

# espelette

## TEAS

### Green

#### **Sencha Gyokuro Asahi Pearl Dew (Organic)**

considered to be the best leaves in Japan,  
the wonderful shadow green tea, high grade aromatic Sencha

#### **Bangkok**

the flavours of Thailand in a cup, blended green tea,  
lemon grass, coconut and ginger

### Black

#### **Royal Connaught Afternoon**

smooth and elegant,  
a blend of different teas used to create the perfect tea for the afternoon

#### **Ceylon Orange Pekoe**

a delicious tea from the Nuwara Eliya plantation in Sri Lanka

#### **Imperial Earl Grey**

a large leaf China Earl Grey infused with the essence of Bergamot oil

### Aromatic

#### **Paris**

heady and fruity blended black tea with a hint of lemon,  
bergamot, caramel and vanilla

#### **Pomegranate**

an oolong-fruity tea, a large leaf oolong base infused with tangy pomegranate

### White

#### **Espelette Blend**

a delicious Pai Mu Tan, white tea with the Espelette touch

#### **Silver Needles**

China white, rare and prized, tantalizing, radiating peachy,  
fruity aroma and gentle warmth

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## CHIC AND SHOCK AFTERNOON TEA

Afternoon Tea / £35.00

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### ***Champagne Afternoon Tea***

a glass of Laurent-Perrier Champagne / £45.00  
a glass of Laurent-Perrier Rosé Champagne / £55.00

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### ***Finger Sandwiches***

cucumber and dill cream, cucumber flower  
free range egg with home-made mayonnaise and watercress  
chicken with granny smith apple, greek yoghurt, chives and chives flower  
smoked salmon and wasabi cream, broad bean flower

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### ***Pastries***

coco bounty contemporain  
lemon Ivory panacotta in a shot glass with fresh strawberries  
caramel, chocolate lingot and cashew caramelized  
sarawak pepper choux orange and passion jelly  
strawberry jelly cheesecake, britanny sable  
tonka frangipan tart and rhubarb compote

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### ***Scones***

plain and cinnamon with golden raisin

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### ***Cakes***

blueberry, coriander clafoutis  
dark chocolate cake

*Please note a discretionary service charge of 12.5% will be added to your account  
All prices are inclusive of VAT at the current rate of 20%*

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## SEASONAL JAM BY CHRISTINE FERBER

*Christine Ferber is known as the 'Queen of Jam' in France and has been making her highly sought after jams and cakes from her shop in Niedermorschwihr, Alsace for over 20 years. Her daily routine is to bake in the morning and then make jam all afternoon with family and friends, using whatever is the best and ripest fruit of the local harvest. She has created over 800 different varieties of jams so far.*

*A dear friend of chef H el ene Darroze, Christine has specially chosen a selection of her jams to offer to guests of the Connaught as they enjoy afternoon tea at the hotel.*

***Mures des bois d' Alsace***  
*wild blackberry from Alsace*

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***Figues et rhum***  
*figs with rum*

—  
***Pommes d' Alsace et caramel***  
*apple with caramel*

—  
***Mangues***  
*mango*

—  
***P eches jaunes d' Alsace***  
*peach from Alsace*

—  
***Winter Connaught jam***  
*orange, mango, passion fruit and Espelette pepper*

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***Pommes et coings   la vanille***  
*apple, quince with vanilla*

—  
***Gel e de coing***  
*quince jelly*