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## WELCOME TO THE PALM COURT

**Sir Bracewell Smith** is renowned to have built the Park Lane Hotel in 1927. He oversaw some ingenious building techniques, from the groundbreaking internal steel structure, nicknamed “**the birdcage**”, to the state-of-the-art whitening system for the facade.

Step back in history & the Roaring 20’s with original Art Deco features & savour our delicious “**Birdcage Afternoon Tea**” with a selection of 27 tea blends, cakes, beautiful pastries, scrumptious scones & delicate finger sandwiches.



## AFTERNOON TEA

### A Brief History

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Afternoon tea is recognised around the world as being something traditionally British. Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783-1857), Lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8.30 or 9.00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. Every afternoon, she experienced a “sinking feeling” and requested sandwiches & cakes between 3pm & 4pm in the afternoon.

Soon others followed the Duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of afternoon tea, and began to invite some guests to join her. Soon all of fashionable London was sipping tea with a variety of sandwiches on the side.

The custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.

Afternoon tea prices are subject to change for special occasions. All prices are inclusive of VAT. A discretionary 12.5% Service charge will be added to your bill.

A minimum charge of £39.00 per person will be applied on a Friday, Saturday & Sunday between 12.00 & 19.00 Hours.

This menu contains allergens. If you have any food/drink intolerances or allergies, please let a member of the team know and we can guide you accordingly.

## CHAMPAGNES & WINE

	Glass 125ml	Bottle 750ml
<b>BRUT</b>		
Moët & Chandon Brut Imperial, NV	15.00	75.00
R de Ruinart Brut, NV		85.00
<b>BRUT ROSÉ</b>		
Moët & Chandon Imperial Brut Rosé, NV	18.00	95.00
Taittinger Prestige Brut Rosé, NV		85.00
<b>PREMIUM</b>		
Dom Pérignon 2006 Vintage		195.00
<b>WHITE WINE</b>		
Ánima de Raimat Blanco, Costers del Segre, Catalunya, Spain	9.50	36.50
Luis Felipe Edwards Gran Reserva Chardonnay, Leyda Valley, Chile	10.50	40.00
Chapel Down Bacchus White, Kent, England	12.00	44.00
Bay of Fires Pinot Gris, Tasmania, Australia	13.50	52.00
Drylands Sauvignon Blanc, Marlborough, New Zealand	14.00	60.00
Puligny-Montrachet 1er Cru Clos de la Garenne, Domaine Duc de Magenta, Louis Jadot, Burgundy, France		199.00
<b>ROSE WINE</b>		
Côtes de Provence, Légende, Estandon, Provence, France	10.50	40.00
<b>RED WINE</b>		
Ánima de Raimat Tinto, Costers del Segre, Catalunya, Spain	9.50	36.50
Cuvée Cabernet Franc Pays d'Oc, Sainte Marie des Crozes, France	10.50	40.00
Chapel Down Pinot Noir, Kent, England	12.00	44.00
Salentein Barrel Selection Malbec, Uco Valley, Mendoza, Argentina	13.50	52.00
Meursault Rouge, Remoissenet Père & Fils, Burgundy, France	25.00	110.00
Château d'Issan, 3ème Cru Classé Margaux, Bordeaux, France		199.00

A smaller glass size is available on request.

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## THE PALM COURT HIGH TEA

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Croque Madame

Grilled Vegetables and Melted Cheese topped with a Fried Egg [m] [g] [e]

or

Potted Scottish Salmon,

Compressed Cucumber and Watercress [f] [sd] [g] [m]

or

Spinach and Crayfish Omelette [cr] [e]

or

Poached Free Range Hens Egg,

OX Spring Ham and Asparagus on Sour Dough Toast [e] [g] [mu] [m]

or

Welsh Rarebit, Crispy Bacon, Roast Cherry Tomatoes,  
Toasted English Muffin [g] [m] [f] [f] [mu]

### THE PALM COURT SCONES

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Plain and Sultana Scones [m] [e] [g] [sd]

served with Homemade Jams and Clotted Cream

### SELECTION OF FINE PASTRIES

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Raspberry Opera [g] [tr] [e] [m]

Mango and Lime Macarons, White Chocolate Mousseline [m] [tr] [e]

Zephyr Caramel Orange Tart, Dark Chocolate Mousse [g] [m] [e] [s]

Sunshine-Pear and Vanilla Cream, Coconut Shortbread [g] [tr] [m] [e]

Offered with your choice of:

Classic Tea Selection 39.00 per person

Rare & Single Estate Tea 42.00 per person

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Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,  
[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

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## BIRDCAGE AFTERNOON TEA

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### SELECTION OF FINGER SANDWICHES

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Poached Scottish Salmon, Caper and Fennel Slaw [f] [sd] [m] [e] [g]

