

In tea, just as in wine, terroir is all – that unique combination of climate, soil and altitude that together create the diverse and distinctive flavour profiles of different teas across the world. From the crispness of an exceptional Darjeeling to the tropical character of a fantastic Yunnan, it's this all-important terroir that gives tea its unique personality and charm.



@@DiamondJubileeTeaSalon | #Fortnums

### To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for £17.95 or a Glass of our Sparkling Tea 0% ABV for £7.50

### A CHOICE OF

Beef Croquette with Herb Aioli Welsh Rarebit with Endive and Orange Salad Mature Cheddar and Red Leicester Soufflé with Braised Leeks Victoria Lobster Omelette with Black Truffle Scotch Egg with Piccalilli

#### **SCONES**

Plain and Fruit Scones Fortnum's Strawberry Preserve or Lemon Curd Served with Somerset Clotted Cream

## PÂTISSERIES

Rose Éclair Pear and Almond Tart Dark Chocolate and Blackberry Mousse Cinnamon and Plum Bavaroise Stem Ginger Loaf

# Served with

A Pot of Fortnum's Tea for £86 per person



#### **EXPERT TEA TASTING**

Enjoy a unique tasting with our Tearista at your table

£6 per person



#### SEASONAL COCKTAIL

King's Orchard with Apple Vodka, Blackberry and Damson

£16.50

Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination. For more information about a specific allergen, please speak to a member of staff. Adults need around 2000 kcal per day, kcal information is available at the back of the menu. A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 202412