




NOEL'S
BAR & RESTAURANT

AFTERNOON TEA

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Classic Afternoon Tea 30
Choice of Speciality Tea

**Pink Butterfly Cocktail
Afternoon Tea 45**
Pink Gin, Rose Syrup, Lemon Juice,
Moët & Chandon Impérial Rosé

Champagne Afternoon Tea 42
Moët & Chandon Impérial Brut

SELECTION OF SANDWICHES & SAVOURIES

Smoked Salmon Roulade,
Caviar, Crème Fraiche, Chives

Tomato & Basil Bruschetta,
Feta Cheese

Porcini Mushroom Arancini,
Garlic Aioli

Chicken, Avocado &
Lemon Mayonnaise Sandwich

Honey Drizzled Goats Cheese
& Fresh Fig Stack

SELECTION OF SWEETS & SCONES

Strawberry Macaron

Cream Cheese Frosted
Carrot & Walnut Cake

Pistachio & White
Chocolate Cheesecake

Mini Passionfruit Eclair

Freshly Baked Plain
Fruit Scones (GF available)

Cornish Clotted Cream,
Strawberry Preserve

FORTNUM & MASON SPECIALITY TEAS

Royal Blend

A beautiful tea with flavour notes of honey and malt, Royal Blend is made from low grown Flowery Pekoe from Ceylon and uplifting Assam.

Our signature blend since 1902, when it was created for Edward III

Wedding Breakfast

A rich, refreshing blend, created to celebrate the wedding of Prince William and Miss Catherine Middleton. It features large leaf TGFOP Assam, orange pekoe, and in recognition of the location of the proposal, Eastern Kenyan tea

Breakfast Blend

A robust, full-bodied and malty leaf tea made from unblended Assam. The broken leaves make for a strong brew – just what is required first thing in the morning

Earl Grey Classic

Bright, fruity and ever-popular, our Earl Grey is made from black tea, and flavoured with aromatic and stimulating oil of bergamot

Black Tea with Strawberry

The delicious taste of this classic summer fruit fused with black China tea makes an unusually refreshing drink. Sip its sweet, summery notes to bring the taste of sunshine to the everyday. Serve Fortnum's Black Tea with Strawberry without milk to achieve the best flavour

Green Tea with Elderflower

Fortnum's believe fragrant elderflower is a worthwhile companion to the best green tea, as the complementary flavours combine to create an especially subtle and distinctive drink. Enjoy this delightful and delicious tea at any time of day

Orange Pekoe

Orange Pekoe denotes a large-leaved tea, and the dark, even leaves of this tea are indicative of Sri Lanka. Just a touch of delicate high-grown tea is added to the more robust low-grown leaves to create a medium-strength brew – ideal for an afternoon pick-me-up

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. There is a risk associated with consuming raw oysters. It may increase a risk of food born illnesses. For allergen enquires please ask a member of our team.

Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.