

*Chelsea Blooms*

Afternoon Tea

TEA LOUNGE  
AT THE BILTMORE MAYFAIR

Welcome to a quintessential English afternoon tea at The Biltmore Mayfair's Tea Lounge.

Afternoon tea, a tradition that began in 19th-century London, has long been a symbol of sophistication. This year, in celebration of the renowned Chelsea Flower Show, we've infused our limited-edition afternoon tea with a touch of floral elegance, bringing the season's vibrant colours and blooms to life.

Indulge in thoughtfully crafted pastries, teas, and sandwiches that reflect our commitment to luxury and refinement, all while celebrating the spirit of spring. This exclusive tea experience promises to deliver unforgettable flavours and exceptional service.

We invite you to explore the menu and enjoy an afternoon of timeless tradition with a fresh, modern twist.





  
**THE  
BILTMORE**  
MAYFAIR

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Classic Afternoon Tea

£80

Nyetimber Chérie Sparkling Wine Afternoon Tea

£95

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Classic Cuvée Multi-Vintage | £20 per glass

Rosé Multi-Vintage | £22 per glass

Blanc de Blancs 2014 | £145 per bottle

Available from 17th May to 25th May 2025

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.

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## Sandwiches

Coronation chicken with baby gem on masala bread

Cucumber and mint Greek yogurt on brown bread

Tomato, pesto mayo and mozzarella on focaccia

Smoked salmon and dill cream cheese on brioche onion seeded bread

## Savoury

Crab, avocado mousse, tobiko caviar

Mini cottage pie

Wild mushroom vol-au-vent, cep powder, cream cheese, quail eggs

## Scones

Freshly baked golden scones - plain, cranberry & orange, white chocolate & honey <sup>NF, V</sup>

Served with Cornish clotted cream, homemade strawberry jam and locally sourced British honeycomb

## Desserts

### The Tale of a Lily

Wild rhubarb cremeaux, key lime and jasmine mousse, opalys chocolate daisy flower <sup>V, NF</sup>

### Mystical Mushroom

Coconut mousse, mango and basil compote, organic chocolate and rice crisp <sup>V, NF</sup>

### The Chelsea Rose

Chocolate mousse, hazelnut praline ganache, orange blossom, chocolate sable <sup>V</sup>

### Bee's Knees

Honey blossom mousse, apricot and lavender, vanilla sable <sup>V, NF</sup>

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

*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.*

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The teas offered are sourced by The Rare Tea Company. A percentage of all tea sales is donated to Rare Charity.

**Chinese Emperor's Breakfast Black Tea**

Remarkably smooth with flavours of rich toffee, butterscotch and vanilla.

**Earl Grey**

A malty base with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.

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**Indian Cloud Black Tea**

Floral and bright with deep, malty notes, and rich dark chocolate.

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**Chinese Emerald Green Tea**

Soft hay with notes of apricots and an elegant and lingering buttery finish.

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**Nepalese Himalayan Spring Green Tea**

Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.

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**New Zealand Waikato Oolong**

The fresh-tasting leaves are unroasted giving a green, slightly mineral note, with a long-lasting sweetness.

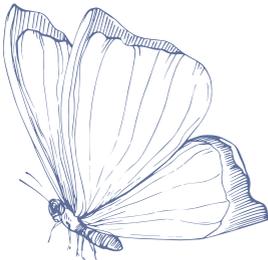


**Silver Tip Jasmine White Tea**

A deep and heady aroma with a light, gentle flavour and a natural sweetness.

**Malawi Peony White Tea**

Aromas of hay, peach & stewed apricots with a subtle umami note.



**English Peppermint**

The menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

**Sri Lankan Lemongrass**

A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

# 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.

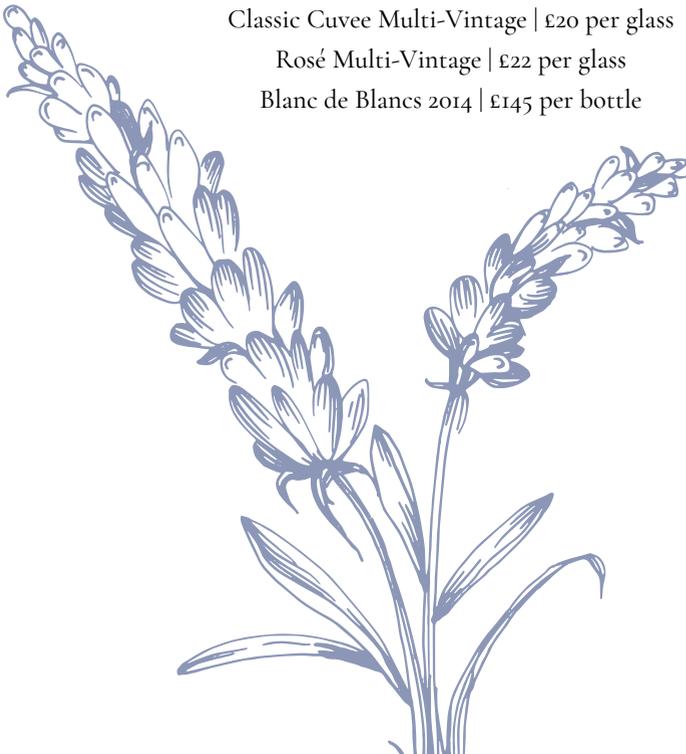
Regarded as England's finest sparkling wine, Nyetimber is made from one hundred percent estate-grown grapes.

