



THE  
STAFFORD  
LONDON  
EST 1912

## **AFTERNOON TEA MENU**

# The Stafford Afternoon Tea

Served from 12noon until 5.30pm daily

## Sandwiches

H. Forman & Son Smoked Salmon  
Montgomery Cheddar, Spring Onion & Tomato  
Free-Range Coronation Chicken  
Honey Roasted Ham, Mustard Mayonnaise

## Savoury

Truffled Egg & Watercress Brioche Bun

## Scones

Plain & Raisin, Whipped Clotted Cream, Strawberry Jam  
Paxton & Whitfield Westcombe Cheddar, Soft Cheese & Chives

## Selection of cakes from our trolley

(5 items per person)

Chai Latte Honey Cake  
Spiced Apple & Caramel Macaron  
Cinnamon & Coffee Choux Bun  
Vanilla & Raspberry White Mouse  
Pistachio, Dark Chocolate & Passion Fruit Tart  
Chocolate & Orange Mousse

**£70 per person**

## With a glass of:

Louis Roederer Collection 244 Champagne - **£87 pp**  
Nyetimber "Cuvée Chérié Demi-Sec", West Sussex 2015 - **£89 pp**  
Louis Roederer, Brut Rosé 2016 Champagne - **£100 pp**  
Bollinger, R.D. Extra Brut, France 2007 Champagne - **£136 pp**

If you have any dietary preferences, please advise us a minimum of 24h prior to you booking. Requests outside this time period or on the day may not be accommodated due to availability or produce. We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

# The Stafford Cream Tea

Served from 12noon until 5.30pm daily

Your choice of tea and coffee

Homemade plain and raisin scones  
Seasonal jams and Cornish clotted cream

**£24.00 per person**

**Add a glass of:**

Louis Roederer Collection 244 Champagne - **£41 pp**

## Sweet Treats

Spiced Apple & Caramel Macaron	£7.00
Cinnamon & Coffee Choux Bun	£5.50
Vanilla and Raspberry White Mouse	£5.00
Pistachio, Dark Chocolate & Passion Fruit Tart	£5.50
Chocolate & Orange Mousse	£5.50
Chai Latte Honey Cake	£7.00 per slice

# Champagne & Sparkling wines

## Champagne & Sparkling wines by the glass (150ml)

Louis Roederer, <i>Collection 244</i>	NV	£21.00
Louis Roederer, <i>Rosé</i>	2016	£35.00
Charpentier <i>Terre d'Emotion, "Blanc de Blancs" Brut</i>	NV	£27.00
Rathfinny Estate <i>"Blanc de Noirs" Brut</i>	2018	£21.00
Nyetimber, <i>"Blanc de Blancs"</i>	2016	£22.00
Hundred Hills <i>"Preamble Rose", Oxfordshire</i>	2018	£20.00

## Champagne & Sparkling wines by Coravin (125ml)

<i>Champagne, Bollinger</i>		
<i>R.D. Extra Brut, France</i>	2007	£66.00
<i>Champagne, Krug, Grand Cuvée, Brut, France</i>	NV	£84.00
<i>Trentodoc, Ferrari, Perle Nero, Fratelli Lunelli, Trentino, Italy</i>	2017	£31.00

## Champagne & Sparkling wines by the bottle

16	Louis Roederer, <i>Collection 244, NV</i>	£108.00
98	Hundred Hills <i>"Preamble Rose", Oxfordshire, 2018</i>	£98.00
24	Louis Roederer, <i>Cristal, Brut, 2013</i>	£529.00
49	Louis Roederer, <i>Rosé, 2016</i>	£175.00
13	R de Ruinart, <i>Brut</i>	£169.00
55	Ruinart, <i>Brut Rosé, NV</i>	£240.00
26	Ruinart, <i>Blanc de Blancs, NV</i>	£239.00
4	Pol Roger, <i>Brut Réserve, NV</i>	£125.00
11	Taittinger, <i>Brut Réserve, NV</i>	£195.00
12	Taittinger, <i>Comtes de Champagne, Blanc de Blanc, 2007</i>	£555.00
5	Bollinger, <i>Special Cuvée, Brut, NV</i>	£149.00
7	Veuve Clicquot <i>"Yellow Label", Brut, NV</i>	£145.00
61	Veuve Clicquot, <i>Rosé, NV</i>	£175.00
63	Veuve Clicquot, <i>La Grande Dame, Brut Rosé, 2006</i>	£659.00
502	Trentodoc <i>'Giulio Ferrari' Riserva del Fondatore Fratelli Lunelli, Trentino, Italy, 2009</i>	£318.00

