

*Afternoon Tea*  
at The Biltmore Mayfair

TEA LOUNGE  
AT THE BILTMORE MAYFAIR

Welcome to the quintessential English afternoon tea experience at The Biltmore Mayfair's Tea 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.

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



# Afternoon Tea Menu

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Classic Afternoon Tea

£80

Nyetimber Sparkling Wine Afternoon Tea

£95

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**Available from 6th January to 31st March 2025**

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.



## Sandwiches

Corned Beef brisket, sauerkraut, sweet mustard mayo, rosemary foccacia bread <sup>NF</sup>  
Honey roast butternut squash, goats cheese, mâche salad, brown bread <sup>NF, V</sup>  
Wild mushroom truffle cream cheese, mango chutney, rocket, caraway bread <sup>NF, V</sup>  
Beetroot cured salmon, lime cream cheese, baby watercress, brioche onion bread <sup>NF</sup>

## Savoury

Severn & Wye smoked salmon roll, cream cheese, Arenka caviar, beetroot waffle <sup>NF</sup>  
Carvery smoked chicken and duck sausage roll with truffle mayo <sup>NF</sup>  
Butternut squash tartlet, labneh, crispy hazelnut <sup>V</sup>

## Scones

Warm sultana & plain buttermilk scones <sup>NF, V</sup>  
Served with Cornish Clotted Cream, Raspberry & Strawberry Preserves

## Desserts

### Blackberry and Earl Grey Tea Infusion

Earl Grey ganache montee, blackberry and lemon compote, vanilla sable

### Chocolate & Lotus Explosion

Araguani chocolate mousse, lotus biscoff cream, lotus biscuit and gold caramel glaze

### The Flavour of Winter

Mascarpone and vanilla mousse, apple cinnamon compote, crunchy crumble

### Indulgent Coconut

Lychee compote, coconut delice, lime sable

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

A 12.5% discretionary service charge will be added to your final bill. All prices are inclusive of VAT at the current rate. If you have any food allergies or dietary requirements, please advise a member of our team.

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The teas offered are sourced by The Rare Tea Company. A percentage of all tea sales is donated to Rare Charity.

**Chinese Emperor's Breakfast Black Tea**

Remarkably smooth with flavours of rich toffee, butterscotch and vanilla.

**Earl Grey**

A malty base with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

**Indian Cloud Black Tea**

Floral and bright with deep, malty notes, and rich dark chocolate.

**Chinese Emerald Green Tea**

Soft hay with notes of apricots and an elegant and lingering buttery finish.

**Nepalese Himalayan Spring Green Tea**

Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.

**New Zealand Waikato Oolong**

The fresh-tasting leaves are unroasted giving a green, slightly mineral note, with a long-lasting sweetness.

**Silver Tip Jasmine White Tea**

A deep and heady aroma with a light, gentle flavour and a natural sweetness.

**Malawi Peony White Tea**

Aromas of hay, peach & stewed apricots with a subtle umami note.

**English Peppermint**

The menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

**Sri Lankan Lemongrass**

A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

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**Bespoke Tea, made to your liking**

Please speak to one of the team, who will be more than happy to advise and arrange a bespoke tea made to your liking.

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## 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.

### Sparkling Wine Afternoon Tea paired with Nyetimber Cuvée Chérie Multi-Vintage

£95

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Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2016 | £145 per bottle



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