

THE
HARRODS
TEA ROOMS

CELEBRATES

SPRING FESTIVAL 2024

YEAR OF THE DRAGON

2024 is the Year of the Wood Dragon, which represents power, success, honour and luck. The Wood Dragon is known for being highly creative and insatiably inquisitive, driven by a need to explore life and all of its adventures.

To mark the occasion, this year's Spring Festival afternoon tea menu will take your palate on an adventure of its own.

Our chefs have carefully prepared a selection of sweet treats, sandwiches and small bites bursting with exciting flavours, from mandarin and mango to black truffle and creamed horseradish.





@HARRODSFOOD

SPRING FESTIVAL AFTERNOON TEA

春节下午茶

£73 per person

AMUSE-BOUCHE

Mushroom velouté, bay leaf foam, cep (55kcal)

SELECTION OF SANDWICHES & SAVOURIES

Poached Faroe Islands Salmon *Vol-au-vent*, creamed horseradish, watercress, lemon (306kcal)

Sliced Cucumber *Feta*, lemon, tomato bread (194kcal)

Coronation Chicken *Packington free-range chicken*, onion bhaji, baby spinach (186kcal)

Cacklebean Egg Mayonnaise *Black truffle*, mustard cress, brioche roll (143kcal)

Recommended Champagne pairing: *Harrods, Blanc de Blancs Grand Cru NV, £23*

PATISSERIE SELECTION

Mango *Coconut financier*, mango & passion fruit cremeux (130kcal)

Caramel and Tea *English Breakfast tea sponge*, salted caramel, caramel & tea mousse (171kcal)

Peanut *Chocolate sponge*, peanut praline crunch, milk chocolate cremeux, peanut mousse, peanut & milk chocolate rocher (227kcal)

Mandarin *Mandarin & almond sponge*, orange blossom mousse, mandarin jelly (83kcal)

Recommended Champagne pairing: *Harrods, Rosé Champagne Brut NV, £21*

FRESHLY BAKED SCONES

Plain and raisin scones with clotted cream and Harrods jam (269kcal)

TEA

Choose from a wide variety of teas carefully selected by our in-house tea tailor

Vegetarian and gluten-free afternoon tea options are also available, though not for these specific dishes; please ask your server for details. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients. As our menu is priced per person, we are unable to provide a sharing experience.

Adults need around 2,000kcal a day. If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate.



THE ORIGINS OF AFTERNOON TEA

It might seem like a classic English institution, but afternoon tea is actually a relatively modern invention.

Tea drinking itself, of course, dates back much further – we can trace it back as far as the third millennium BC in China before it was eventually popularised in England during the 1660s by King Charles II.

But it was not until much later, in the mid-19th century, that the tradition of afternoon tea was born.

We have a duchess to thank for its eventual appearance: Anna, the seventh Duchess of Bedford. At her residence, the evening meal was served relatively late, at 8pm – a long time after lunch. The duchess requested that a pot of tea, bread and butter, and some cake be brought to her room late in the afternoon. The habit stuck, and she began inviting friends to join her.

Society caught on to this idea and took it up with enthusiasm, turning it into a fashionable indulgence that has endured to the present day.



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VEGAN AFTERNOON TEA

£73 per person

AMUSE-BOUCHE

Mushroom velouté, bay leaf foam, cep (55kcal)

SELECTION OF SANDWICHES & SAVOURIES

English cucumber *Minted cream cheese, cracked black pepper, malted brown bread* (182kcal)

Carrot and chickpeas *Carrots, crushed chickpeas, sweet chilli red onion, coriander and curry spiced dressing* (189kcal)

Mushroom and leek *Quiche of roasted mushroom, leek, tofu, fine herbs* (60kcal)

Tomato and olive *Sliced tomato, olive tapenade, hummus, rocket* (197kcal)

Recommended Champagne pairing: *Harrods, Blanc de Blancs Grand Cru NV* £23

PÂTISSERIE SELECTION

Rhubarb and Raspberry Cheesecake *Forced rhubarb and raspberry compote in a light vegan cream cheese mousse on an oat digestive base* (85kcal)