Free Range Egg, Smoked Paprika Crème Fraiche, Wild Rocket [e] [m] [g]

Marinated Roast Chicken, Tarragon Mayonnaise [g] [sd][e] [f]

South Devon Crab, Avocado, Pickled Cucumber Roll [cr] [sd] [g] [m]

Watercress and Berkswell Cheese Muffin, Apple Chutney [g] [e] [m] [sd],[mu]

### THE PALM COURT SCONES

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Plain and Sultana Scones [m] [e] [g] [sd]  
served with Homemade Jams and Clotted Cream

### SELECTION OF FINE PASTRIES

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Raspberry Opera [g] [tr] [e] [m]

Mango and Lime Macaroons, White Chocolate Mousseline [m] [tr] [e]

Zephyr Caramel Orange Tart, Dark Chocolate Mousse [g] [m] [e] [s]

Sunshine-Pear and Vanilla Cream, Coconut Shortbread [g] [tr] [m] [e]

Offered with your choice of:

Classic Tea Selection 39.00 per person

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[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

## BIRDCAGE VEGETARIAN AFTERNOON TEA

### SELECTION OF FINGER SANDWICHES

Free Range Egg, Smoked Paprika Crème Fraiche, Wild Rocket [e] [g] [m]

Cucumber, Cream Cheese and Chives [m] [g]

Watercress and Berkswell Cheese Muffin, Apple Chutney [g] [e] [m] [sd]

Hummus, Roasted Vegetables [ss] [g]

Spiced Butternut and Courgette with Tomato Relish [g] [sd]

### THE PALM COURT SCONES

Plain and Sultana Scones [m] [e] [g] [sd]  
served with Homemade Jams and Clotted Cream

### SELECTION OF FINE PASTRIES

Raspberry Opera [g] [tr] [e] [m]

Mango and Lime Macarons, White Chocolate Mousseline [m] [tr] [e]

Zephyr Caramel Orange Tart, Dark Chocolate Mousse [g] [m] [e] [s]

Sunshine-Pear and Vanilla Cream, Coconut Shortbread [g] [tr] [m] [e]

Offered with your choice of:

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Allergens:

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[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

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# RARE & SINGLE ESTATE TEA

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## WHITE TEA

### Chakra Silver Tips

Indonesia | Chakra Estate

From the highlands of West Java comes this wonderful tea. White silver tips are the buds of the tea plant *Camelia Sinensis*, plucked before they open.

Produce a delicate fruity flavour and a lightness of touch on the palate.

## YELLOW TEA

### Huo Shan Huang

China | Anhui Province

First produced in the seventeenth century, in the time of the Ming & Qing dynasties, its quality marked it as an Imperial Tribute tea and it has been famed for its flavour ever since. The succulent silver buds are wrapped in parcels to mellow the tea, then dried slowly and are hand crafted into pointed yellow green leaves.

Produce a slight floral aroma & gentle, smooth, sweet flavour.

## OOLONGS

### Tie Guan Yin

China

Tie Guan Yin, or “Iron Goddess of Mercy” is one of China’s most renowned Oolong teas and is steeped in colourful legends of divine apparitions and hidden treasure.

Very delicate leaves of very oxidised tea.

Produce a sweet aroma with hints of fruit and complex flavour of honey & caramel.

## BLACK TEA

### Nilgiri Twirl

India | Glendale Estate

Nilgiri whose name translates as Blue Mountains, is one of the three main speciality tea regions of India. This delicious black tea is produced with whole leaves of the same size & shaped into delicate twists.

The refreshing flavour is brisk yet rounded & mellow, with characteristic fruity notes.

### 1st Flush Darjeeling

India | Chamong Estate

This is a truly superb orthodox tea from Chamong Estate, one of the region’s flagship gardens. The young, greenish leaves have plenty of tip; when brewed they produce a beautiful rose colour with a delicate aroma and complex flavour.

Notes of sweet peaches and a fresh, lingering grassiness.

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## CLASSIC TEA

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### WHITE TEA

#### Rosy Fig White Tea

China

Floral, Fig & Nutty Notes, Very Sophisticated.

### GREEN TEA

#### Genmaicha

Japan

“Genmai” translates as Brown Rice in Japanese. Hulled rice kernels and popped corn are added to a good Sencha steamed green tea to create this sweet and nutty tea that makes a great accompaniment to food.

#### Jasmine Petals & Pearls

Japan

These delicate jasmine pearls are the result of light green tea layered with jasmine flowers, to create the perfect balance of flavour. The camomile flowers and rose petals add soft floral notes to the blend.

#### Simply Sencha

China

This is a wonderfully mellow and slightly green tea that makes for such easy drinking that nothing has been added to it.

