Once the preserve of the Chinese Imperial family, this is, without question, the finest jasmine tea we have found. It has a deep and heady aroma and a very soft and gentle flavour.

### TEATIME MELODIES

The musicians that play at tea are specially chosen for their knowledge of traditional and contemporary music. Always a duo, and always playing live, the melodies they perform are a mix of the traditional, the modern and the timeless. So whether you're a fan of Biederbecke or Buble, there's sure to be something that will delight your ear.

MALAWI ANTLER is one of the world's most sought after teas. Consequently, Claridge's is one of just two places in the world where you will find it served.

#### MALAWI ANTLER

Rather than being made from the leaves of the tea bush, this unspeakably rare tea is made only from the velvety stems of its finely plucked spring shoots. These 'antlers' wonderfully express the earth of Malawi. In the same way that a wine has its terroir, a combination of factors give this single estate tea its unique flavours. Only a few kilos of Malawi Antler can be produced each year. The tea is soft and sweet with rich lychee and apricot flavours.

#### HERBAL INFUSIONS

*HERBAL TEA is not strictly 'tea' because all tea comes from the leaves of camellia sinensis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavourings and are naturally caffeine-free.*

#### FRESH ENGLISH MINT

Grown especially for Claridge's in the Tregothnan Botanical Gardens in Cornwall.

#### SPEARMINT

The most elegant of mints these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour. This mint perfectly accompanies any food from savoury to sweet but works particularly well as a digestif.

#### WILD ROOIBOS

This rooibos is grown wild in the Cedarberg Mountains of South Africa – its indigenous environment. To preserve the delicate ecosystem it is harvested by hand just once a year on horseback. A real redbush, it has strong, bright, berry-like flavours. It can be sweetened with honey or maple syrup and a stronger infusion can be enjoyed with milk.



### LEMONGRASS

An extraordinarily smooth and rich herbal infusion with the flavour of lemon drops. This sweet, complex and full-bodied lemongrass is grown in a remote Sri Lankan mountain tea garden above the Ravanna Falls. Bright and vibrant, it is a most wonderful pick-me-up and delicious with cakes and sweet pastries.

### CORNISH MANUKA

Manuka is a native of New Zealand but this rare plant has been growing in the Botanical Garden, at the heart of the ancient Tregothnan Estate in Cornwall, for over 100 years. Like the honey made from its flowers, Manuka possesses antibacterial and medicinal properties, particularly beneficial on cold, winter afternoons. Floral and highly fragrant with subtle woody notes of cedar it is particularly delicious with a drop of honey.

### LEMON VERBENA

Aloysia Citrodora or lemon verbena is originally from South America. It was brought to Europe by the Spanish in the 17th Century. A pure herb with a mellow lemon flavour, it makes a wonderful digestif.



## CLARIDGE'S COFFEE

Sourced by Workshop Coffee, London

At Claridge's we are committed to sourcing the most delicious coffee possible. This journey has seen us taste and test numerous samples from different producers and origins in order to find the most exciting and interesting coffee to bring back to our guests.

The result is a carefully curated menu created in partnership with Workshop Coffee, using beans from a number of producing origins, including Guatemala, El Salvador, Colombia, Costa Rica, Brazil, Rwanda, Ethiopia, Kenya and Burundi.

We brew single-origin coffees rather than blends which allow the specific and nuanced characteristics of each coffee to be showcased at their best. Our seasonal approach means that coffees are always prepared in their prime, when they taste fresh, vibrant and with a full depth of flavour.



## COFFEE MENU

### ESPRESSO

Concentrated and brewed under pressure, our espresso coffee possesses a balance of delicate sweetness, ripe acidity and a smooth, silky body. Expect toffee and dried fruit notes and the aftertaste to linger in the same way a square of high quality dark chocolate on your tongue might.

### CAPPUCCINO

Creamy, plush and pillowy steamed milk atop a caramelly and smooth espresso is one of the most satisfying and dessert like drinks. Our cappuccino is a textural and flavoursome delight.

### LATTE

A subtler coffee flavour provides a back note in a longer, velvety milk drink, prepared in such a way as to highlight the coffees toasted nut, custard and creamy notes.

### FILTER COFFEE

Precisely ground and brewed to bring out the unique characteristics of the coffee's origin and variety. This style of coffee allows for a greater clarity of flavour and should be enjoyed over a longer period of time. As the coffee cools, the sweetness and delicate taste become increasingly evident. Taken black, expect a crisp and clean cup. A splash of milk will highlight toasted nut and milk chocolate tones.

Ask your waiter for specific information on today's coffee choices.

### ACCESSORIES

Our finest bone china is imported from Limoges in France, and is of a jade and white pattern with a platinum banding made to a unique Claridge's design by Bernardaud. The tea stand is also unique to Claridge's, standing from the floor so as not to crowd the table and made to complement Thierry Despont's wonderful 1930s' inspired design of the Foyer.

## CLARIDGE'S ICED TEA/COFFEE

### CLARIDGE'S BLACK ICED TEA

*Satemwa Estate, Shire Highlands, Malawi*

Strong, rich, black tea blended from selected harvests across the Satemwa Estate.

### ICED JASMINE SILVER TIP

*Fuding, Fujian Province, China*

Delicately crafted spring buds carefully scented over six nights with fresh Jasmine flowers.

### ICED JAPANESE MATCHA

*Uji, Kyoto Prefecture, Japan*

A great depth and intensity. Bright and strong, yet smooth and mellow with a grassy sweetness.

### CLARIDGE'S ICED COFFEE

Workshop Coffee's seasonally sourced filter coffee brewed over ice for a sweet, fruity and refreshing summer alternative.

### ICED LATTE

Seasonal espresso from Workshop Coffee combined with your choice of milk, expect a rich, sweet and creamy cold coffee drink.

### SHAKERATO

A shot of espresso shaken over ice to give a cold creamy finish.



*Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.*