



# Afternoon Tea

Selection of Tramezzini

Smoked trout, Lemon, Dill

Grilled Courgettes, Stracchino, Mint

Haye Farm Organic Cured Beef, Parmigiano, Mustard

Pumpkin, Spinach, Walnuts

Foraged Mushrooms, Truffle

Roasted Peppers, Bagna Cauda

Plain and fruit scones

Clotted cream and Petersham jam

Hazelnuts and Gianduja tart, Ganache, Cracked Nuts Shard

Vanilla Sponge Cake, Blueberry Buttercream

Mint and Lemon Choux, Mint Chantilly

Spanish Flourless, Chocolate Cake, Chocolate Mousse, Coffee Beans

Danish Rum Ball - Crushed Biscuits, Cocoa Powder,

Sugar Butter, Rum

The Petersham Classic Afternoon Tea 55  
Served with a seasonal Bellini or non-alcoholic cocktail

English Rose Garden Afternoon Tea 67  
Served with a glass of Ayala Rose Champagne

Floral Court Afternoon Tea 70  
Served with a seasonal Bellini or  
non-alcoholic cocktail and the flower posy

Petersham Prosecco Afternoon Tea 71  
Served with a bottle of Petersham Prosecco  
(to be shared between 2 guests)

Tea On the Rocks 75pp  
Served with three cocktails  
(to be shared between 2 guests)

Lychee and Rose Martini  
Tried and true Vodka infused with lychee and roses tea, Belsazar Dry  
Vermouth, grapefruit juice, kumquat liqueur, grapefruit bitters, lime juice, sugar syrup

Jasmine Tea Mojito  
Plantation 3 Stars Rum infused with jasmine pearls, violette liqueur, Blackwell  
Rum, agave syrup, lime juice, apple juice, mint leaves, soda water

Cosmo Earl Grey Sour  
Portobello Gin infused with Earl Grey tea, St Germain elderflower liqueur,  
Peychaud's bitters, cranberry juice, sugar syrup, lemon juice, egg white