#### Apple & Elderflower Green Tea

China

East meets West with deliciously delicate, oriental green tea, infusing with the quintessential orchard flavours for a light & refreshing taste.

#### Moroccan Mint with Rose

Tea in Morocco is a real tradition and everyone has their own version. We've married green tea with spearmint leaves and a subtle taste of rose.

### OO LONGS

#### Emerald Dragon Oolong

China

The high mountain Oolong is a honey coloured tea with a spring like fragrance and light, blossomy taste.



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# CLASSIC TEA

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## BLACK TEA

### Art Deco Blend

India

An exclusive blend from Twinings with the two most famous Indian teas to recreate the flavours of the 1920's. A light & complex Darjeeling married with the malty, rich Assam giving you a perfect accompaniment for any afternoon tea occasion. Delightful with or without milk.

### Earl Grey

China

Richard Twining the 2nd recreated this blend from a gift given to Charles Earl Grey the 2nd. This sublime Earl Grey blends Chinese black loose leaf tea with the wonderfully citrusy flavour of bergamot.

### Lady Grey

China | Ceylon

Unique to Twinings, Lady Grey is Earl Grey's elegant cousin. Her tea has the same light and delicate taste of bergamot, but with added hints of oranges and lemons. Ideal in the afternoon with a biscuit or a slice of cake.

### Full English

India

Perfect for when you fancy a really well rounded cup of tea. From the Sri Lankan Highlands where the leaves are grown, giving a great depth of flavour and making for a truly great cup of tea.

### Darjeeling

India

Darjeeling in North East India is famous for its tea cultivated through valleys and round mountains. The altitude gives darjeeling its light, delicate taste and shimmering gold colour. Take a sip and escape the world on a journey of your own.

### The Mighty Assam

India

Mighty by name, mighty by nature. Smooth, rich & full bodied with an unmistakable malty punch. This tippy golden broken orange pekoe is Assam as it should be.

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# CLASSIC TEA

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## BLACK TEA

### Nutty Chocolate Assam

India

Inspired by tea & chocolate, a match made in heaven. Rich Assam loose leaf tea is a perfect partner to the flavour of delicious chocolate and hazelnuts.

### Passion Fruit Ceylon

Sri Lanka

Ceylon teas originate from a variety of altitudes on hill sides in Sri Lanka. This high-grown tea has a beautifully light flavour and works perfectly with the sweet flavour of caramelised passion fruit.

### Lapsang Souchong

China

At the end of the production process, involving pan-firing, rolling, oxidising and a second firing and rolling, the leaves are dried over pine wood fires. The result is a richly flavoured black tea with a smoky flavour. Reputedly, this was Winston Churchill's favourite tea!

### Elderflower Blossom Darjeeling

India

Darjeeling is known as the champagne of the tea world. Darjeeling is balanced with some delightful floral flavours to give it a fragrant burst of sweetness.

### Zanzibar Chai

Rwanda

This is an unusual blend of Rwandan black tea and rooibos from the Cederberg Mountains of South Africa. The bright and lively black tea and red-brown rooibos needles bring depth and creamy notes to the flavour, finished with high-quality cinnamon and aromatic cardamom. The blend is completed by the faintly aniseed flavour of fennel seeds, with a pinch of pepper and cloves.



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## HERBAL TEA

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### Thoroughly Minted

Everything you expect from the ultimate mint experience - glorious peppermint, rounded with vibrant bursts of sweet spearmint.

### Superfruity

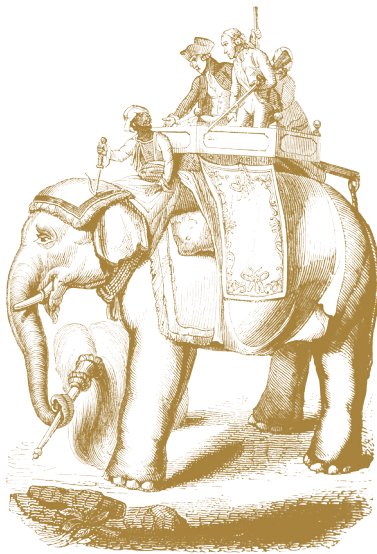
A deliciously juicy & fruity blend, packed with wonderful countryside flavours.

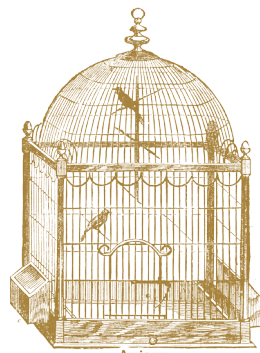
### Pure Camomile

Golden and sweet, subtly flowery with a light and gentle taste.

### Velvety Rooibos Caramel

Indulge in the sweet luxury of Rooibos and caramel.  
Delicious with or without milk.





Aviary.