

AFTERNOON

T
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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

£ 90 PER PERSON

Champagne Afternoon Tea

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

£ 100 PER PERSON

Rosé Champagne Afternoon Tea

Served with a glass of Laurent-Perrier Rosé Champagne

£ 110 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



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.

BESPOKEAFTERNOONBLENDS



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

N^o. 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.

MATCHATEA

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.

IRONBUDDHA

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.