

ROYAL
AFTERNOON TEA

AFTERNOON TEA

£70 PER PERSON

SAVOURY

SCOTTISH SMOKED SALMON, CAVIAR & CHIVE CREAM CHEESE

on Cape Seed Loaf

ROAST BEEF SIRLOIN, WILD ROCKET & HORSERADISH CREAM

on Beetroot Bread

CHICKEN, GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

on White Bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

on Onion Bread

CUCUMBER & MINT CRÈME FRAÎCHE

on Norfolk Crunch

SCONES

PLAIN | FRUIT | CHEESE

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

THE CROWN

Vanilla Cheesecake, Mango, Passionfruit Curd, Coconut Sponge

RASPBERRY SANDWICH

Raspberry Cream, Ivoire Whipped Ganache, Citrus Sablé

PISTACHIO CHOUX

Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios

BANANA CARAMEL TART

Banana Sponge, Caramelised Banana, Vanilla Cream

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you. We kindly request 24-hours' notice for dietary restrictions or allergies. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

VEGETARIAN AFTERNOON TEA

£70 PER PERSON

SAVOURY

CUCUMBER & MINT CRÈME FRAÎCHE
on Norfolk Crunch

PLANT BASED CHICKEN, GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS
on White Bread

BABA GHANOUSH, GRILLED VEGETABLES, VEGAN CHEESE
on Spinach Bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO
on Onion Bread

SPICED EGG MAYONNAISE & MUSTARD CRESS
on Harissa Bread

SCONES

PLAIN | FRUIT | CHEESE
Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

THE CROWN
Amatika Mousse, Mango, Passionfruit Curd, Coconut Sponge

RASPBERRY SANDWICH
Raspberry Cream, Raspberry Whipped Ganache, Citrus Sablé

PISTACHIO FINANCIER
Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios

BANANA CARAMEL TART
Banana Sponge, Caramelised Banana, Vanilla Cream

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VEGAN AFTERNOON TEA

£70 PER PERSON

SAVOURY

CUCUMBER & MINT CREAM CHEESE

on Norfolk Crunch

PLANT BASED CHICKEN, GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

on White Bread

BABA GHANOUSH, GRILLED VEGETABLES, VEGAN CHEESE

on Spinach Bread

VEGAN APPLEWOOD SMOKED CHEDDAR & PLUM TOMATO

on Onion Bread

SPICED TOFU EGG MAYONNAISE & MUSTARD CRESS

on Charcoal Bread

SCONES

PLAIN | FRUIT | CHEESE

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

THE CROWN

Amatika Mousse, Mango, Passionfruit Curd, Coconut Sponge

RASPBERRY SANDWICH

Raspberry Cream, Raspberry Whipped Ganache, Citrus Sablé

PISTACHIO FINANCIER

Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios

BANANA CARAMEL TART

Banana Sponge, Caramelised Banana, Vanilla Cream

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GLUTEN-FREE AFTERNOON TEA

£70 PER PERSON

SAVOURY

Served on a Selection of Gluten-Free Breads

SCOTTISH SMOKED SALMON, CAVIAR & CHIVE CREAM CHEESE
ROAST BEEF SIRLOIN, WILD ROCKET & HORSERADISH CREAM
CHICKEN, GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS
BARBER'S CHEDDAR CHEESE & TOMATO
CUCUMBER & MINT CRÈME FRAÎCHE

