

# Afternoon Tea

AT FORTNUM & MASON

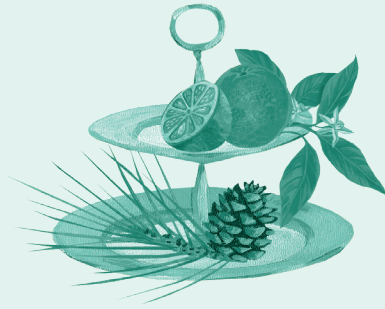
Our Diamond Jubilee Tea Salon takes its name from a very special visitor, Queen Elizabeth II – who formally opened the room in 2012, alongside her daughter-in-law, HM Queen Camilla and her granddaughter-in-law, Catherine, The Princess of Wales.



*As the clock in the boughs chimed a musical four,  
A scurrying squirrel climbed a branch, for a tour –  
Of a tree like no other, an impossible sight  
Filled with flora and fauna, all merry and bright.*

*“Welcome to Christmas,” said the robin at his ear,  
“Would you like the next swing,  
on our grand chandelier?”  
But the overwhelmed chap simply  
gazed on in wonder,  
As two happy blackbirds pulled a cracker asunder.*

*“But how,” said the squirrel,  
“did this all come about?”  
“Who brews all of the tea,  
pouring out of that spout?”  
And unfurling her feathers,  
the peacock recited:  
“It’s Christmas at Fortnum’s,  
and all are invited!”*



# Afternoon Tea

Famous teas and still-warm scones. Just-baked cakes and extraordinary sandwiches. Forever exceptional service in the timelessly elegant surroundings of our Diamond Jubilee Tea Salon.

Whether you're joining us for the first time or Piccadilly is your home-from-home, Afternoon Tea at Fortnum's has been our most delicious tradition for generations. Let the joyful pouring begin.

We'd love to see photos of your Afternoon Tea experience. Follow and tag us on Instagram @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 Organic Sparkling Tea 0% ABV for **£7.50**

**FINGER SANDWICHES**

Coronation Turkey  
Cotswold Legbar Egg Mayonnaise  
Kames Bay Smoked Trout with Chive Cream Cheese  
Suffolk Cured Ham with Mulled Wine Spices  
Cucumber with Lemon and Mint

**SCONES**

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

**PÂTISSERIES**

Rose Éclair  
Mandarin and Dark Chocolate Mousse  
Chocolate, Amarena and Mascarpone Cake  
Stem Ginger Loaf  
Mont Blanc

*Served with*

A Pot of Fortnum's Tea for **£82** per person



**EXPERT TEA TASTING**

Enjoy a unique tasting with  
our Tearista at your table

**£6** per person



**TURTLE DOVE**

Bacardi, Pineapple and  
Winter Spices

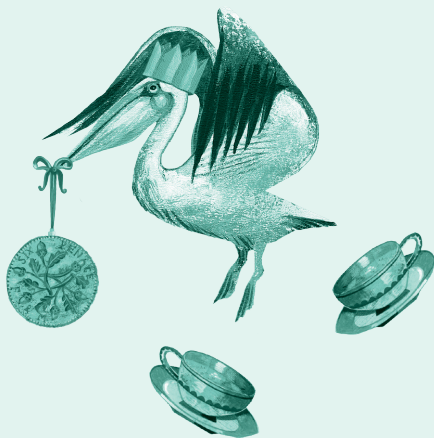
**£16.50**

Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination. For more information about 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. 202410

# Savoury Afternoon Tea

At Fortnum & Mason, we've always recognised the importance of tea. Since our earliest days, we've known it's far more than just a humble thing to sip.

The foremost source of wisdom at Fortnum's, our legendary archivist, Dr Andrea Tanner, said it best:  
*"A cup of the good stuff can awaken, enliven, and restore.  
Brewed just right, tea can console, calm and soothe;  
even promote friendship and fellowship."*



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or a Glass of our Organic Sparkling Tea 0% ABV for **£7.50**

## FINGER SANDWICHES

Coronation Turkey  
Cotswold Legbar Egg Mayonnaise  
Kames Bay Smoked Trout with Chive Cream Cheese  
Suffolk Cured Ham with Mulled Wine Spices  
Cucumber with Lemon and Mint

## SAVOURY SCONES

Cropwell Bishop Stilton  
Ham, Grain Mustard and Barber Cheddar  
*Served with*  
Port & Cranberry Chutney and Chive Cream Cheese

