DALLOWAY
Terrace

FESTIVE PLANT BASED
AFTERNOON TEA

As winter settles over London, we welcome guests to a festive afternoon tea in the enchanting, candlelit setting of Dalloway Terrace. Seasonal flavours and a cake inspired by fine Waterford crystal are served alongside a glass of Charles Heidsieck Brut Réserve - a golden toast to the many magical moments of the season.



FESTIVE PLANT BASED AFTERNOON TEA

£78 per person

Including a glass of Charles Heidsieck Brut Réserve, Champagne or non-alcoholic alternative

---

Savory

Vegan Feta & Apricot Chutney
Wholemeal bread

Cheese & Cucumber
White bread

Roasted Red Pepper & Hummus
Wholemeal bread

Tomato & Lovage Pesto
White bread

Roasted Mushroom Pâté
Wholemeal bread

Patisserie

Coconut & Lime Scones NGCI
Our freshly baked scones are served with seasonal jam & vegan clotted cream

Sweet

Banana & Pecan Cake NGCI

Pistachio & Hazelnut Mousse NGCI

Chocolate Marquise NGCI

Vegan Bakewell Tart NGCI

RONNEFELDT TEA SELECTION

Dalloway Terrace & Ronnefeldt Tea have journeyed together on a quest to find the ultimate tea. With distinctive character and inherent quality, we have selected teas that cannot be replicated anywhere else in the world.

Black Tea

English Breakfast
A gentle Ceylon tea with an unmistakeable lively flavour

Eary Grey
A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot

Irish Whisky Cream
Flavoured black tea with hints of whiskey and chocolate

Assam Rambung
A strong, malty and spicy tea with a pleasantly rounded flavour

Queen's Tea
A tea blend fit for a Queen - deliciously composed with lively, flowery North India teas, fruity Ceylon teas and aromatic tea from China

Chai

Masala Chai
Ginger, Anise Seed, Black pepper, Clove buds, Cinnamon pieces, Fennel seeds, this exotic, spiced tea from India is as mysterious and delightful as the country itself

White Tea

White Rose Dream
A gentle dream of Pai Mu Tan with the beautifully fruity and exotic rose makes for an exquisite creation

Pai Mutan Melon
White tea with melon

Green Tea

Green Dragon
Traditional Chinese tea with a delicate, fragrant tartness

Jasmine Pearls
Traditional Chinese tea with jasmine blossoms.
The leaves of this precious speciality from China are plucked by hand and rolled into small ballas balls

Morgentau
A fascinating tea composition with Sencha, flower petals and the delicate, fruity flavour of mango and lemon

Moroccan Mint
The renowned gunpowder pellets melded with fresh mint

Herbal Infusion

Fruity Camomile
Bitter-sweet camomile complemented with aromatic orange peel

Verbena
A smooth and delicate tea with a beautiful citrus taste

Fruits of Paradise
Honeybush and the flavours of paradise with jackfruit, mango, pineapple and papaya

Fruit Infusion

Sweet Berries
A richly aromatic combination with the sweetness of juicy fruits

Sparkling Tea | Additional £11

Saicho Darjeeling
Grown in the foothills of the Himalayas in Darjeeling, India, this tea has notes of wood spice, nectarine and muscatel

Saicho Hojicha
This unique tea has a deep umami character and notes of nori seaweed, roasted hazelnut, and delicate smoke, with dry and woody tannins

Saicho Jasmine
Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee and vanilla

English Sparkling Wine

	125ml	*Bottle*
Nyetimber Classic Cuvee MV *West Sussex/Hampshire*	£19	£90
Nyetimber Rosé MV *West Sussex/Hampshire*	£20	£105



V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.