# Champagne & Sparkling wines

## Champagne & Sparkling wines by the bottle

18	Laurent Perrier, <i>La Cuvée, Brut, NV</i>	£128.00
38	Laurent-Perrier, <i>Brut Rosé, NV</i>	£193.00
34	Krug, <i>Grand Cuvée 170ème Édition, Brut, NV</i>	£509.00
2	Charles Heidsieck, <i>Brut, NV</i>	£134.00
54	Jacquesson <i>Cuvée 746 Extra Brut, NV</i>	£199.00
46	Billecart-Salmon, <i>Brut Rosé, NV</i>	£249.00
32	Dom Pérignon, <i>Brut 2012</i>	£512.00
50	Perrier Jouet, <i>Belle Époque, Brut, 2014</i>	£419.00
1	Rathfinny Estate ' <i>Blanc de Noirs' Brut, East Sussex, England, 2018</i>	£105.00
30	Nyetimber " <i>1086 Prestige Cuvée", 2010</i>	£319.00
503	Valdobbiadene Prosecco DOCG ' <i>Credamora' Non Filtred, Malibrán, Veneto, Italy, 2019</i>	£65.00
801	Roederer Estate ' <i>Quartet', Brut Anderson Valley, California NV, USA</i>	£75.00
802	Schramsberg <i>Blanc de Blancs North Coast, California, USA, 2015</i>	£99.00

## Off Dry sparkling wines by the bottle

27	Nyetimber " <i>Demi Sec", West Sussex, England, NV</i>	£99.50
62	Moscato d' Asti DOCG, <i>Lumine, Ca' d'Gal Piedmont, Italy, 2020</i>	£55.50

# Selection of Teas

Our tea is supplied by Camellia's Tea House – an artisan producer and importer, hand blending its teas here in London.

Just as with wine, tea is influenced by soil type and climate, in addition to differences in the farming and production process. It is thought there are around 1500 variants of tea, produced in 36 countries.

We have carefully selected 21 exceptional teas for your enjoyment, including our own signature blends and very special premium rare teas.

## Stafford Signature Blends

Specially selected by the team here at The Stafford, we offer four bespoke signature blends, which one will you try?

### Stafford English Breakfast Blend

A full bodied, sturdy tea with delicate flowery and spicy undertones, made with high altitude grown broken orange pekoe black teas and a touch of Chinese Keemun Tea.

### St James's Blend

A wonderful fragrant and smokey black fusion tea, with hints of golden syrup and subtle flowery undertones. The blend combines broken orange pekoe black teas with the most distinct Lapsang Souchong Tea (where the tea leaves are hung in baskets over smoking pine wood fires to dry out); the result is a wonderful dark fusion tea which is ideal for pairing with meat.

### Queen's Stafford Blend

The Queen's Stafford blend is a lovely balance between a refreshing and bright Keemun Tea and the citrusy notes and flowery fragrance of oil of Bergamot, orange blossoms, rose petals and jasmine bai mao huo tea.

# Green Tea

## Japan Sencha

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. It has a tender and sweetish note, with vegetal flavours with strong grassy notes and a hint of pine nuts to finish.

## Lemon Fusion Green Tea

This is a wonderful fusion green tea whereby traditional steamed Japanese Sencha green tea is combined with invigorating lemon peel and lemongrass. Together these elements produce a wonderfully zesty green tea with tender, sweetish notes, which are interlaced with citrusy lemon notes and fragrant lemongrass.

