

FESTIVE AFTERNOON TEA

SAMPLE MENU 2024 CADOGAN LOUNGE

£125 per person

A classic FESTIVE afternoon tea served with a very French touch developed and designed around Fresh seasonal ingredients sourced in the country whenever possible and The Chef French Background and emotional stories

Our Savoury sides

Salmon Gravlax on toasted croissant with quail egg and cream cheese
Native lobster brioche bun & trout roe
BBQ Corn bread with Cured Wagyu beef and chili sauce (GF)
Wild Mushroom on toasted Baguette(V)
Egg mayonnaise sandwich with Parmesan and Black Truffle (V)

Our Sweet side

Pineapple and coriander salsa with coconut(V)
Ultra chocolate Religieuse (V)
Mango and passion fruit Xmas Bubble (V)

Our Scones and Jam

Fruits and plain scones (V)
Strawberry jam and clotted cream (V)

Our Trolley of Buches de Noels and tea cakes

Homemade Mince pies (V)
Festive Ultra lemon cake (GF) (V)
Chestnut and mandarin Yule log (V)
Hazelnut and chocolate Marble cake (V)

Our commitment toward sustainability is reflected in our product sourcing. Our coffee and tea are green certified and come from fair trade partnerships.

What Lillie wants, Lillie gets! For any dietary requirements or menu requests please ask your waiter.
An optional 15% service charge applies and all prices include VAT. *Sustainable sourced or local ingredients
(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free