

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

£60 PER PERSON

Champagne Afternoon Tea

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

£70 PER PERSON

Rosé Champagne Afternoon Tea

*Served with a glass of Laurent-Perrier Rosé Champagne*

£80 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	£65	£315



CHAMPAGNES BY THE GLASS ARE SERVED AS 125ML MEASURES.

## AFTERNOON TEA



*Enjoy a selection of Finger Sandwiches*

Honey Baked Ham & Mustard on Mediterranean Bread

Roast Bronze Turkey, Stuffing, Cranberry Relish on Nigella Seeded White Bread

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*

With Hampshire Strawberry Jam, Spiced Christmas Jam with Damson & Ginger  
and Cornish Clotted Cream



*Indulge in a choice of*

*Sweet Delicacies inspired by the Season*

Chestnut & Cassis Tartlet

Mango, Coconut & Lime Log

Dark Chocolate, Coffee & Praline Bauble

Spiced Pear Mousse with Wild Chai Chantilly



Glazed Lemon Drizzle Cake

Chestnut & Mandarin Gugelhupf

Rum & Raisin Financiers

Stollen Cake

Canelés

Orange and Apple & 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.

### Nº. 1 AROMATIC

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

### Nº. 2 MELLOW

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

### Nº. 3 ROBUST

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

## BLACK BLENDS



### MANGO NOIR

Fruit. Warm. Exotic – Smooth black tea cushioning ripe, succulent mango sends you dizzy with delight.

### LYCHEE & ROSE NOIR

Perfumed. Deep. Decadent. – Rain drops on roses and sweet fruity lychee, it's a sensational harmony.

### LAPSANG SOUCHONG

Smoke. Dark. Opulent. – Genuinely rare and like no other, we buy it from the tiny mountain village where it was invented 400 years ago.

### ENGLISH BREAKFAST

Big. Beautiful. Exuberant. – Congratulations. You have discovered the ultimate English Breakfast blend.

### BREAKFAST DECAF

Caramel. Comforting. Robust. – The warm embrace of glorious English Breakfast, without the caffeine kick.

### WILD CHAI

Spiced. Aromatic. Seductive. – A thrilling romp with exuberant spices that capture the essence of India

### CHOCOLATE NOIR

Cocoa-rich. Moreish. Luxurious. – A velvety smooth tea with decadent, dark chocolate notes to satisfy just about every craving.

### EARL GREY

Bergamot. Velvety. Harmonious. – Classic English elegance exalted by heady botanical citrus notes.

### ASSAM

Malty. Rousing. Familiar. – A deep, dark and assertive wake-up call of a tea.

### DARJEELING

Muscatel. Bright. Ethereal. – Chinese tree bushes thrive in the Himalayas and yield this sparkling 'Champagne of teas'.

## GREEN TEAS



### JASMINE PEARLS

Honeysuckle. Fragrant. Intoxicating. – Get carried away by exotic florals hovering over the sweetest green tea.

### DRAGONWELL

Chestnut. Pure. Immersive. – Tender leaves from wild grown trees deliver nutty, green bean, green tea ecstasy.

### MATCHA TEA

Umami. Vivid. Sensuous. – Naturally, neon green, the fairy dust of the whole tea leaf, power-packed with nutrients.

### POUCHONG

Peachy. Luscious. Awesome. – ‘A tea so perfect that when I tasted it, I quit my job and started a tea company’. Jennifer Wood. Founder, Canton.

### GENMAICHA

Nut-Sweet. Sea Breeze. Satisfying. – Toasty, roasty notes of nutty brown rice cooked over a seaweed fire on a beach at sunset.

## OOLONGS



### HONEY ORCHID

Nectar-sweet. Floral. Mesmerising. – A celestial mix of fruit, floral and mineral notes dance on the tongue and make your heart sing.

### IRON BUDDHA

Soft Fruit. Saporous. Arcadian. – Think sweet peas growing through the vegetable patch planted in a fruit orchard.

## WHITE TEAS



### SILVER NEEDLE

Honeydew. Delicate. Bliss. – Plump, soft, and sweet enough to make the heavenly angels weep with joy.

## HERBAL TEA INFUSIONS (NATURALLY CAFFEINE-FREE)



### TRIPLE MINT

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

### GLOW ROOIBOS

Honeyed. Tribal. Rich. – Warm notes of vanilla and sandalwood harvested from the sun-baked African earth.

### CHAMOMILE

Apple-sweet. Silky. Slumberous. – Relax. Take a sip and snooze in a sun-kissed summer meadow.

### LEMON VERBENA

Sherbet. Soft. Spirited. – Elegant, pale green leaves burst with playful notes of lemon sherbet.

### BERRY AND HIBISCUS

Blackcurrant. Juicy. Nostalgic. – A scarlet explosion of intense ripe forest fruits. Delicious three dimensional.

### GINGER SMOOTH

Spicy. Colourful. Restorative. – The mother of all herbals with super spices kicking off, looking good and feeling fine.

## HOT CHOCOLATE



### CORINTHIA HOT CHOCOLATE

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