## SAVOURY PÂTISSERIES

Oeufs Drumkilbo  
Sinodun Hill and Beetroot Mousse with Mulled Wine  
Pheasant and Pork Sausage Roll with Prune and Caramelised Onion  
Duck Mousse with Orange Gel  
Portland Crab & Saffron Tart

*Served with*

A Pot of Fortnum's Tea for **£84** per person



### EXPERT TEA TASTING

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**£6** per person



### TURTLE DOVE

Bacardi, Pineapple and Winter Spices

**£16.50**

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# High Tea

For some, the joy of tea lies in the endless variations and idiosyncrasies of different estates, harvests and regions. From the malty robustness of a second flush Assam, to the gently-roasted savoury flavour of a rare Chinese Long Jing, all the way to the boldness of our long-reigning Royal Blend, there's a world of tea to discover at Fortnum's – and our Tea Salon is the perfect place to begin your next exploration.

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

## A CHOICE OF

Welsh Rarebit with Pickled Shallot  
Victoria Lobster Omelette with Truffle  
Tinto Cheese Soufflé with Apple, Celery and Pickled Walnut Salad  
Scotch Egg with Spiced Red Cabbage  
Confit Mayfield Duck Pithivier

## SCONES

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

## PÂTISSERIES

Rose Éclair  
Mandarin and Dark Chocolate Mousse  
Chocolate, Amarena and Mascarpone Cake  
Stem Ginger Loaf  
Mont Blanc

*Served with*

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



### EXPERT TEA TASTING

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**£6** per person



### TURTLE DOVE

Bacardi, Pineapple and  
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# Vegetarian Afternoon Tea

Before the short, stout, handle-and-spouted teapot of today, there was just a bowl; a simple clay Chinese vessel that was made to hold and infuse tea leaves in hot water, before it was poured through a hole or strainer. It took until the 16th century for the first actual teapot to appear, in Yixing, China: a town now famed for its teapots.





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## FINGER SANDWICHES

Coronation Tofu  
Cotswold Legbar Egg Mayonnaise  
Brussels Sprouts with Cherry Harissa  
Rachel Cheese and Fortnum's Pickle  
Cucumber with Lemon and Mint

## SCONES

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

## PÂTISSERIES

Rose Éclair  
Caramelised Apple Tart  
Chocolate, Amarena and Mascarpone Cake  
Chocolate Raspberry Mousse  
Stem Ginger Loaf

*Served with*

A Pot of Fortnum's Tea for **£82** per person



### EXPERT TEA TASTING

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**£6** per person



### TURTLE DOVE

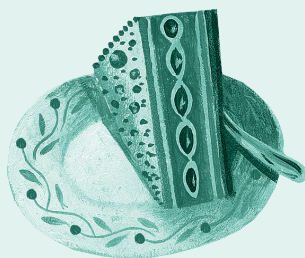
Bacardi, Pineapple and  
Winter Spices

**£16.50**

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# Afternoon Tea Made Without Gluten

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.



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## FINGER SANDWICHES

Coronation Turkey  
Cotswold Legbar Egg Mayonnaise  
Kames Bay Smoked Trout with Chive Cream Cheese  
Suffolk Cured Ham with Mulled Wine Spices  
Cucumber with Lemon and Mint

## SCONES

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

## PÂTISSERIES

Mandarin Loaf  
Caramelised Apple Tart  
Chocolate Raspberry Mousse  
Raspberry Cheesecake  
Cherry Red Velvet

*Served with*

A Pot of Fortnum's Tea for **£82** per person



### EXPERT TEA TASTING

Enjoy a unique tasting with  
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**£6** per person



### TURTLE DOVE

Bacardi, Pineapple and  
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# Drinks

Afternoon Tea is always a celebration, and life is always better with bubbles – and in our experience, adding a glass of Fortnum's Champagne to your table is more than usually a very good idea.

We also serve a selection of cocktails infused with our most popular tea blends, alongside a curated wine list and a collection of no and low-alcohol alternatives – including our Sparkling Tea, an alcohol-free and certified organic blend of eight of our famous and rare brews.



