

AFTERNOON TEA MENU

A SELECTION OF TRADITIONAL SANDWICHES

- Smoked salmon and dill crème fraîche on rye bread
- Roasted chicken, baby gem lettuce and tarragon on granary bread
- Honey glazed ham with orange and mustard mayonnaise on onion bread
- Truffle egg mayonnaise and watercress on white bread
- English cucumber with minted crème fraîche on white bread

RAISIN SCONES & PLAIN SCONES

- freshly baked every day in Claridge's kitchens
- served with Cornish clotted cream, 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

- Banana, peanut and chocolate tart
- Exotic passion fruit baba
- Caffee saint honoré caramelized puff
- Rhubarb, crème fraîche mousse

GÂTEAUX DE VOYAGE

- Traditional Afternoon Tea £85
- with a glass of Laurent-Perrier La Cuvée Brut £95
- with a glass of Laurent-Perrier Rosé £105
- with a glass of Jus de raisin pétillant (non-alcoholic) £90

- additional glass of Laurent-Perrier La Cuvée Brut £25
- additional glass of Laurent-Perrier Rosé £35
- additional glass of Jus de raisin pétillant (non-alcoholic) £8

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 dill and 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.

CHICKEN

The chickens are naturally reared Cotswold White birds, which are given space and time to develop to produce a meat with a flavour and texture perfect for our sandwiches. Once roasted and carved, the chicken is accompanied with baby gem lettuce and tarragon on granary bread.

HAM

Our Dorrington ham sandwich is served on onion bread accompanied with orange and mustard mayonnaise. Our Executive Chef, searched high and low for the best quality ham, and eventually chose a father and son producer from the West Midlands who have now worked with us for over 15 years. Cooked in our own kitchens to a classic recipe, this is a wonderfully textured thick meat prepared for the perfect sandwich.

EGG MAYONNAISE

Burford brown hen's egg are cooked to retain their waxy texture and then chopped by hand and turned with our home-made truffle mayonnaise. Finished with a good twist of black pepper the sandwich is creamy, soft, yielding and very moreish; this sandwich is served with watercress 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.



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.