Apple Crumble *Apple compote with a cinnamon and oat crumble, apple caramel and custard* (95kcal)

Carrot Cake *Spiced carrot cake with pumpkin seeds and plumped raisins, with citrus-scented cream-cheese frosting* (202kcal)

Cacao Fruit Square *Cacao fruit mousse, Harrods Grand Cru 66% flourless chocolate cake, cacao nib crunch* (101kcal)

Recommended Champagne pairing: *Harrods, Premier Cru Brut NV* £19

FRESHLY BAKED SCONES

Plain and Raisin Vegan Scones with a plant-based Chantilly cream and Harrods jam (209kcal)

Recommended Champagne pairing: *Harrods, Rosé Champagne Brut NV* £20

TEA Choose from a wide variety of teas carefully selected by our in-house tea tailor.

As our menu is priced per person, we are unable to provide a sharing experience.

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. VAT is charged at the applicable rate.

COCKTAILS & BUBBLES

For a roaring start

CHAMPAGNE & PROSECCO COCKTAILS

Bellini <i>Harrods Prosecco, peach purée</i>	£16
Rossini <i>Harrods Prosecco, strawberry purée</i>	£16
Kir Royale <i>Harrods Brut Champagne, crème de cassis</i>	£22

TEA-BASED COCKTAILS

£16

Golden Age <i>Green tea, Hendrick's Gin, elderflower cordial, apple juice, cucumber</i>
Earl Grey Cooler <i>No. 42 Earl Grey tea, vodka, Chambord, lemon juice, marmalade</i>

CLASSIC COCKTAILS

£16

Aperol Spritz <i>Aperol, Harrods Prosecco, soda water</i>
Negroni <i>Gin, Campari, vermouth</i>
White Negroni <i>Gin, Italicus bergamot liqueur, vermouth</i>
Old-Fashioned <i>Bourbon, Angostura bitters, sugar</i>

NON-ALCOHOLIC COCKTAILS

£12

Strawberry & Basil Cooler <i>Strawberry purée, lemon juice, fresh basil, soda (109kcal)</i>
Virgin Mojito <i>Mint, lime, lemonade (85kcal)</i>
Garden Iced <i>No. 18 Georgian Blend tea, lemonade (80kcal)</i>

CHAMPAGNE & SPARKLING WINE

Glass (125ml)

Bottle

Pasqua Romeo and Juliette Prosecco	£15	£65
Harrods, Premier Cru Champagne Brut NV	£19	£75
Harrods, Rosé Champagne Brut NV	£20	£85
Harrods, Blanc de Blancs Grand Cru Champagne NV	£23	£112
Moët & Chandon Brut Imperial	£20	£98
Moët & Chandon Rosé Imperial	£21	£105
Veuve Clicquot Brut		£112
Dom Pérignon		£300

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SOFT DRINKS

Harrods still or sparkling water	330ml £4.95	750ml £6.95
Juice - orange (90kcal), apple (103kcal), or cranberry (127kcal)		£10.50
So Jennie Paris non-alcoholic sparkling wine	125ml £6	Bottle £38

SPIRITS

(50ml)

GIN

Hendrick's Gin	£11
Tanqueray No.Ten	£10

VODKA

Belvedere	£9
Ketel One	£9

RUM

Havana Club Añejo 7 Años	£10
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WHISKY

Four Roses Small Batch bourbon	£10
Johnnie Walker Double Black	£10
The Dalmore, Aged 15 Years	£15

BRANDY

Hennessy VS	£10
Rémy Martin 1738	£14
Hennessy XO	£28

MIXERS

£4.95

Coca-Cola, Diet Coke, Coca-Cola Zero Sugar, 7up Free, Schweppes
Soda Water, Fever-Tree Tonic Water, Fever-Tree Light Tonic Water,
Fever-Tree Ginger Ale, Fever-Tree Lemonade, Double Dutch
Cucumber & Watermelon

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HARRODS FINE TEAS

'Harrods Teas are of such excellence that over exclusive tea tables, they are a subject of mutual congratulation and, in more homely circles, an inexpensive luxury that no-one need forego.' Harrods General Catalogue, 1929

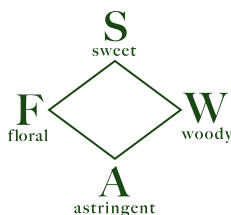
For Harrods, it all started with tea. In 1834, Charles Henry Harrod began trading as a tea dealer and grocer in London's East End, before opening a store in Knightsbridge in 1849.

