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AFTERNOON

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It was in 1840 that Anna,
the seventh Duchess of Bedford,
noticed she felt a '*sinking feeling*'
around mid-afternoon. Once served
with a pot of Darjeeling tea,
some bread, butter and biscuits,
she felt decidedly better.
The afternoon tea was born.

AFTERNOON TEA



Traditional Afternoon Tea

£55 PER PERSON

Champagne Afternoon Tea

Served with a glass of Laurent-Perrier La Cuvée Brut Champagne

£65 PER PERSON

Rosé Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

£75 PER PERSON

CHAMPAGNE BY BOTTLE



	Glass	Bottle
Laurent-Perrier La Cuvée Brut Champagne	£16	£80
Laurent-Perrier Rosé Champagne	£24	£120
Billecart-Salmon, Brut Champagne	£20	£94
Billecart-Salmon, Brut Rosé Champagne	£27.50	£138
Ruinart Blanc de Blancs Champagne	£28	£135
Ruinart Rosé Champagne	£30	£145
Krug Grande Cuvée Champagne	£50	£295



CHAMPAGNES BY THE GLASS ARE SERVED AS 125ML MEASURES.

AFTERNOON TEA



Enjoy a selection of Finger Sandwiches

Wiltshire Ham & Mustard on Mediterranean Bread

Roast Cornfed Chicken, Gem Lettuce & Mozzarella on Pain de Mie

Poached and Smoked Organic Salmon Rilette with Pickled Cucumber on
Wholemeal Bread

Copper Marron Egg & Truffle Mayonnaise on Brioche Tin Loaf

Cornish Crab, Lime & Coriander Choux Bun



Plain and Sultana Scones

Served with Organic Strawberry, Rhubarb & Litsea Cubeba Jam
and Cornish Clotted Cream



Indulge in a choice of

Sweet Delicacies inspired by the Season

Citrus Fruit & Earl Grey Meringue Tartlet

Mango & Jasmin Pearl Tea Religieuse

Dark Chocolate, Coffee & Hibiscus Gâteau

William Pear Mousse with Wild Chai Tea Chantilly



Glazed Lemon Drizzle Cake

Dark Chocolate Gugelhupf

Hazelnut Financier

Rose & Lemon Battenburg

Canelés

Vanilla & Red Apple Marshmallows

Caramelised Chocolate Almonds

FOOD ALLERGIES AND INTOLERANCES: SHOULD YOU HAVE ANY QUESTIONS REGARDING
THE CONTENT OR PREPARATION OF ANY OF OUR FOOD PLEASE ASK ONE OF OUR TEAM.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

CORINTHIA LONDON TEA BLENDS



The strength of tea is often obtained by the amount of tea leaves used while its potency depends on the length of the brewing process involved.

Precision timing is required in brewing, as if it is done longer than necessary, it can result in undesirable flavours.

Here at the Crystal Moon Lounge, we differentiate the strength by adjusting the blends of our afternoon tea. We have curated three different teas - Assam, for its intense flavours, Darjeeling for its delicate characteristics and Earl Grey for its fruity and sweet notes.

BESPOKE AFTERNOON BLENDS



Three different tea variations exclusively blended for Corinthia London.

N^o. 1 AROMATIC

A light strength blend of Earl Grey, Darjeeling and Assam with lovely aromatic and light flowery undertones.

N^o. 2 MELLOW

A medium strength blend of Darjeeling, Earl Grey and Assam with rich malty notes and honey-like sweetness with a hint of spice.

N^o. 3 ROBUST

A full-strength blend of Assam, Darjeeling and Earl Grey with a complex aromatic bouquet of floral, fruity and honeyed notes with spicy undertones.

BLACK BLENDS



MANGO NOIR

A medium strength blend with a wonderful balance of tropical fruit and floral aromatics.

CHOCOLATE NOIR

A luxurious medium – bodied combination of Chinese and Indian Black Teas and cocoa nibs from Peru and Vanilla from Madagascar.

WILD CHAI

An intoxicating mixture of Vietnamese Cinnamon, Indian Ginger, Cardamon from Sri Lanka, and Italian Mandarin.

LYCHEE AND ROSE NOIR

This delicious soothing tea with dried Rose Petals and Lychee fruit essence, makes a delicate and elegant blend.

EARL GREY

A beautifully scented tea with a floral and citrus flavour, made from three black teas from China and India and Italian oil of bergamot.

ENGLISH BREAKFAST

A rich, intense tea, malty Assam blended with a mellow Kenyan and Rwandan tea leaves gives a unique, dark cocoa flavours.

BLACK SINGLE ESTATES



ASSAM

From an estate on the south banks of the Brahmaputra river in India, this iconic tea is full-bodied and robust, with a creamy texture and malty undertone.

DARJEELING

Considered the “Champagne of the Teas”, the picturesque Singell Tea State nestles among the foothills of the Himalayas on the Darjeeling district of India. The very best leaves make this deliciously smooth and refreshing tea with distinctive Muscatel characteristics.

OOLONGS



IRON BUDDHA

A special Oolong from Fujian province has a hint of minerality, and floral notes finished with a light charcoal roasting to give the leaves a rich, maple-like sweetness after taste.

HONEY ORCHID

Growing only in Guangdong province, this rare tea has an intense floral, honey - sweet balance.

GREEN TEAS



JASMINE PEARLS

Green Tea leaves from the Yunnan and Guangxi Province of China are hand-rolled with jasmine flowers to produce this delicious tea with its intoxicating floral aromas.

DRAGONWELL

Nutty and creamy with a hint of fruit. A wonderful emerald experience, named after the light rainfall onto a swirling well that resembles a dancing Chinese dragon.

MATCHA TEA

This Japanese tea with its slightly nutty taste and harmonious balance of bitter-sweet flavours, is classically used for the traditional Japanese Tea Ceremony.

POUCHONG

This Taiwanese medium strength and invigorating tea has sweet mineral undertones with a delicate underling bitterness and a tangy edge.

GENMAICHA

Originally created in Japan to make the tea leaves stretch a little further, this tea has a unique taste of green tea notes mingling with nutty rice.

WHITE TEAS



SILVER NEEDLE

A sweet, delicate yet lingeringly elegant tea – magical and exquisite.

HERBAL TEA INFUSIONS (CAFFEINE FREE)



TRIPLE MINT

The essence of three freshly – crushed mints hits you with a cool, tingling sensation.

WILD ROOIBOS

Intense and rich flavours of Vanilla and Sandalwood.

CHAMOMILE FLOWERS

This tea is an all-time favourite when it comes to calming the nerves and is traditionally said to have healing properties. These beautiful flowers, carefully picked in Croatia, produce a golden tea with a sweet, creamy infusion.

BERRY AND HIBISCUS

An exciting pure-fruit tea consisting of a wide selection of French forest berries from Alsace region. This deep red tea has a vivid flavour and a pleasing sweetness that is balanced by the tart hints of hibiscus.

KARMA

This medium bodied tea is deliciously integrated with Fennel Seeds, Liquorice Root, Rose Petal, Cardamon and Ginger for a spicy finish.

LEMON VERBENA

A native plant from South America, Lemon Verbena is highly prized for its zesty flavour and healthy properties.

HOT CHOCOLATE



CORINTHIA HOT CHOCOLATE

Served in a pot with marshmallows,
whipped cream and chocolate splinters.