## COCKTAILS

Turtle Dove	16.50
<i>Bacardi, Pineapple and Winter Spices</i>	
Earl Grey Negroni	15.50
<i>Fortnum's Amalthea Gin, Campari, Sweet Vermouth, blended and infused with Fortnum's Earl Grey Tea</i>	
G&Tea	15.50
<i>Fortnum's Amalthea Gin, Sparkling Tea</i>	

## CHAMPAGNE COCKTAILS

Buckland	16.50
<i>Blackcurrant, Lemon Verbena, Blanc de Blancs</i>	
Amelia	16.50
<i>Apricot, Peach, Blanc de Blancs</i>	
The Pelican	16.50
<i>Orange Juice, Grapefruit Marmalade, Blanc de Blancs</i>	
Blanc Cassis	16.50
<i>English Cassis, Sparkling Tea 0% ABV</i>	

## SPRITZER

Cranberry Spritz 0% ABV	8.50
<i>Elderflower, Cranberry, Soda Water</i>	

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## CHAMPAGNE & SPARKLING

	Glass 125ml	Half 375ml	Bottle 750ml	Magnum 1.5L
<b>FORTNUM'S CHAMPAGNE</b>				
Blanc de Blancs, Grand Cru, Hostomme NV	17.95	53	95	170
Brut Réserve, Louis Roederer NV	17.95		95	170
Brut Rosé, Maison Bonnet NV	18.50	55	98	
Louis Roederer Vintage 2019			110	
<b>MAISON RUINART</b>				
Brut, R de Ruinart NV	24.50		130	
Second Skin Blanc de Blancs NV			175	
Rosé NV			180	
<b>CUVÉE PRESTIGE</b>				
Dom Pérignon Vintage 2013			350	
Krug Grande Cuvée, MV		210	395	
<b>GRANDE MARQUE</b>				
Veuve Fourny & Fils, Vertus 1er Cru, Brut 2013			135	
Charles Heidsieck, Rosé Réserve NV			155	
Perrier-Jouët, Blanc de Blancs NV			185	
Pol Roger Vintage 2016			195	
<b>ENGLISH SPARKLING</b>				
Fortnum's Brut, Camel Valley NV	15		80	
Gusbourne Brut Rosé Vintage 2018			85	
Nyetimber Cuvée Demi-Sec MV	17.95		95	
Gusbourne Blanc de Blancs Vintage 2016			120	
<b>FORTNUM'S SPARKLING TEA</b>				
Organic Sparkling Tea 0% ABV	7.50		39	
Rosé Sparkling Tea 0% ABV	7.50		39	



## FORTNUM'S WINES

	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
<b>WHITE</b>		
Vinho Verde, Adega de Moncao, Portugal 2021	9	35
Rheinhessen Dry Riesling, Dr Koehler, Germany 2022	10.75	41
Saint Véran, Joseph Drouhin, Burgundy, France 2020	13.50	52
Chablis, Domaine Louis Michel, Burgundy, France 2022	19.50	75
<b>RED</b>		
Beaujolais, Dominique Piron, France 2021	9	35
Fleurie, Dominique Piron, France 2021	11.50	45
Chianti Classico, Riecine, Italy 2021	14.50	55
Margaux, Brio de Cantenac Brown, France 2020	23.50	90
<b>ROSÉ</b>		
English Still, Folc, England 2023	14.25	50
Côtes de Provence, Domaines Ott, France 2022	14.50	55
	<i>Glass</i> 175ml	<i>Bottle</i> 500ml
<b>SWEET WINE</b>		
Sauternes, Château Briatte, France 2019	7.75	40
Tokaji Azzu 5 Puttunoyos, Pajzos, Hungary 2017	9.75	50
<b>FORTNUM'S SHERRY &amp; PORT</b>		
Fino Sherry, Bodegas Tradición, Spain NV 750 ml	8.50	45
Tawny Port 10 Year Old, Niepoort, Portugal NV	10.25	58

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## FORTNUM'S BEER & CIDER

English Pilsner, Westerham Brewery 4.9% ABV 330ml	5.50
Devon Vintage Cider, South Hams Brewery 6.5% ABV 500ml	6.75

## MINERALS & SOFT DRINKS

	Glass	Jug
Countess Grey Iced Tea <i>Countess Grey Tea, Fortnum's Blossom Honey</i>	4.95	13.50
Fortnum's Cranberry Lemonade <i>Fresh Lemon Juice, Cranberries, Sparkling Water &amp; Sugar Syrup</i>	4.95	13.50
Fresh Orange Juice	4.75	
Coca Cola, Diet Coke	5	
Punchy Blood Orange, Bitters and Cardamonn	5	
	330ml	750ml
Mineral Water, Still or Sparkling	3.75	5.75