Selling and serving the finest teas remains a core part of Harrods' heritage. Over the centuries, we have preserved the visionary spirit of our founder by maintaining exacting standards and stocking only the finest teas in the world.

All teas come from the same plant, *camellia sinensis*, with different varieties according to the region of provenance. Classification – black, green, blue (oolong) or white – is determined by how the leaves are picked and processed. Every stage of this complex operation contributes to the final taste (though the main difference is created by the oxidation level applied to the leaves).

The final product in your cup represents thousands of miles travelled across the globe, and centuries of skill.

Today, our Harrods Tea Rooms manager has created a tea flavour spectrum *Pyra* to help you navigate the menu and make your decision based on where the tea sits among four main flavour profiles – sweet, woody, astringent and floral.



For selected teas, we have also introduced a gongfu-style tea service – a traditional Chinese ceremony involving the ritual preparation and presentation of tea.

Please ask a member of staff for more details.



CLASSIC TEAS

Signature and special blends

Harrods has been creating exquisite tea blends since 1849. The fine art of blending can be compared to creating a delicate new perfume, where the potential combinations are endless. Below is a selection of nostalgic and exclusive blends. No matter which tea you choose, our expertise and commitment to quality are brewed into every cup.

No.42 Earl Grey

CHINA

This blend draws on two centuries of English tradition to ensure the perfect experience. Following the original method of preparation, select teas are lightly scented with bergamot oil. Each sip is smooth and distinct, with a hint of citrus.



No.18 Georgian Blend

INDIA & CHINA

Harmonious and creamy with a reviving full-bodied liquor, this tea was first developed to mark the grand opening of our restaurant The Georgian in 1911, to celebrate the coronation of King George V. The blend combines the very best of India's main tea-growing regions – Darjeeling for its flavour and Assam for its body – with the finest Chinese tea for its fragrance. Uplifting yet delicate, it makes a delicious cup.



No.49 Blend 1849

INDIA

Originally made in honour of Harrods' 150th anniversary, Blend 49 is a combination of teas from India's five main tea-producing regions. The tea is a fusion of the best characteristics from all five regions and produces a unique aroma and a rich flavour.



No.16 Afternoon Special Blend

SRI LANKA

Picked in the prime months of August and February, this blend combines high- and medium-elevation teas from the pristine Dimbula region. The carefully picked leaves yield an amber brew full of sweet, subtle flavours.



No.14 English Breakfast

INDIA, KENYA & SRI LANKA

Full-bodied flavours of Assam complement the pungent Kenyan tea and the subtle, sweet Ceylon to produce our renowned strong but balanced English Breakfast tea.



No.191 Decaffeinated English Breakfast

INDIA, KENYA & SRI LANKA

Harrods' traditional English Breakfast is a unique blend of Darjeeling, Assam, Kenyan and Sri Lankan teas – and, in this instance, has been delicately decaffeinated.



BLACK TEAS

Black tea involves all five basic steps of tea production (plucking, withering, rolling, oxidising and firing). The leaves are allowed to fully oxidise during this process. Production is typically completed within a day, and the liquors range from dark brown to deep red in colour.

No.176 Jungpana Estate 2nd Harvest

DARJEELING, INDIA

The Jungpana Tea Estate's south-facing position between 3,000ft and 4,500ft above sea level produces teas with muscatel characteristics that have been enchanting tea lovers for over a century.



No.131 Lapsang Souchong

FUJIAN, CHINA

True to the nature of a traditionally smoked black tea, Lapsang Souchong challenges the senses with a strong fragrance.



No.170 Halmari Estate 2nd Harvest

ASSAM, INDIA

Halmari possesses a long, wiry leaf with plenty of golden tips. Once infused, the leaf becomes bright and coppery, offering a sweet and well-balanced clarity. It has a finesse and definition that linger into a pleasant aftertaste.



