

## GREEN TEAS AND FUSION

### Dragon Jasmine Pearls

*The finest green tea leaves from Fujian province, hand-rolled with jasmine and left to absorb their essential oils, sweet jasmine fragrance*

### Green Mint

*Gunpowder green tea, blended with the finest peppermint whole leave*



## OOLONG TEA

### Formosa Oolong

*Formosa Oolong is a darker style oolong tea from Taiwan, with lingering sweet flavour, smooth and refreshingly fruity astringency*



## WHITE TEA

### Snow Buds

*High altitude grown white tea made entirely of silver haired tea buds, which creates an elegant sweet flavour profile with delicate vegetal notes*



## HERBAL & FRUIT INFUSION

### Chamomile Flowers

*Calming and digestive properties, a golden infusion*

### Peppermint

*Refreshing minty infusion, calming and soothing to the digestive system*

### Orange Fruits

*Bright and fruity, this blend layers ingredients such as rose hips, apple and lemon peel with vibrant oranges*

### Very Berry

*Juicy and full of berries, this is a vibrant blend of red summer fruits and berries that float on top of delicate tangy hibiscus notes*

### Turkish Apple

*Succulent and naturally sweet, this is a delicious blend made of high quality dried apples*

### Rooibos Tea

*A dark red infusion with a smooth, sweet and slightly nutty taste*

*The*  
**Landmark**  
LONDON

# HIGH PALMS HIGH TEA

*by Mauro and Daniel*

## WINNERS OF BAKE OFF: THE PROFESSIONALS 2023



## AFTERNOON TEA

### Selection of Sandwiches

Lapsang Souchong Smoked Scottish Salmon

Organic Egg Mayonnaise, Black Truffle and Chives

Coronation Chicken on Walnut Bread

Classic Cucumber



### Caramelized Bramley Apple and Cinnamon Scones

Paired with a velvety chocolate spreadable ganache with hints of hazelnut to finish



### Inspired Desserts by Mauro and Daniel

Valrhona Milk Chocolate Mousse, Mandarin and Yuzu Gel, Shortbread Biscuit

Mont Blanc', Meringue, Marron Glacé, Blackcurrant Curd and Vanilla Chantilly

Dark Chocolate Cremeux Tartlet, Banana Ganache, Salted Caramel Sauce

Choux with Mascarpone Cream, Redcurrant and Star Anise

£70

With a glass of Taittinger  
Brut Réserve NV for £83

With a glass of Taittinger  
Prestige Rosé NV for £93

For further information on food allergens, please ask one of our team members. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

# INSPIRED DESSERTS

by Mauro and Daniel

Valrhona Milk Chocolate Mousse, Mandarin and Yuzu Gel, Shortbread Biscuit

*A crunchy shortbread base, with a tangy yuzu and mandarin gel. Paired perfectly with milk chocolate mousse and topped with a dark chocolate mirror glaze.*



'Mont Blanc', Meringue, Marron Glacé, Blackcurrant Curd and Vanilla Chantilly

*A sweet meringue with marron glacé cream, velvety blackcurrant curd and smooth vanilla Chantilly. Topped with a marron glacé.*

Dark Chocolate Cremeux Tartlet, Banana Ganache, Salted Caramel Sauce

*A salted caramel tart, chocolate brownie and rich dark chocolate ganache crowned with a dome of whipped banana ganache.*



Choux with Mascarpone Cream, Redcurrant and Star Anise.

*A light choux bun filled with a sharp redcurrant and star anise compote. Complemented by a luscious mascarpone diplomate cream.*



# TEA SELECTION

## HOUSE TEA BLENDS

Winter Garden Blend

*A bespoke blend created exclusively for The Winter Garden including both Indian and China black teas.*

The Landmark Blend

*An exclusive blend of fine Assam and Ceylon tea with a hint of real Bourbon vanilla*

## BLACK TEAS

English Breakfast

*A full-bodied breakfast tea with delicate flowery and spicy undertones. A blend of the high altitude grown teas from Sri Lanka and Darjeeling*

Darjeeling Goomtee

*Light, refreshing and crisp tea with mellow Muscatel characteristics from Goomtee Estate, in the foothills of the Himalayas*

Assam Bargang

*Full-bodied and robust with creamy texture, originating from a tea garden on the north bank of the Brahmaputra River in Assam*

## BLACK TEA FUSION

Earl Grey

*Bright blue cornflower petals blended with supremely fresh Earl Grey, creating a sophisticated and delicate tea infused with bergamot notes*

Earl Grey Orange

*Earl Grey tea with a fruity twist to the classic Earl Grey. Bergamot interlaces with sweet oranges to produce a refreshing tea*

Chai

*Rich base of Assam tea with a blend of luxurious Indian spices to create a deliciously spicy and aromatic chai blend*

Mango Tea

*A carefully selected blend of fine black teas, enriched with whole pieces of mango and sunflower blossoms*