

THAMES  
FOYER



# Traditional Afternoon Tea



## A Selection of Traditional Sandwiches & Savoury Bites

### Traditional Sandwiches

Coronation Chicken | Raisins | Granary Bread

Burford Brown Egg | Herb and Dijon Mustard | Malted Brown Bread

Pickled Cucumber | Sun-Dried Tomato Cream | White Bread

Scottish Smoked Salmon | Nori and Lime Cream | Spinach Bread

### Savoury Bites

Glazed Radicchio | Mozzarella | Parmesan and Basil Tuile | Brioche Bun

Parsnip and Parmesan Savoury Cake | Pesto Cream



# Traditional Afternoon Tea



## Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

### William's Tart

Poached Pears | Madeleine Sponge | Butter Pastry Shortcrust

### Citrus Choux

Lemon and Sudachi Cream | Black Sesame Praline | Choux Bun

### Pistachio & Red Plum Cake

Pistachio Cake | Pistachio Crème Legere | Spiced Red Plum Coulis

### Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

### Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



# High Tea



## A Selection of Traditional Sandwiches & Savoury Bites

### Traditional Sandwiches

Coronation Chicken | Raisins | Granary Bread

Burford Brown Egg | Herb and Dijon Mustard | Malted Brown Bread

Pickled Cucumber | Sun-Dried Tomato Cream | White Bread

Scottish Smoked Salmon | Nori and Lime Cream | Spinach Bread

### Savoury Bites

Glazed Radicchio | Mozzarella | Parmesan and Basil Tuile | Brioche Bun

Parsnip and Parmesan Savoury Cake | Pesto Cream

# High Tea

Pan Seared Wild Bass | Lentil and Kale Stew | Cured Bacon | Marjoram Salsa

Roasted Parsnip Mash | Garlic and Herb Oil | Caramelised Shallot | Plum

Broad Bean | Marinated Feta



# High Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

## William's Tart

Poached Pears | Madeleine Sponge | Butter Pastry Shortcrust

## Citrus Choux

Lemon and Sudachi Cream | Black Sesame Praline | Choux Bun

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## Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

## Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



# Vegetarian Afternoon Tea



## A Selection of Traditional Sandwiches & Savoury Bites

### Traditional Sandwiches

Savoy Cabbage | Baked Sweet Potato | Spinach Bread

Pickled Cucumber | Sun-Dried Tomato Cream | White Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Burford Brown Egg | Herb and Dijon Mustard | Malted Brown Bread

### Savoury Bites

Parsnip and Parmesan Savoury Cake | Pesto Cream

Glazed Radicchio | Mozzarella | Parmesan and Basil Tuile | Brioche Bun



# Vegetarian Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

## William's Tart

Poached Pears | Madeleine Sponge | Butter Pastry Shortcrust

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## Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

## Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



# Vegetarian High Tea



## A Selection of Traditional Sandwiches & Savoury Bites

### Traditional Sandwiches

Savoy Cabbage | Baked Sweet Potato | Spinach Bread

Pickled Cucumber | Sun-Dried Tomato Cream | White Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Burford Brown Egg | Herb and Dijon Mustard | Malted Brown Bread

### Savoury Bites

Parsnip and Parmesan Savoury Cake | Pesto Cream

Glazed Radicchio | Mozzarella | Parmesan and Basil Tuile | Brioche Bun

### High Tea

Roasted Parsnip Mash | Garlic and Herb Oil | Caramelised Shallot

Plum | Broad Bean | Marinated Feta





# Vegetarian High Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

## William's Tart

Poached Pears | Madeleine Sponge | Butter Pastry Shortcrust

## Citrus Choux

Lemon and Sudachi Cream | Black Sesame Praline | Choux Bun

## Pistachio & Red Plum Cake

Pistachio Cake | Pistachio Crème Legere | Spiced Red Plum Coulis

## Lavender Chocolate Cube

English Lavender Praline | Guanaja Mousse | Blondie Brownie

## Plain & Raisin Scones

Cornish Clotted Cream | Lemon Curd | Strawberry Jam



# Vegan Afternoon Tea



A Selection of Traditional Vegan Sandwiches & Savoury Bites

## Traditional Sandwiches

Savoy Cabbage | Baked Sweet Potato | Spinach Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Pickled Cucumber | Sun-Dried Tomato Vegan Cream | White Bread