No.165 22 Karat Gold Leaf (supplement £65)

ASSAM, INDIA

This carefully selected Assam tea has been handcrafted with 22kt gold leaf, resulting in a bold, malty, full-bodied cup with a touch of decadence.





Curiosity: Black tea is fully oxidised and was originally created not more than three centuries ago to preserve the quality of tea shipments during the long journey across the sea from China to western Europe.

GREEN TEAS

To make green tea, freshly picked leaves are pan-fired (Chinese method) or steamed (Japanese method) at a temperature hot enough to inhibit the natural oxidation process and encapsulate in the processed leaves all the richness of the fresh ones. This ensures distinctive and sophisticated tasting notes with major health benefits due to the preserved high level of antioxidants and active ingredients.

No.206 Gunpowder Supreme

ZHEJIANG, CHINA

Invigorating and deeply nourishing, this explosively named tea delivers subtle mineral notes behind a fresh texture for a full-bodied cup with a hint of smokiness.



No.211 Jasmine Dragon Pearls

FUJIAN, CHINA

High-quality green tea is used as a base, to which fresh jasmine flowers are added for their exquisite perfume. The hand-rolled pearls open upon infusion to reveal a beautiful 'dragon': the fragrant flower hidden in the centre. The warm, creamy, enticing leaf is lifted by a fresh yet heady jasmine aroma.



OOLONG TEAS

Oolong teas span a broad spectrum of colours, between green and black, determined by the level of oxidation of the leaf. This process is carried out repeatedly, sometimes over the course of days, creating a beautiful layering or 'painting' of aroma and flavour. Oolongs typically have a more complex flavour than green or white teas; with very smooth, soft astringency, they are rich in floral or fruity flavours, making them ideal for those new to tea drinking.

No.224 Tie Guan Yin Supreme I an Xi (supplement £30)

FUJIAN PROVINCE, CHINA

Known as the 'Iron Goddess of Mercy', this is one of China's most exclusive and revered teas, with Harrods' Supreme version the ultimate in refinement. Uplifting and invigorating, it possesses an exquisite floral fragrance, a unique lingering taste and a jade infusion. We recommend it served in a traditional Chinese gongfu ceremony.



No.226 Wen Shan Pouchong (supplement £8)

Produced since 1885, wen shan pouchong is also known as 'wrapped tea'. Made using a traditional technique of placing the leaves in paper during the drying process, it delivers a beautiful floral fragrance and a rich, melony flavour.



No.223 Arishan Tai Milk Oolong

Handpicked from cultivars grown in the mountains of a region famous for its production of high-quality oolong. It produces a floral aroma with a pleasant milky flavour that is enhanced by light roasting.



WHITE TEAS

White tea is essentially unprocessed tea. The name is derived from the fuzzy white 'down' that appears on the unopened or recently opened buds – the newest growth on the tea bush. White tea is simply plucked and allowed to wither dry. The leaves are not rolled or shaped. White teas produce very pale green or yellow liquor, and are the most delicate in flavour and aroma.

No.237 Jasmine Silver Needle

FUJIAN, CHINA

Silver Needle is China's finest white tea. Its perfect downy buds are picked and sun-dried in April, in the Fujian mountains. In August, the tea is laid beneath a bed of fresh jasmine flowers for seven consecutive nights, marrying the sweet white tea with a fresh, fragrant jasmine aroma.



No.51 Saffron Silver Tips (supplement £10)

DARJEELING, INDIA

Blended with handpicked Kashmiri saffron, this is a delicate second-flush Darjeeling tea with the bold natural colour and intense flavour of the highly desired spice.



No.230 White Peony

FUJIAN, CHINA

Produced by the Heng Yuan Chun tea farm in the mountains outside the city of Fuding, this high-quality white tea is created with the first bud and two leaves from the peony plant.



Curiosity: White tea has the most antioxidants of any type of tea.