## HOT BEVERAGES

### **CHRISTMAS BLACK TEA** 5.95

A warming blend with cocoa nibs, zesty clementine and soothing Christmas spices

### **CHRISTMAS GREEN TEA** 5.95

A refreshing blend with coconut, festive star anise and vanilla flavour

### **FORTNUM'S 181 BLEND COFFEE**

Single / Double Espresso / Macchiato 4.25 / 4.95 / 4.25

Americano / Cappuccino / Caffè Latte / Flat White 5.50

### **HOT CHOCOLATE**

Dark Hot Chocolate 5.95  
*Fortnum's Ultimate 85% Colombian Dark Chocolate*



## PARTIES, WEDDINGS AND PRIVATE DINING

Whether it's a milestone birthday, a wedding ceremony or reception, or a get-together-just-because, a celebration at Fortnum's is always an extraordinary experience.

From intimate dinners to epic events and private dining experiences, our expert team will make the occasion wonderful. With spaces fit to host anywhere from four to 400 guests, talk to a member of staff today to find out more.

[Private.Dining@fortnumandmason.co.uk](mailto:Private.Dining@fortnumandmason.co.uk)

020 7734 8040



## JOIN US IN OUR FOOD & DRINK STUDIO

Grab an apron and join us on our 3rd floor at Piccadilly – a destination for sipping, supping, testing, tasting, mixing, making, and cocktail-shaking, where beginners meet masters and playing with food is always encouraged.

Scan the QR code below to find out more about our 3rd floor, and to view a full schedule of events in our Food & Drink Studio.





## EVENTS AT FORTNUM'S

From Supper Clubs to Masterclasses, we at Fortnum's are experts when it comes to creating unforgettable evenings of joy.

Visit [fortnumandmason.com/events](https://fortnumandmason.com/events) to discover all the exciting events happening across our Piccadilly home and beyond.

Let the celebrations begin!

To keep up to date with all things Fortnum's, including our delicious events, sign up to our newsletter by scanning the QR code below.



## KCAL INFORMATION

Discover the kcal content of the items on our menu.

### CLASSIC AFTERNOON TEA

Finger Sandwiches 489 kcal

Scones 564 kcal / Pâtisseries 687 kcal

### SAVOURY AFTERNOON TEA

Finger Sandwiches 489 kcal

Savoury Scones 631 kcal / Savoury Pâtisseries <sup>(N)</sup> 661 kcal

### HIGH TEA

Welsh Rarebit with Pickled Shallot 398 kcal

Victoria Lobster Omelette with Truffle 290 kcal

Tinto Cheese Soufflé with Apple, Celery and Pickled Walnut Salad <sup>(N)</sup> 281 kcal

Scotch Egg with Spiced Red Cabbage 128 kcal

Confit Mayfield Duck Pithivier 570 kcal

Scones 564 kcal / Pâtisseries 687 kcal

### VEGETARIAN AFTERNOON TEA

Finger Sandwiches 567 kcal

Scones 564 kcal / Vegetarian Pâtisseries 1077 kcal

### MADE WITHOUT GLUTEN AFTERNOON TEA

Finger Sandwiches 528 kcal

Scones 809 kcal / Pâtisseries 1045 kcal

Festive Chocolate and Orange Log 358 kcal

### DRINKS

Organic Sparkling Tea 0% ABV / Rosé Sparkling Tea 0% ABV 15 / 19 kcal

Countess Grey / Peach / Eldwerflower Iced Tea 14 / 32 kcal glass / jug

Fortnum's Fresh Lemonade / Fresh Orange Juice 13 / 109 kcal per glass

Coca Cola / Diet Coke 139 / 1 kcal

Single Espresso / Double Espresso/ Macchiato 12 / 24 / 34 kcal

Americano / Cappuccino / Caffè Latte / Flat White 24 / 103 / 118 / 87 kcal

Dark Hot Chocolate 313 kcal

Whole Milk / Semi Skimmed / Skimmed / Oat 63 / 46 / 34 / 43 kcal

Our teas and coffees are prepared with Semi Skimmed Milk, but can be made with Whole or Skimmed Milk or an Oat alternative on request.

(N) = CONTAINS NUTS