



CLARIDGE'S

AFTERNOON TEA MENU

2019

PREFACE

Claridge's Events menus are modified each autumn. Throughout the year additional amendments may take place in line with market conditions. Menu prices include VAT; a 12.5% discretionary service charge will be added to food and beverage.

A handwritten signature in black ink, reading "Martyn Nail".

Martyn Nail
Executive Chef

AFTERNOON TEA AT CLARIDGE'S

£60

A selection of traditional finger sandwiches

Severn & Wye smoked salmon, spiced shrimp butter, rock samphire on rye bread
Coronation chicken on malt bread
Dorrington ham, apple, pickled walnut, cheddar on onion bread
Burford brown egg, mustard cress, on white bread
English cucumber, buttermilk and chamomile on white bread
Croxtton Manor cheddar and walnut quiche

Freshly baked plain & raisin scones

With Cornish clotted cream & Marco Polo jelly

A selection of hand-made pâtisseries

Pear and ginger cake
bourbon vanilla cream and compressed pear

Passion fruit milk chocolate tart
passion fruit caramel and milk chocolate ganache

Pistachio and raspberry macaroon
raspberry Pépin and pistachio buttercream

Apple vanilla mousse
apple compote and blackcurrant meringue

Tea, coffee or herbal infusions

With a glass of Laurent-Perrier Brut, NV

£70

With a glass of Laurent-Perrier Rosé, NV

£80