Mixed Wild Mushrooms | Carrot Cream | Malted Brown Bread

## Savoury Bites

Parsnip and Vegan Cheese Savoury Cake | Pesto Vegan Cream

Glazed Radicchio | Tofu | Vegan Cheese and Basil Tuile | Brioche Bun



# Vegan Afternoon Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

## William's Tart

Poached Pears | Madeleine Sponge | Pastry Shortcrust

## Citrus Cake

Lemon and Sudachi Cream | Buckwheat Praline | Lemon Cake

## Tahitian Vanilla & Red Plum Cake

Vanilla Cake | Vanilla Crème Legere | Spiced Red Plum Coulis

## Lavender Chocolate Cube

Sunflower Seeds Praline | Guanaja and Lavender Mousse | Blondie Brownie

## Vegan Scones

Vegan Clotted Cream | Apricot Jam | Strawberry Jam



# Vegan High Tea



A Selection of Traditional Vegan Sandwiches & Savoury Bites

## Traditional Sandwiches

Savoy Cabbage | Baked Sweet Potato | Spinach Bread

Coronation Jackfruit | Mango Chutney | Raisins | Granary Bread

Pickled Cucumber | Sun-Dried Tomato Vegan Cream | White Bread

Mixed Wild Mushrooms | Carrot Cream | Malted Brown Bread

## Savoury Bites

Parsnip and Vegan Cheese Savoury Cake | Pesto Vegan Cream

Glazed Radicchio | Tofu | Vegan Cheese and Basil Tuile | Brioche Bun

## High Tea

Roasted Parsnip Mash | Garlic and Herb Oil | Caramelised Shallot

Plum | Broad Bean | Vegan Cheese



# Vegan High Tea



Seasonal Handmade Afternoon Tea Pastries & Signature Savoy Cakes

## William's Tart

Poached Pears | Madeleine Sponge | Pastry Shortcrust

## Citrus Cake

Lemon and Sudachi Cream | Buckwheat Praline | Lemon Cake

## Tahitian Vanilla & Red Plum Cake

Vanilla Cake | Vanilla Crème Legère | Spiced Red Plum Coulis

## Lavender Chocolate Cube

Sunflower Seeds Praline | Guanaja and Lavender Mousse | Blondie Brownie

## Vegan Scones

Vegan Clotted Cream | Apricot Jam | Strawberry Jam



# Afternoon Tea

## Pricing

Monday - Sunday

Traditional Afternoon Tea 80  
Vegetarian Afternoon Tea  
Vegan Afternoon Tea

With a glass of Laurent-Perrier La Cuvée 100  
With a glass of Laurent-Perrier Cuvée Rosé 110  
With a glass of Nyetimber Classic Cuvée MV 95  
With a glass of Nyetimber Rosé MV 105  
With one glass of JING Jasmine Pearls non-alcoholic Sparkling Tea 90

High Tea 95  
Vegetarian High Tea  
Vegan High Tea

With a glass of Laurent-Perrier La Cuvée 115  
With a glass of Laurent-Perrier Cuvée Rosé 125  
With a glass of Nyetimber Classic Cuvée MV 110  
With a glass of Nyetimber Rosé MV 120  
With one glass of JING Jasmine Pearls non-alcoholic Sparkling Tea 105

### Additional Glasses

Laurent-Perrier La Cuvée 24  
Laurent-Perrier Cuvée Rosé 30  
Nyetimber Classic Cuvée MV 21  
Nyetimber Rosé MV 24

# THAMES FOYER COCKTAILS

Take a sip inspired by the stars: two glamorous former guests have provided the inspiration behind our new cocktails.

Man About Town – Frank Sinatra; the ultimate man about town, suave and debonair – with a voice as smooth as this cocktail, with its rich, aromatic and sophisticated notes.

