AFTERNOON TEA

Every day from 1:00pm to 5:00pm

REGIONS OF INSPIRATION

Regioni d'ispirazione

Piemonte - pronounced [pje'monte]

The name *Piemont* derives from medieval Latin of *Pedemontium*, meaning "at the foot of the mountains".

Lombardia - pronounced [lombar'di:a]

The word *Lombardia* has come from the Proto-Germanic elements equivalent to the meaning of long beard.

Veneto - pronounced ['vɛ:neto]

Veneto is found to be an important region in respect to wine production. Homemade wine-making is widespread and has given lieu to large amounts of Grappa distillation.

Emilia-Romagna - pronounced [eˈmiːlja roˈmanna]

The region is considered one of the richest regions in terms of Gastronomy, subsequently home to the city of Parma, UNESCO's Creative City of Gastronomy, celebrated for its production of meats products.

Toscana - pronounced [toˈskaːna]

The birthplace of *Rinascimento*, the Italian Renaissance, the region of *Toscana* prides itself with some of Italy's finest landscapes, artistic legacy and history.

Puglia - pronounced ['puʎ:a]

With its crystal waters and endless olive groves, *Puglia* remains ones of the most breath-taking coastlines of Italy with four specific Protected Destination of Origin throughout the region for its olive oil production.

Sicilia - pronounced [sɪˈʃiːlja]

Sicily, the largest island in the Mediterranean gulf, is renowned for its abundance in fresh produce including those form the sea such as cuttlefish, swordfish and sardines. The Sicilian *granita* is a summer favourite traditionally eaten with *Brioche Siciliana*.

YOUR ADVENTURE BEGINS

Inizia la sua avventura



Should you have any allergies, intolerance or special requirement, please inform us. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Afternoon Tea with an Italian Twist | £52

SELECTION OF FRESHLY MADE SAVOURY BITES

Organic egg with homemade mayonnaise on shortcrust pastry
Brioche with mortadella and cream cheese

White bread sandwiches with:
Smoked salmon, cottage cheese and sturgeon roe
Gorgonzola, walnuts and radish
Capricciosa salad
Grilled vegetables and sun-dried tomatoes

THE BAKERY

Brioche Siciliana Plain and cranberry scones Strawberry jam, clotted cream and hazelnut spread

SELECTION FROM OUR PASTICCERIA

Panna cotta with pomegranate compote
Sicilian cannolo filled with ricotta and candied orange
Roman maritozzo bun with cream
Napolitan Babà with rum
Pumpkin tartlets
Rose biscuits

SERVED WITH A GLASS OF FERRARI MAXIMUM BLANC DE BLANCS

AFTERNOON TEA À LA CARTE

SELECTION OF FRESHLY MADE SAVOURY BITES £18

Organic egg with homemade mayonnaise on shortcrust pastry
Brioche with mortadella and cream cheese

White bread sandwiches with:
Smoked salmon, cottage cheese and sturgeon roe
Gorgonzola, walnuts and radish
Capricciosa salad
Grilled vegetables and sun-dried tomatoes

THE BAKERY

Plain and cranberry scones served with strawberry jam, clotted cream and hazelnut spread

SWEET SELECTION FROM OUR PASTICCERIA £17

Panna cotta with pomegranate compote
Sicilian cannolo filled with ricotta and candied orange
Roman maritozzo bun with cream
Italian Babà with rum
Pumpkin tartlets
Rose biscuits

OUR TEAS

THE FINEST LOOSE LEAF TEAS SELECTED FROM CAMELLIA'S TEA HOUSE.

Founded in late 2007, Camellia's Tea House was born from a desire to create a wellness range of teas which would not only be founded on the well-known health properties of tea but also on the quintessentially English heritage of tea drinking that we are familiar with.



THE BLACK TEAS

ENGLISH BREAKFAST

A classic to us all, this English Breakfast tea is a delicious combination of broken orange pekoe black teas grown at high altitude which have been blended to produce a full bodied tea with delicate floral and spicy undertones.

EARL GREY

Camellia's Earl Grey is a result of combining a superior quality of Chinese black tea and bergamot oil. This beautifully scented tea offers a flowery, citrusy flavour and remains the epitome of the classic English tea.

DARJEELING GOOMTEE 2ND FLUSH

Known as the most noble plant of the Himalayan highlands, it is harvested in the summer when leaves have reached their aromatic and flowery bloom.

BESPOKE BAGLIONI TEA

A balanced blend of Chinese and Ceylon black teas that has been combined with delicious cocoa pieces, white chocolate chips and coconut.

The bespoke Baglioni Tea has been fashioned and hand blended exclusively for Baglioni Hotel London, it is an inviting and sumptuous black fusion which has the unmistakable flavour of chocolate embodying the spirit of Italian hospitality.

ROSE TEA

Also known as Mei Gui Hong Cha, this Rose Tea is considered to be a classic amongst scented Chinese teas. During its production, the tea leaves are layered with rose petals and left to absorb the elegant aroma of the flower.

GREEN AND HERBAL TEAS

LUNG CHING DRAGONWELL

Also simply known as *Dragonwell*, Lung Ching is one of the most world-renown Chinese green teas, recognised for its quality and remarkable flavour. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma.

JASMINE BAI MAO HUO

Jasmine Bai Mao Huo is also comically known as 'White Haired Monkey' because the young tea buds appear twisted and lined with a silvery hue.

The tea produces a sweet, jasmine flavour with a wonderful honey-like and fragrant aroma.

SUMMER GARDEN

A delicious chamomile-based, soothing herbal wellness infusion which is calming and relaxing.

WHITE, OOLONG AND OUR INFUSION

WHITE APRICOT

White Apricot is a Gold Taste Award winning fusion tea that combines the refined characters of a white tea with the honey like sweetness of apricot pieces.

FORMOSA OOLONG

Formosa Oolong (or Wulong) is a very smooth tea with the scent of sweet orchids and a wonderfully rich and fruity flavour.

VERRY BERRY

An exciting, pure fruit tea consisting of a wide selection of berries and a few other dried fruit, such as papaya. The deep red cup is characterized by a vivid fruitiness and a pleasing natural sweetness that is balanced by the tart hints of hibiscus.

ROOIBOS CHAI

This tea is an aromatic blend of invigorating and traditional Indian masala spices with South African Rooibos Tea. Together the elements combine beautifully to produce a delicious yet unique Rooibos Tea with a lovely fragrance, taste and aroma of spicy Chai tea.

ENJOY YOUR MEAL!

Brunello Bar and Restaurant