

Festive Afternoon Tea

The Foliage Lounge
at The Biltmore Mayfair

18th November - 4th January

Welcome to the quintessential English afternoon tea experience at The Foliage Lounge.

Afternoon tea, a tradition that began in 19th-century London, has long been a symbol of sophistication. At The Biltmore, we bring this cherished ritual to life with a modern twist, offering a limited-edition tea experience that reflects the hotel's commitment to luxury, refinement, and impeccable service.

This season, our Festive Afternoon Tea celebrates the spirit of Christmas through a collection of indulgent flavours, warming spices, and elegant seasonal creations - each thoughtfully designed to capture the joy and magic of the holidays.

We invite you to explore the menu and enjoy an unforgettable afternoon of exquisite flavours, thoughtfully crafted by our skilled team of pastry chefs.



Classic Afternoon Tea

£80

(£95 on 24th & 25th December)

Nyetimber Cuvée Chérie - Free Flowing Sparkling Wine

£100

(£115 on 24th & 25th December)

Kids Afternoon Tea

£40

(£55 on 24th & 25th December)

Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle

**Please note on 24th & 25th December you can enjoy the same menu with a surprise addition to celebrate the magic of Christmas.*

Our Afternoon Tea can be tailored for a vegetarian diet, though please understand that they may take longer to prepare. For vegan options, please inform us 1-2 days in advance so we can arrange suitable alternatives.

The price of £40 is for kids under the age of 12.



Sandwiches

Classic Christmas Turkey, Stuffing, Cranberry Mayo, Crispy Lettuce on Cranberry Bread
Hot Smoked Salmon, Chives Crème Fraiche on Beetroot and Dill Bread NF
Cucumber and Truffle Cream Cheese on Brown Bread V, NF
Treacle Honey Gammon, Old Grain Mustard, Pickles, Watercress on White Bread GF, NF

Savoury

Spicy Crab on Crispy Cheddar Tartlet, Horseradish and Tofu Mousse
Mini Christmas Roll with Cranberry Gel
Spinach and Feta Bombom, Onion Chutney and Balsamic Pearls V

NF - Nut free | GF - Gluten Free | V - Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.





Seasonal Scones

Freshly Baked Golden Scones: Plain, Cranberry & Orange, White Chocolate & Lemon

V

Served with British Honey Comb, Dorset Clotted Cream, and a choice of Homemade Strawberry Jam or Lemon Curd

Desserts

Rudolph

Valrhona Macae Chocolate Mousse, Kumquat Compote, Chocolate sponge

NF, V

Frosted Pine

Gingerbread Sponge, Pear and Mascarpone Mousse

NF, V

Noël Choux

Cinnamon Opalys Ganache, Almond Frangipane, Cranberry Compote, Vanilla Pastry Cream

V

Snowflake

Roasted Coconut Cream, Clementine and Miso Caramel Insert, Golden Vanilla Sable

NF, V

Chocolate Nutcrakers and Gingerbread Cookies

V

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T E A M E N U

We have partnered with JING Tea, who responsibly source the finest single garden teas directly from traditional tea regions across Asia.

Assam Breakfast Tea (Black)

Honey, Malt, Raisin

Bold and awakening, rich black tea offering malty notes balanced by a natural honeyed sweetness

Vanilla Black Tea

Malt, Maple, Vanilla

Elegant and indulgent, with creamy vanilla and warming hints of maple layered over a smooth malty base

Dragon Well Tea

Cream, Hazelnut, Grass

An organic Chinese green tea, celebrated for its velvety texture and subtle nutty complexity with a fresh, grassy lift

Organic Genmaicha

Popcorn, Sesame, Steamed Greens

A comforting Japanese green tea blended with roasted and puffed rice - savoury, toasty, and softly vegetal

Moroccan Mint

Peppermint, Grassy, Smooth

A soothing and revitalising infusion, crafted with whole peppermint leaves for a clean, refreshing finish

Yellow Gold

Meadow Grass, Linseed, Syrup

Delicately hand-rolled and naturally golden, this rare tea evokes soft meadow with a syrupy finish

Organic Whole Rosebuds

Rose, Fresh Meadow, Bay Leaf

Natural caffeine-free tisane of whole rosebuds - delicate, floral and gently aromatic, like a spring breeze

Blackcurrant and Hibiscus

Blackcurrant, Hibiscus, Elderberry

A vibrant herbal infusion bursting with whole berries and hibiscus petals, delivering tangy-sweet, jewel-toned cup



NYETIMBER ENGLISH SPARKLING WINE MENU

For over 35 years, Nyetimber has had a single aim: crafting exceptional English sparkling wine that rivals the very best in the world.

A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier.

Regarded as England's finest sparkling wine, Nyetimber is made from one hundred percent estate-grown grapes.

Free Flowing Sparkling Wine

Nyetimber Cuvée Chérie

£100

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THE BILTMORE

MAYFAIR



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