



Best of British Afternoon Tea Easter Celebration

Afternoon Tea £75 | Add Champagne £94
29th March - 1st April



BATTENBERG

Classic pink and orange sponge with marzipan

Famous for its distinctive chequered pattern, the Battenberg cake's origin is heavily debated. One theory suggests that it was produced for the 1884 wedding of Prince Philips's grandparents, Princess Victoria, and the German prince, Louis of Battenberg.

COFFEE AND WALNUT CAKE

Coffee infused cake with coffee buttercream icing and walnuts

Of all the cakes you will find in an English tea room, the coffee and walnut cake sits proudly at the top of anyone's list. Enjoyed with a fresh pot of tea or coffee, this delight is royalty amongst its peers.



ETON MESS

Meringue, creme patisserie, vanilla Chantilly cream and marinated strawberries

Our interpretation of an Eton Mess, this quintessential dessert has been a staple of the Wimbledon tennis tournament each year and a true British summertime treat.

LEMON DRIZZLE CAKE

Lemon scented sponge cake with a rich mascarpone cream

Lemon drizzle cake is a classic teatime treat and a favourite addition to afternoon tea. A deliciously light lemon sponge receives its first glaze and is then finished with a smooth mascarpone cream.



CHOCOLATE TART

Chocolate tart with milk chocolate crémeux and custard

Indulge yourself with one of the favourite sweet treats in Britain. Deliciously rich and smooth milk chocolate creates a distinct flavour following unique to the island nation.





YOUR CHOICE OF..

TRADITIONAL

A selection of freshly cut sandwiches including H Forman and Son smoked salmon, free-range egg mayonnaise, Cheddar cheese & tomato, cucumber & cream cheese, and coronation chicken.

Freshly home baked plain and fruit scones served with Devonshire clotted cream.

VEGAN

A selection of freshly cut sandwiches including grilled vegetables on granary baguette, guacamole & rocket on white bread, coronation chickpea on granary bread, cucumber on brown bread, and tomato & olive tapenade on sun-dried tomato bread. Freshly home baked vegan plain and fruit scones and coconut clotted cream.

VEGETARIAN

A selection of freshly cut sandwiches including free-range egg mayonnaise on white bread, cucumber & cream cheese on sundried tomato bread, guacamole & rocket on white bread, grilled vegetables on granary baguette, and Cheddar cheese & plum tomato on granary bread. Freshly home baked plain and fruit scones served with Devonshire clotted cream.

GLUTEN FREE

A selection of freshly cut sandwiches including fillings from either our traditional, vegan or vegetarian selection. Coffee and cinnamon cake, chocolate brownie, almond slice, orange cupcake, coconut and lemon cake and fruit tartlet. Freshly home baked plain and fruit scones served with Devonshire clotted cream.

CREAM TEA £25

Your choice from our finest loose leaf teas with freshly home baked plain and fruit scones served with Devonshire clotted cream and a selection of preserves.



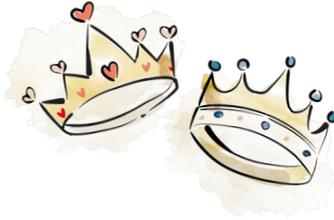
COCKTAILS

Shaken Martinis £19

Passion fruit, lychee, pomegranate, cherry

Amaretti Sour £16

(Non-alcoholic)



PRINCE AND PRINCESS TEA PARTY

£30

A selection of freshly cut sandwiches including free-range egg mayonnaise, roast ham & butter and peanut butter with strawberry jam. Freshly home baked plain cones served with Devonshire clotted cream.

WHOOPIE CHOCOLATE COOKIE

Chocolate biscuit with a delicious chocolate filling

BATTENBERG

Classic pink and orange sponge with marzipan

TEACUP ETON MESS

Meringue, creme patisserie, vanilla Chantilly cream and marinated strawberries



TEAS

JING defines the modern tea ceremony, sourcing exceptional tasting teas, served with elegance, simplicity and confidence. Travelling thousands of miles each year, JING sources definitive examples of Asia's finest teas for the most sophisticated and discerning guests worldwide.

GREEN TEA

A great green tea is instantly accessible; offering vibrant grassy flavours, a sublime natural sweetness and a satisfying silky texture. Green tea has been the drink of connoisseurs in the East for centuries.

JADE SWORD, Guizhou, China

Clean, rounded, full and grassy with gentle seaweed complexities.
Brisk and refreshing with a textured finish.

OOLONG TEA

Many consider oolong teas to offer the most complete tea drinking experience as they combine the freshness of green teas and the complexity of black teas in perfect balance.

PHOENIX HONEY ORCHID, Guangdong, China

Intensely aromatic with a beautifully structured honeycomb texture. Fragrant notes of peach and citrus over a gently honeyed base and a refreshingly bitter-edged finish.

WHITE TEA

White teas have a sweet flavour and soft texture without the vegetal quality of green tea. They are refreshing, thirst-quenching and easy-going on the palate. JING source white teas from Fujian Province, China - the home of the finest white teas.

WHITE PEONY, Fujian, China

Delightfully refreshing, rounded and full-flavoured,
with sweet and fragrant notes of melon.



BLACK TEA

JING's black teas are made from large leaf, offering a wealth of flavour which cannot be found in common black tea, made from the leaf fragments of inferior processing.

ASSAM BREAKFAST, India

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness.
A rousing breakfast tea, perfect with or without milk.

DARJEELING 2ND FLUSH, India

The quintessential afternoon tea; fragrant and refreshing with body and depth.
Rounded and warm, with notes of Muscatel grape, hop and fresh citrus.

EARL GREY, Sri Lanka

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base.
A perfectly focused classic.

RED DRAGON, Yunnan, China

Red Dragon is a unique and exceptional tea, processed by masters as a black tea using a tea cultivar traditionally used for oolong tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

CHAI, Ceylon

A perfect example of what Chai should be - a blend of fine whole leaf Ceylon tea, with strength enough to shine alongside cardamom pods, star anise and a delicate blend of exotic spices. The resulting tea has a spicy flavour and sweet aroma.

HERBAL INFUSIONS

Our herbal range is created using freshly picked and dried whole herbs, flowers or fruits. Although not really “tea” without *Camellia sinensis* as their base, they are packed with flavour and aroma and are naturally caffeine-free.

ROOIBOS, South Africa

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

WHOLE ROSEBUDS, Morocco

Beautiful and graceful, notes of sweet-edged rose with a refreshingly light and palate-cleansing finish.

CHAMOMILE, Croatia

Whole organic chamomile flowers with summery aromas and wonderfully soothing mellow notes.

BLACKCURRANT & HIBISCUS

Our blend of whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours. Unlike many varieties you will find, which offer strong aroma but a weak taste, this infusion has a long and intensely fruity finish.

FLOWERING TEA

JING's flowering teas are made with green tea buds and beautiful aromatic flowers that instil the infusion with delicate floral scents. Our flowering teas are all individually hand-tied and served in a glass tea pot.

FLOWERING JASMINE & LILY, Fujian, China

A broad base of green tea buds topped with crown of orange lily petals and a tower of jasmine flowers. A spectacular jasmine tea.