HERBAL TEAS

Known as tisanes, herbal teas are caffeine-free infusions of herbs and plant extracts. Arguably, most herbal teas find their roots in ancient Egypt. The first recorded mention of camomile being enjoyed as a drink was in a document known as the Ebers Papyrus, in 1550 BC. Peppermint has been used as a caffeine-free home remedy to aid digestion and soothe the stomach for millennia, dating back to the ancient Greeks, who would rub tables with peppermint to make dining more pleasant.

No.121 Rooibos

WESTERN CAPE, SOUTH AFRICA

A naturally caffeine-free alternative, this tea boasts a soft, gently, tangy flavour that combines a dry-straw earthiness with a hint of bitter Seville orange.

No.112 Camomile

This tea can be described as sweet yet austere – the definitive camomile taste. Bright, full and mellow in the cup, it has floral, honeyed aromas that mingle with soft, refreshingly bitter vegetal complexities. It is naturally caffeine-free and makes a relaxing evening drink.

No.120 Peppermint

Native to the Mediterranean, peppermint is a herb that can be enjoyed as a hot beverage and has an exquisitely high menthol content, resulting in its intense scent and flavour. This stimulating herb offers a deliciously minty-sweet taste with a cool and freshly pure aroma. As it is naturally caffeine-free, this is the ideal drink to consume in the evening.

No.132 Rose Buds

This herbal tea is made from whole rose buds, plucked and dried when young for a light and fragrant beverage. The essential oils in this tea not only give an elegant rose-petal taste and aroma, but also improve circulation and are good for the heart.

No.70 Blackcurrant & Hibiscus

This natural caffeine-free fruit infusion, made with pieces of fruit, whole berries and floral components, is enjoyable both hot and cold.

No.75 Strawberry & Kiwi

A deep-pink infusion of strawberry and kiwi, beautifully balanced with fragrant flowers, is perfect served either hot or over ice.

COFFEE & HOT CHOCOLATE

Knightsbridge Roast

BRAZIL, INDONESIA, COLOMBIA & COSTA RICA

Harrods' signature Knightsbridge Roast has been created by our Master Roaster to be served with milk. A complex blend of arabica beans from Brazil, Indonesia, Colombia and Costa Rica ensures that this coffee is full-bodied with a creamy texture and notes of caramel, nuts and chocolate, as well as a hint of spice.

All our coffees are carefully brewed using this blend, which is composed of four distinctive coffees:

BRAZIL Pulp natural - brings sweetness, body and notes of nuts and chocolate

COLOMBIA Washed - brings sweetness, gentle bitterness, body and notes of caramel and cocoa

SUMATRA MANDHELING Washed - brings spicy notes, low acidity, thick body and rustic flavours often described as earthy

COSTA RICA Honey process - brings a clean base, gentle lingering acidity of melon and low-to-medium body

Espresso single (2kcal) /double (4kcal)

Macchiato single (8kcal) /double (11kcal)

Americano (4kcal)

Latte (136kcal)

Cappuccino (96kcal)

Iced Americano (4kcal) or latte (136kcal)

Harrods grand-cru mocha (205kcal)

Harrods grand-cru hot chocolate (396kcal)



Illustrations by Alice Nyong, a talented London-based artist who specialises in high-quality illustration and design work

T H E
HARRODS
T E A R O O M S

HISTORY OF THE HARRODS TEA ROOMS

During the building of the Hans Road side of Harrods between 1909 and 1911, a new restaurant was planned, up on the Fourth Floor. Completed in 1911, the year of George V's coronation, it was named
The Georgian in honour of the new king.

When it opened, the sheer scale of the restaurant amazed customers, with *The Times* writing: "The largest restaurant in London, seating 1,200 persons at a time... A charming place for lunch or tea."

Just after the First World War, The Georgian was famous for its tea dances. For five shillings, customers could try the latest dance steps on the restaurant's sprung dance floor (now hidden under the carpet).

In 1928, the classical Georgian-style interior was lightened by the insertion of an Art Deco skylight with ornamental wrought ironwork and a plasterwork frieze of stylised ferns and fountains.

Between the wars, it was famous for its regimental dinners, as few restaurants in London could accommodate so many guests – the annual Royal Engineers' Dinner, for instance, had more than 800 attendees.