

# M A I S O N

## L O U N G E

### **AFTERNOON TEA MENU**

Served 12 – 6pm, daily  
£65.00 per person

Literacy, glamour and a dash of adventure forms the perfect recipe for our afternoon tea. Anticipate the best seasonal flare from the British Isles, expertly crafted into an innovative offering – all accompanied by delicious teas and indulgent extras.

Created by Head Pastry Chef – Pierre Morvan and  
Executive Chef – Chris Hill.

#### **A selection of traditional sandwiches**

Inspired by the sounds and flavours of locations featured in the 1872 novel *'Around the World in 80 Days'*.

Mature cheddar, pickle on white bread  
Spiced chicken, mango chutney on granary bread.  
Spiced pork, apple chutney on onion bread.  
Smoked salmon, cream cheese on mini bagel.  
Cucumber, dill and cream cheese on white bread.

#### **Plain and fruit scones**

Freshly baked everyday.  
Served with Cornish clotted cream and homemade fruit jam.

#### **A selection of sweet**

Five Weeks in a Balloon – chestnut and vanilla cake.  
The Steam House – chocolate and caramel tart.  
From Earth to the Moon – spiced mousse and pear cake.  
A Gift from Nantes – soft petit beurre Natais biscuit.

*For any dietary requirements or menu requests please ask your waiter.  
An optional 15% service charge applied and all prices include VAT.*