



Winter Afternoon Tea



The Foliage Lounge
at The Biltmore Mayfair

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.

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




THE
BILTMORE
MAYFAIR

Classic Afternoon Tea

£75

Nyetimber Chérie Sparkling Wine Afternoon Tea

£95

Children Afternoon Tea

£45

Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle

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.



Sandwiches

Choice of regular or vegetarian sandwiches

Regular:

Coronation Egg Mayo, Coriander, Mustard Cress, Hot Dog Brioche Bun

Cucumber, Mint Cream Cheese, White Bread

Smoked Salmon, Kosho Yuzu, Dill Crème Fraiche, Pickled Radish, Soft Rye Bread

Cornish Chicken, Basil Pesto, Rocket, Sundried Tomato Mayo, Basil Bread
Wiltshire Cured Ham, Rocket, Orange Marmalade, Mustard, Brioche Bun

Vegetarian:

Coronation Egg Mayo, Coriander, Mustard Cress, Hot Dog Brioche Bun

Cucumber, Mint Cream Cheese, White Bread

Wild Mushroom Truffle Cream Cheese, Mango Chutney, Rocket Salad, Caraway Bread

Mezze Hummus, Grilled Vegetables, Spinach, Brown Bread

Barber's Cheddar Cheese, Spring Onion, Chives, White Bread

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

NF, V

Served with British Honey Comb, Dorset Clotted Cream, and Homemade Strawberry Jam

Desserts

Morning Light Bergamot Whisper

NF

Mango Compote, Earl Grey Tea Ganache Montee, Digestive Biscuit Tart

Firelight Indulgence

NF

Cookie Centre, Chocolate Ganache, Vanilla and Caramel Tea Mousse, Marshmallow Veil

Matcha Cloud of Emerald

NF

Matcha Mousse, Passion Fruit Jelly, Vanilla Cremieux, Matcha Sponge, Crunchy Matcha Base

Masala Chai Velvet Cup

NF

Vanilla Sponge, Masala Chai Mousse, Chocolate Sable

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

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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

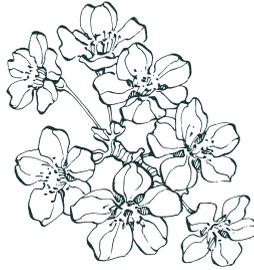
Rose, Fresh Meadow, Bay Leaf

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.

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

£95

Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle



