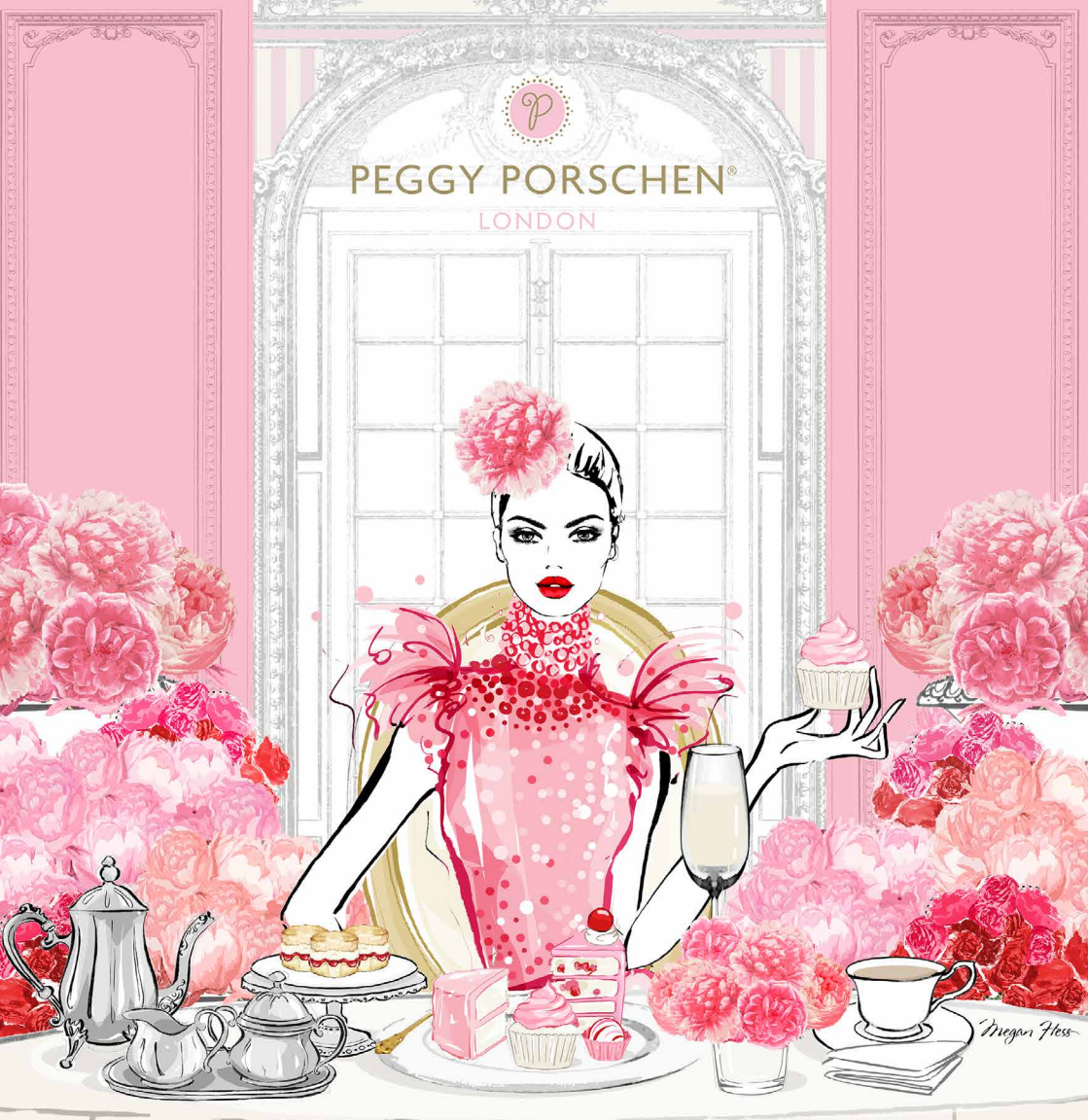




PEGGY PORSCHEN®
LONDON



Megan Hess

Afternoon Tea Menu

Vegetarian



THE LANESBOROUGH
LONDON

Selection of finger sandwiches

Mint yogurt & cucumber

Egg & cress mayonnaise

Mediterranean vegetables & goat's cheese

Crushed chickpea & hummus

Cheddar cheese & pickle



Selection of pastries

Peggy's pink pavlova

Lemon & elderflower tartlet

Cherry and chocolate chip cupcake

Salted caramel and popcorn cupcake

Lemon, raspberry & rose layer cake



Homemade scones served

with fruit preserves & clotted Devonshire cream



£55 per person

£71 per person with a *Belgravia Bloom* cocktail

A refreshing and floral fusion of St Germain elderflower liqueur and Belvedere vodka with home-made grapefruit sherbet, raspberries and coconut water. Decorated with edible flowers atop a fine layer of aloe vera foam.

£74 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.

Champagne

Moët & Chandon Brut 125ml	£19
Moët & Chandon Rosé 125ml	£27
Dom Perignon Brut 2010 125ml	£60

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 Chamomile

Rooibos Orange

As a socially responsible business, we are proud to support Heartburn Cancer UK as our nominated charity. A voluntary donation of £2 per booking will be added to the final 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

OETKER COLLECTION

Masterpiece Hotels