Bright Young Thing – A shining star amongst Hollywood's divas, Marilyn Monroe had a freshness, almost a naivety, that contrasted with her sensuality, which this cocktail with its bright, fruity, but elegant flavours aims to evoke.

Man About Town 30 🍷

Monkey 47 Gin | Dubonnet

Acorn Aromatic | Pedro Ximénez | Champagne

Rose Negroni 28 🍷

Plymouth Gin | Amaro Montenegro | Cocchi Vermouth | Rose Water

Bright Young Thing 26 🍷

Ki No Bi Gin | Absolute Elyx Vodka | Lillet Blanc

Passion fruit Syrup | Orange | English Sparkling Wine



Please scan for calorie information





# INTRODUCING JING JASMINE PEARLS SPARKLING TEA

Showcasing the power of people and nature working in harmony, this deliciously intriguing drink will take you on a moreish taste journey. You'll find heady jasmine aromas with a smooth and refreshing green tea depth, subtle fruit notes, hints of honey and a dry texture. Celebrate the moment with something truly special.

- JING

## THE SAVOY & JING EXCLUSIVE DARJEELING COLLECTION



On a quest to find the ultimate tea for Afternoon Tea, The Savoy & JING Tea journeyed to the misty foothills of the Himalayas to Darjeeling – famed producer of 'The Champagne of teas'.

The unique terroir and craftsmanship of Darjeeling produces teas with a distinctive character and inherent quality that cannot be replicated anywhere else in the world.

Inspired by the sheer variety of flavours within Darjeeling teas, The Savoy are showcasing definitive examples of three distinctive styles - taking you on the journey to experience the best of this treasured origin.

### Organic Darjeeling 1st Flush

Garden: Seeyok

JING Excellence at Origin  
competition winner

Fragrant | Sweet | Reviving

The highly-prized first pickings of the year; capturing all the freshness of spring. This crisp black tea is supremely fragrant, honeyed and floral with a brisk finish.

### Darjeeling Moonlight

Garden: Margaret's Hope

Exclusively at The Savoy

Aromatic | Syrupy | Complex

A recent innovation from the hills of Darjeeling, this Moonlight tea has been cultivated to accentuate high florality and syrupy sweetness, with a smooth rounded body. Complex and intriguing, a new taste experience for most.

### Organic Darjeeling 2nd Flush

Garden: Barnesbeg, Okayti  
and Pussimbing tea estates

Warm | Rounded | Uplifting

From historical estates in Darjeeling, these tea leaves encapsulate the best of the summer flush from this famous, mountain region. Light and refreshing with notes of hay and a grape sweetness.

# THE SAVOY TEA SELECTION

## BLACK TEA

### The Savoy Breakfast Tea

India - Statuesque & full-bodied tea blend from Assam & Darjeeling with plenty of structure & malty richness. A rousing breakfast style tea, perfect with milk.

### The Savoy Afternoon Tea

India - Balanced blend of black teas delivering a malty fragrance, a light astringency, followed by a refreshing sweet finish.

### Decaffeinated Ceylon

Sri Lanka - Rich & layered Ceylon character, full-bodied whilst smooth & refreshing.

### Red Dragon

Yunnan, China - Rich & syrupy black tea, with caramel & chocolate, plum & black cherry.

### Earl Grey

Sri Lanka - Refreshing & bright, with citrus freshness lifting the rich Ceylon tea base.

### Vanilla Black

Sri Lanka - Creamy & sweet vanilla over a full-bodied black tea base.

### Chai Tea

India - A highly aromatic combination of rich and malty Assam black tea with cinnamon, cardamom and ginger spices.

## GREEN TEA

Jade Sword	Hunan, China - Full & grassy organic green tea with a sappy & refreshing finish.
Dragon Well	Zhejiang, China (seasonal) - Lively flavours in which grassy freshness is underscored by sweet & soft hazel complexities. China's most celebrated green tea.
Genmaicha	Japan - Sweet with barley notes & depths of mellow umami.
Gyokuro	Japan - A Japanese green tea: thick, grassy & rich with umami.