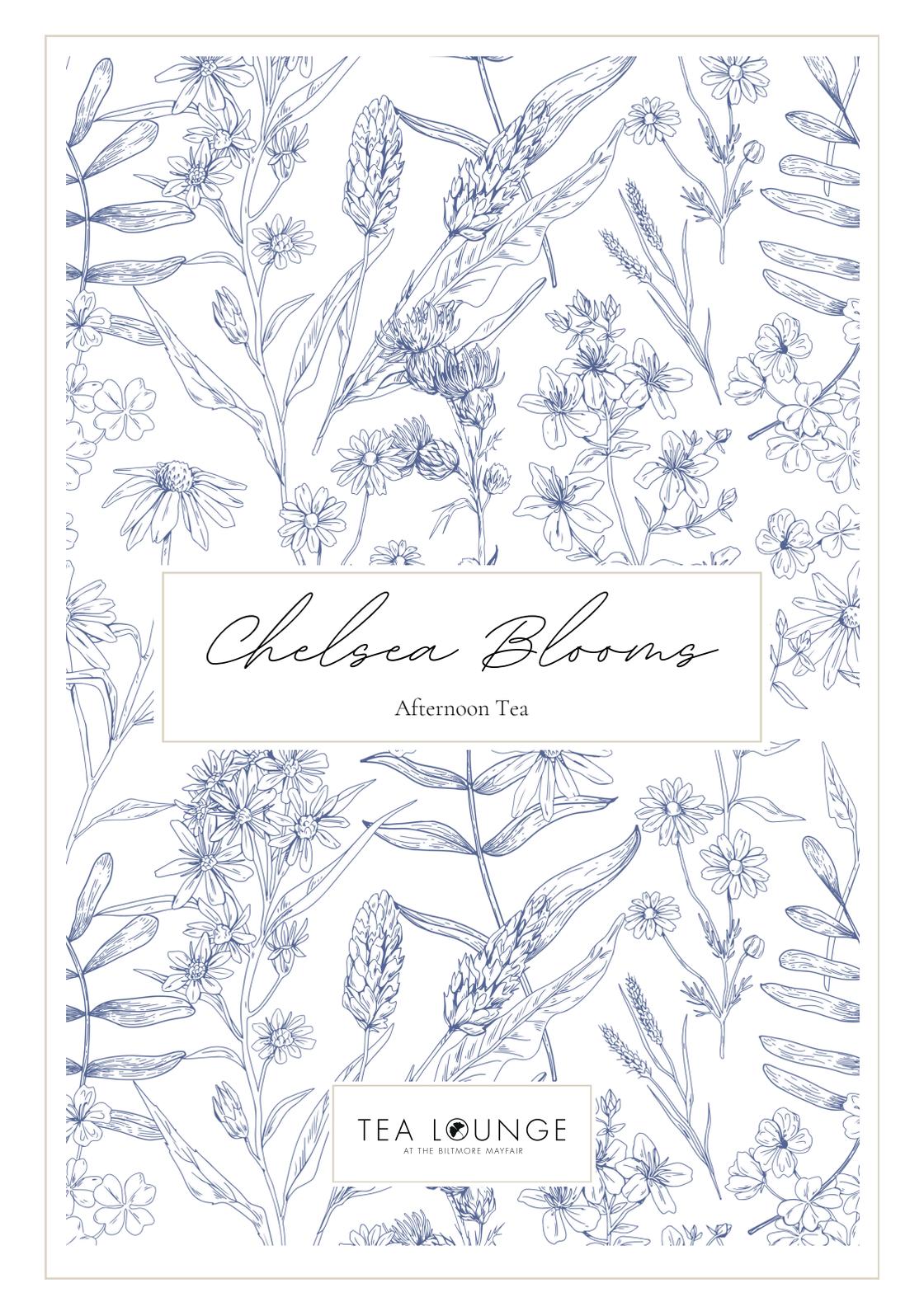
## **Sparkling Wine Afternoon Tea paired with Nyetimber Cuvée Chérie Multi-Vintage £95**

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Rosé Multi-Vintage | £22 per glass

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