



PEGGY PORSCHEN®
LONDON



Megan Hess

Afternoon Tea Menu

Gluten free



THE LANESBOROUGH
LONDON

Selection of finger sandwiches

Egg & cress mayonnaise
Smoked salmon, cream cheese & dill
Mint yogurt & cucumber
Coronation chicken
Cheddar cheese & pickle



Selection of pastries

Peggy's pink pavlova
Lemon & elderflower tartlet
Orange & almond cake
Rose macaroon
Chocolate brownie



Homemade scones served
with fruit preserves & clotted Devonshire cream



£53 per person
£72 per person with a glass of Champagne

For dietary requirements, please speak to our team who will be happy to assist. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

Lanesborough Signature Teas

Lanesborough Breakfast Tea

Combination of rich, malty Indian assam with Sri Lankan and Kenyan black teas for a bright character and wonderful depth of flavour

Lanesborough Afternoon Tea

A delightful rich and floral black tea blend with delicious sweet tones of fruit and rose petals, a wonderful afternoon treat

Teas With A Twist

Chocolate Brownie - *Black tea*

White Choco Chilli - *Chinese white tea*

Rhubarb & Vanilla - *Chinese green tea*

Black Teas

Earl Grey

Darjeeling Afternoon

English Breakfast (decaffeinated)

Green Teas

Sencha

White Apricot

Jasmine Flower Ball

Herbal Teas

Moroccan Mint

Cosy Chamomille

Rooibos Orange

For dietary requirements, please speak to our team who will be happy to assist. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

Founder and life-long baker Peggy is returning to The Lanesborough, where she held her first prestigious Pastry Chef position in 1999.

This time Peggy, alongside her skilled pastry chef team, is returning to design a beautifully unique afternoon tea experience in collaboration with our Head Pastry Chef Kevin Miller.

#LoveLanesborough

lanesborough.com/afternoontea



THE LANESBOROUGH
LONDON