## OO LONG TEA

Yellow Gold	China - Smooth & biscuity sweet oolong tea with grassy freshness & citrus notes.
Iron Buddha	China - Grassy, fruity and floral oolong tea but with a distinct tart tanginess and smooth, lush texture.
Phoenix Honey Orchid	Guangdong, China - Deliciously fruity & floral oolong tea, with pleasing roasted richness & a touch of astringency.
Wuyi Oolong	Fujian, China - Rich, buttery oolong tea lifted by caramel sweetness & subtle floral notes.

## WHITE TEA

White Peony

Fujian, China - Delightfully refreshing, rounded & full-flavoured, with sweet & fragrant notes of melon.

Jasmine Silver Needle

Fujian, China - Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine to create a soft, vanilla effect.

## PUERH TEA

Cooked Puerh Minicakes

Rich and warming with mineral sweetness and indulgent, thick texture.

## FRUITY & FLORAL PREMIUM INFUSIONS

Fennel, Ginger & Peppermint

A soothing and refreshing blend of peppermint, ginger, fennel seeds and lemon thyme. Caffeine-free.

Lavender, Chamomile & Lemongrass

A naturally hydrating and calming blend of whole flowers and herbs. Gently sweet and caffeine-free.

## FLOWERING TEA

Flowering Jasmine & Lily

Fujian, China - A broad base of green tea buds topped with a crown of orange lily-petals & a tower of jasmine flowers.

## HERBAL INFUSIONS

Rooibos

South Africa - Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

Whole Rosebuds

Morocco - Beautiful & graceful, notes of sweet rose with a refreshingly light & palate-cleansing finish.

Whole Lemon Verbena

Paraguay - Fresh, vivid with mint-like freshness & pressed lemon zest pungency.

Whole Peppermint Leaf

Germany - Insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intense finish.

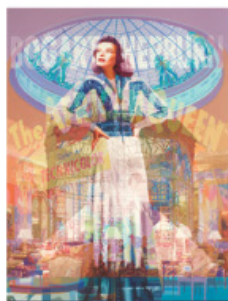
All prices are inclusive VAT. A suggested discretionary 15% service charge will be added to your bill. Please let your server know of any food allergies and/or special dietary requirements.

We are happy to provide you with all food allergen, product and nutritional information.

# A Time for Reflection

The eight paintings hanging in the Thames Foyer are by British Pop artist McAlpine Miller.

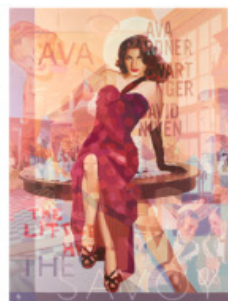
Each painting features a star of the stage or screen who enjoyed staying here at The Savoy.



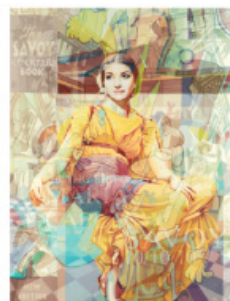
Katharine Hepburn:  
Taking Centre Stage



Frank Sinatra:  
Man About Town



Ava Gardner:  
A Desirable Proposition



Maria Callas:  
A Moment of Respite



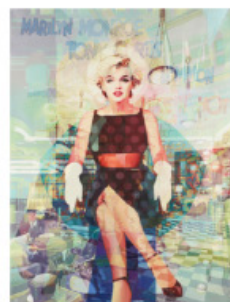
Charlie Chaplin:  
Silent Path to Success



Marlene Dietrich:  
Into My World



Alfred Hitchcock:  
The Mysterious Thinker



Marilyn Monroe:  
Bright Young Thing

“This series of 8 paintings concentrates on two themes: the sheer majesty of The Savoy and the glamour of iconic idols that have been and will continue to be associated with this historic hotel. The choice of subjects serves not only to remind us of an era of great hope and aspiration but also allow us to consider both progress and potential. The Savoy has continued to achieve a standard which might otherwise be lost in our throwaway society where everything is replaceable”.

McAlpine Miller, 2012

All of the paintings are oil on linen canvas. The collection was commissioned by The Savoy in 2012.