



*The Lobby
Lounge*

AFTERNOON TEA
MENU

May 2011

AFTERNOON TEA MENU

CORINTHIA AFTERNOON TEA

£35.00 per person

Selection of finger sandwiches,
bridge rolls, seasonal pastries and scones
with teas from Tea Palace

LAURENT PERRIER AFTERNOON TEA

£45.00 per person

LAURENT PERRIER ROSÉ AFTERNOON TEA

£53.00 per person

Selection of finger sandwiches and bridge rolls served on artisanal breads

Loch var smoked salmon

York ham, house made piccalilli

Organic egg mayonnaise, micro watercress

Roast sirloin of beef, wholegrain ale mustard

Creamed Innes goats cheese and cucumber

Choice of seasonal English tea fancies

Opera

Mango, passion fruit
and pistachio delice

Violet Éclair

Seasonal fruit tart

Rose and raspberry Pavlova

Mille feuille of the season

White chocolate brownie box

Lemon and pistachio fondant fancy

Selection of warm scones plain, raisin
and gluten free scones served with house
preserves and clotted cream

CREAM TEA

£21.00 per person

Selection of scones with teas from Tea Palace

All prices are inclusive of 20% VAT. A 12.5% discretionary
service charge will be added to your final bill.

Should you have any questions regarding the content or
preparation of any of our food please ask one of our team.

THE LOBBY LOUNGE TABLE

A selection of English tea cakes and tarts £7.00

A history of some of our cakes, which can be found on the lobby table

Battenberg

This colorful cake was made to celebrate the marriage of Queen Victoria's granddaughter to Prince Louis of Battenberg in 1884. The four quarters of the sponge are in honor of the four Battenberg princes.

Bakewell tart

In 1820 Mrs. Greaves, the landlady of the White Horse Inn in Bakewell had her assistant make her special recipe for a pudding but the inexperienced girl misunderstood her instructions. She put the pudding mix onto the jam in the tart shell instead of the jam over the pudding and the very first Bakewell tart came into existence.

Traditional fruit cake with brandy imbibed fruits

The oldest reference that can be found regarding a fruit cake dates back to Roman times. The recipe included pomegranate seeds, pine nuts and raisins that were mixed into barley mash. The British began their love affair with fruit cake when dried fruits from the Mediterranean arrived in the 1400's.

Victoria sandwich

By 1855 Queen Victoria had adopted the new craze for tea parties from her lady in waiting, Anna the Duchess of Bedford. The Queen's favorite cake was said to be the buttery Vanilla sponge with jam filling. After the death of her husband Prince Albert in 1861 the Queen spent her time in retreat at Osborn house on the Isle of Wight. According to historians it was here the cake was named after her.

Rhubarb and spelt cake with ginger butter cream and toasted pecans

There is evidence of spelt being grown in the UK for more than 300 years but history tells us Spelt originated in Iran as far back as 5000BC. Spelt, a relative of common wheat, produces flour similar to whole wheat but with a higher protein content that is easier to digest making it popular in the 21st century for its dietary benefits. At The Corinthia we use Spelt flour which is milled organically at Shipton Mills in the beautiful Cotswold Valley near Tetbury where they have been milling flour since the times of the Domesday book.

Eccles cakes

James Birch's shop on the corner of Vicarage Road in the town of Eccles in Lancashire made the Eccles cake famous. Long gone is the "minced meat", boiled calf's hoof from where the name mincemeat derives. However you will still find a mix of dried fruits, nutmeg, apple, citrus zest and fine French brandy at the core of our Eccles cakes

Apple, almond and poppy cake

(gluten Free)

Ancient Sumerian medical text from the Mesopotamia valleys in 2900BC state poppy seeds as aiding sleeping, fertility and wealth, not forgetting their magical powers of invisibility. They were used in paste form in many dishes to promote health and well being. Today they add texture and presentation to many baked breads and cakes around the world from Bagels to Mohnstrudel an Austrian poppy seed strudel. Our Apple and poppy seed cake is wheat free.

Victorian chocolate pound cake

The pound cake is a British invention of the 1700's when many people of the working classes simply could not read. The easy recipe of a pound of butter, pound of eggs, pound of flour and pound of sugar made it easy to convert. The method relies totally on the creaming of the cake batter to incorporate air into the mix. In the 1800's pound cake recipes began to deviate slightly from the original formula to make a lighter version. It was not until the 1900's that leaveners such as baking powder were added to make a version of the humble pound cake we enjoy today.

Corinthia Hotel London is delighted to work with celebrated chocolatier Damian Allsop, who has re-invented chocolate by using water to unlock true flavour. By using this method it is possible to have a chocolate that is lighter, purer and fresher tasting.

