



NOEL'S

BAR & RESTAURANT

AFTERNOON TEA

SPRING/SUMMER SEASON

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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

**Smoked Salmon &
Crème Fraiche, Chives**

**Tomato & Basil Bruschetta
Roasted Peppers
& Spinach, Hummus**

**Chicken & Avocado,
Lemon Mayonnaise**

SELECTION OF SWEETS & SCONES

**Noel's Handmade
Chocolates**

**Pistachio & White
Chocolate Cheesecake**

**Cream Cheese Frosted
Carrot & Walnut Cake**

**Creamy Panna Cotta
with Mixed Berry Purée**

**Freshly Baked Plain
& Fruit Scones**
Cornish Clotted Cream,
Strawberry Preserve

FORTNUM & MASON SPECIALITY TEAS

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

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

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

Speciality Tea of The Day

Please ask your server for the unique flavour selected for you today

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. 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.