

# 40th Birthday Celebration Afternoon Tea

Step into a time capsule of flavour as we mark our 40th birthday with a playful afternoon tea inspired by the past four decades.

From the bold, eclectic tastes of the 80s to today's refined classics, each bite is a nod to the eras that shaped us.

This is more than a menu - it's a tribute to 40 years of style, culture, and culinary creativity.

## Afternoon Tea

Explore our range of JING Teas - single origin and single garden teas, selected from Asia's best tea regions. All teas are served in a unique 'tea-iere' – the ultimate modern tea infuser that gives leaves space to infuse with beautiful colour and flavour.

## AFTERNOON TEA MENU

#### Savoury

Contemporary: Cucumber and miso mayo sandwich on bloomer **G S** 

00s: Roast chicken and rocket pesto on brioche  ${\bf G}~{\bf M}$ 

90s: Smoked salmon fishcake, curry mayo G M E F S 80s: Classic prawn cocktail, spicy cocktail sauce, iceberg lettuce F SH SU

#### Sweet

Contemporary: Éclair, bergamot and white chocolate crémeux, blueberry jelly **G E M S** 

90s: Funfetti macarons, peach whipped ganache, rainbow sprinkles C E M MU N S

80s: Black Forest gâteau, dark chocolate sponge, vanilla cream, morello cherry cômpote C M E MU S

#### Scones

Classic **G E M** Yoghurt and gin soaked raisins **G E M SU** 

Condiments: Clotted cream **M** Raspberry jam Butterscotch, milk chocolate spread **M S**  TEA

Served with Jasmine Pearls Sparkling Tea and your choice of hot JING tea.

Assam Breakfast Honeyed, malty flavour from Assam, India

**Earl Grey** Notes of fresh citrus and natural bergamot from Ruhana, Sri Lanka

Jasmine Silver Needle White tea flavoured with honeyed apple and vanilla from Yunnan, China

Organic Jade Sword Green tea bursting with sweet spring flavour from Hunan, China

**Phoenix Honey Orchid** Oolong tea with lush dessert wine aromas and exotic fruit notes from Guandong, China

Raspberry & Rose A delicate, elegant natural herbal tea with raspberry and rosebuds

Whole Peppermint Leaf An intensely refreshing infusion

Blackcurrant & Hibiscus A vivacious blend of juicy blackcurrants and dried hibiscus

#### FIZZ (125ml)

JING Jasmine Pearls Sparkling Tea A refreshing sparkling green tea with jasmine aroma, subtle fruit and honey notes from Fujian, China

La Garde Écossaise Champagne 15

### PLANT BASED MENU

#### Savoury

Contemporary: Cucumber and miso mayo sandwich on sourdough **G S SS** 00s: Avocado and crispy chickpea, spicy cocktail sauce **S** 

90s: Roast pepper and rocket pesto on brioche G80s: Mushroom arancini, black garlic mayo S

#### Sweet

Contemporary: Bergamot mousse, vanilla crumble, blueberry jelly **S** 90s: Funfetti pavlova, peach whipped ganache, rainbow sprinkles **S** 

80s: Black Forest gâteau, dark chocolate sponge, vanilla cream, morello cherry cômpote S

#### Scones

Classic Yoghurt and gin soaked raisins **SU** 

> Condiments: Dairy free butter **S** Raspberry jam Caramel spread **S**

KEY: C Celery G Cereals containing Gluten CR Crustaceans E Eggs F Fish L Lupin M Milk MO Molluscs MU Mustard N Nuts P Peanuts SS Sesame Seeds S Soya SU Sulphites VG Vegetarian VE Vegan

ALLERGY ADVICE: We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

A discretionary service charge of 12.5% will be added to your bill. Prices are in GBP.