SCONES

PLAIN | FRUIT | CHEESE

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

THE CROWN

Amatika Mousse, Mango, Passionfruit Curd, Coconut Sponge

RASPBERRY SANDWICH

Raspberry Cream, Raspberry Whipped Ganache, Citrus Sablé

PISTACHIO CHOUX

Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios

BANANA CARAMEL TART

Banana Sponge, Caramelised Banana, Vanilla Cream

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HALAL AFTERNOON TEA

£70 PER PERSON

SAVOURY

SCOTTISH SMOKED SALMON, CAVIAR & CHIVE CREAM CHEESE

on Cape Seed Loaf

CUCUMBER & MINT CRÈME FRAÎCHE

on Norfolk Crunch

CHICKEN, GRAIN MUSTARD MAYONNAISE, TOASTED ALMONDS

on White Bread

BARBER'S CHEDDAR CHEESE & PLUM TOMATO

on Onion Bread

SPICED EGG MAYONNAISE & MUSTARD CRESS

on Harissa Bread

SCONES

PLAIN | FRUIT | CHEESE

Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream

SWEET

THE CROWN

Vanilla Cheese Cake, Mango, Passionfruit Curd, Coconut Sponge

RASPBERRY SANDWICH

Raspberry Cream, Ivoire Whipped Ganache, Citrus Sablé

PISTACHIO CHOUX

Pistachio Crème Pâtisserie, Grapefruit Jelly, Caramelised Pistachios

BANANA CARAMEL TART

Banana Sponge, Caramelised Banana, Vanilla Cream

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PRINCE & PRINCESS ROYAL

AFTERNOON TEA

£35 PER CHILD UNDER THE AGE OF 12

SANDWICHES

On White & Brown Bread

SMOKED HAM & CHEDDAR CHEESE

BURFORD BROWN EGG MAYONNAISE

FREE RANGE ROAST CHICKEN & PESTO MAYONNAISE

RASPBERRY JAM & SMOOTH PEANUT BUTTER

ROASTED HAZELNUT SPREAD

SCONES

TRADITIONAL PLAIN | FRUIT

Served with Homemade Seasonal Preserve & Clotted Cream

PASTRIES

CHOCOLATE CARAMEL CHOUX BUN

STRAWBERRY CREAM DOUGHNUT

LEMON DRIZZLE CAKE

Served with a Milkshake of choice or Hot Chocolate

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TEA SELECTION

PLANTERS'

PLANTERS' BREAKFAST, BLACK TEA

Before English Breakfast had its name. The early tea planters enjoyed its full-bodied flavours in Ceylon. The perfect conditions for creating that rich, full taste are found in the Dimbula Valley. This is where this award winning Planter's Breakfast is hand picked.

PLANTERS' AFTERNOON, BLACK TEA

The traditional afternoon tea of cakes and sandwiches is best taken with a bright and fragrant tea. This award winning afternoon tea is hand picked on the rolling hills of Ceylon's Uva region. Ideal on its own or with a splash of milk.

PLANTERS' EARL GREY, BLACK TEA

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus you need a bold tea. This Earl Grey is hand picked and infused with a drop of natural bergamot oil.

PLANTERS' GREEN, GREEN TEA

Grown on the high peaks and hand plucked to fully satisfy the green tea connoisseur, a large leaf tea curled and pan heated to produce a light, mellow brew with a delicate flavour and aroma, or as an after dinner drink.

SINGLE ESTATE

ST ANDREWS, ORANGE PEKOE, SRI LANKA

The tea grows at an elevation of 4000ft above sea level. The evenings and mornings see a thick white mist that sits on top of the tea bushes, this mist combined with the elevation, hand picking and expert tea-making skills help to produce easily one of the best teas to enjoy with traditional scones.

BERUBEULA OP1, BLACK TEA, SRI LANKA

The cup colour is dark orange and the flavour carries a sweet fruit and spicy cinnamon notes and hints of a caramel finish.

HERBAL

CAMOMILE FLOWERS, EGYPT

Light and refreshing, possessing a clean and sweet flavour that finishes with delicate floral notes.

LEMONGRASS & GINGER, SRI LANKA

Aromatic and refreshing, the fusion of fresh, zesty lemongrass with spicy, sweet ginger produces an uplifting herbal concoction

PEPPERMINT, MOROCCO

A cherished herbal tea, that has been used for centuries to aid digestion that leaves a fresh, minty tang to the mouth.

ROOIBOS, WESTERN CAPE, SOUTH AFRICA

Unique to the Western Cape of South Africa that is a bright orange infusion that is rich in Vitamin C, Iron and Magnesium.

SEASONAL TEAS

RADIANT ROSE, BLACK TEA, SRI LANKA

High grown Ceylon Black tea that is married with Rose Petals to produce a tea with body and aroma. Best paired with scones, clotted cream and jam and be drunk plain or with milk.

HIGH FORREST, BLACK TEA, SRI LANKA

UDA PUSSELLAWA – "Exquisite tangy" – This is the Certification Mark for Tea cultivated, grown and manufactured in the Uda Pussellawa agro climatic region, located on the Eastern slopes of the central mountain ridge, wedged between the Nuwara Eliya and the Uva regions at an elevation of around 3,500 to 5,000 feet [1,100 to 1,500 meters] above main sea level.

Tea is light and rosy in appearance, carrying an exquisitely tangy flavour; hallmark of the Uda Pussellawa High Grown Teas of which HIGHFOREST is synonymous!