Six pieces £6.00

Twelve pieces £12.00

Tonka bean

Passion fruit

Macaе dark

Fifty grammes £6.00

Hundred grammes £12.00

Freeze dried raspberry and chocolate mint

Confit orange sticks

Spiced almond

Chocolate lollipops

Popping raspberry candy £3.50 each

TEA PALACE AT CORINTHIA

An outstanding & unique tea experience.
Bespoke tea blends specially created for
Corinthia hotel

BLACK SINGLE ESTATE

Assam Mangalam

Grown in the tropical climate of north-east India, the first flush Assam is a deliciously malty and spicy black tea with golden tips-one of the finest and most refined Assams available

Finest Darjeeling (Second Flush)

Our finest Darjeeling Second Flush is from the Casleton Estate is probably the most famous and one of the oldest tea estates in the Darjeeling region which consistently produces fantastic quality teas. This tea was handpicked in the Darjeeling region on the southern slopes of the Himalayas.

Imperial Ceylon

This single estate Ceylon tea is grown in the Western Kandy region of Sri Lanka at the Kenilworth Estate. It has a beautiful black pine needle shape leaf with a full bodied taste.

BLACK BLENDS

Palace Breakfast

An energising, full-bodied aromatic blend of Assam and Ceylon black teas, especially suitable for the first cup of the day

Palace Earl Grey

A blend of the finest China black tea and natural oil of bergamot, pressed from real bergamot citrus fruits

Afternoon at The Palace

Our signature blend of single Darjeeling and China black teas, for a refined and aromatic taste. A perfect accompaniment to sweet afternoon treats, but refreshing at any time of the day

Royal London Blend

A blend of the finest speciality Yunnan and Single Estate Ceylon Rilagala. To be enjoyed at any time of the day

FLAVOURED BLACK TEAS

English Rose

A fine Chinese speciality black tea blended with pink rose petals. It is a soothing aromatic blend with a delicate fragrance, perfect to enjoy with an English afternoon tea

Midsummer Mango

A delicious blend of China and Ceylon teas with real mango pieces and sunflower blossoms

GREEN TEAS

JAPAN

Japanese Bancha

A large leafed green tea, picked in late summer, with a fine, light and clean flavour. Japanese speciality green teas are rare, as demand from the Japanese themselves means that very little Japanese tea is available for export

Gyokuro Asahi

The rarest Japanese tea of all, being grown under special bamboo shades to give a tea with a uniquely fragrant flavour. The fine emerald needle-shaped leaves give a bright, aromatic exquisite infusion

OOLONG

Iron Goddess of Mercy

Iron Goddess of Mercy, or Ti Kuan Yin, is a Chinese speciality Oolong tea grown in the Fujian province. It is the finest of the Chinese Oolongs with a very large leaf and a naturally sweet aromatic nutty taste

CHINA

White Monkey

Grown in the Taimu mountains of China, only the youngest leaves and unopened buds are gathered by hand to produce a delicate, light naturally sweet tasting green tea

WHITE TEAS

Jasmine Silver Needles

The finest jasmine white tea made the traditional way by scattering whole jasmine flowers over the whole white teabuds. A perfect marriage of the delicate taste of white tea with the fragrance of sweet jasmine

PURE ORGANIC HERBAL INFUSIONS

Pure Organic Chamomile Flowers

Made with only certified organic, whole chamomile flowers. Cherished throughout the world for their calming and digestive properties it gives a naturally caffeine-free, golden infusion with the aroma of blossoms and a clean fragrant taste

Organic Lemon & Ginger

An organic blend of ginger root, lemon peel, lemon myrtle and lemon grass. It is a refreshing infusion with the digestive benefits of ginger and the antioxidant vitamin C effects of

Pure Organic Peppermint

Our Pure Organic Peppermint is made with certified organic peppermint leaves and nothing else. It gives a naturally caffeine-free, refreshing minty infusion far superior to any peppermint teabag on the market today

FRUIT INFUSIONS

Vital Apple

A sweet apple infusion with additional Vitamin C, to help boost the immune system and fight the common cold. It is made with apples, pineapples and vitamin C

Wild Berries

Our most popular fruit infusion made with raspberries, blackberries, strawberries, elderberries and bilberries

SEASONAL TEAS – SPRING

First Flush Darjeeling

First Flush Darjeeling is the celebrated and precious first harvest of the year. It has a fresh bright taste, with a smooth and delicate finish

Angel Peach

Angel Peach is a delicate blend of the finest China Sencha green tea and sunflower blossoms giving a Deliciously fragrant peach taste