# Black Teas

## Darjeeling Jungpana Supreme 2nd Flush

Much sought after among connoisseurs of Darjeeling vintage, Jungpana is a tiny, beautiful and renowned garden nestled in the hills of the Kurseong Valley, Darjeeling, India. The garden is located on a steep slope near the Goomtee estate, which makes it incredibly remote and accessible only by foot. The tea has delightful hints of almond and walnut, a smooth texture and distinct fruit notes with a delightful long finish.

## Assam Bargang

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. Full bodied and robust with creamy texture and malty undertones, it is perfect for those looking for a more powerful Assam brew. Dark golden brown with some viscosity and perfect with milk.

## Earl Grey

Earl Grey's distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot, originally used to protect the flavour from mould and tar during long sea voyages. This beautifully scented tea with its flowery and citrusy flavour remains the embodiment of the finest English tea.

# Black Teas

## Darjeeling Goomtee 1st Flush

Sometimes referred to as the 'champagne' of Indian teas due to their flowery, light and extremely aromatic character. This seasonal, premium tea is plucked once a year in early spring with the first harvest (or flush). It develops a lively and aromatic cup, with subtle muscatel notes and a refined character.

## Fairy Black Tea (Ho Thau, Vietnam)

This delightful and unusual black tea comes from Ho Thau in Vietnam – the young leaves are selected from the strongest and oldest wild tea trees scattered in the highest mountains. The tea leaves brew to create a powerful complex aroma with tastes of honey and hints of chocolate notes.

## Yunnan Old Tree

This delicious rare tea, also known as "Fengqing Hong Cha" was made and cultivated from an old tea tree that grows in the high-altitude mountains of Yunnan (over 1,200m) in Fengqing region, China. The dry tea has brown black curly strips with visible golden tips which provide a sweet, dry apricot and tobacco aroma.

# Oolong Teas

## Tie Guan Yin

Tie Guan Yin, or the "Iron Goddess of Mercy", is considered to one of the most famous Chinese teas. This premium oolong tea was created during the Qing Dynasty in Anxi, Fujian Province, in a beautiful mountainous landscape. With well-balanced floral taste, a harmonious creamy finish, the light yellow infusion offers a refreshing aroma and a gently sweet flavour with fruity undertones.

## Wuyi Da Hong Pao

Wuyi Da Hong Pao is a delicious and refreshing Oolong tea from the Wuyi Mountains of the Fujian Province in China. The infusion has subdued toasted notes, which develop a pale amber cup, it has distinctively sweet notes resembling nectarines, hints of smoke, and finishes with the floral notes of lilies.



# Herbal Infusions

## Peppermint

Peppermint is well known for being a fantastic digestive and also a circulatory stimulant. It also has decongestive properties which can help with catarrhal congestion, cold relief and headaches. This premium whole leaf peppermint has a mild sweet undertone and its crisp freshness can be enjoyed all day long.

## Chamomile Flowers

The Great Taste Award winning Chamomile Flowers tea is an all-time favourite when it comes to calming the nerves, soothing irritability and relieving pain in the digestive system. It is believed to have anti-inflammatory and anti-septic properties. Traditionally it has been known to ease colds and flu, symptoms associated to allergy, cystitis and eczema. The lovely Chamomile flowers produce a golden cup with a creamy and sweet infusion.

## Very Berry

An exciting, pure fruit tea consisting of a wide selection of berries and a few other dried fruits, such as papaya. The deep red cup is characterised by a vivid fruitiness and a pleasing sweetness that is balanced by the tart hints of hibiscus.

## Rooibos Orange & Cactus Fig

A very popular rooibos blend, packed with fascinating ingredients such as papaya, liquorice and orange. The distinct creamy sweetness of rooibos is complemented by fragrant citrus tones and fruity finish, proving to be an exciting, caffeine free alternative to many fusion teas.

## Zest Tea

This is a delicate and refreshing herbal tea which is believed to benefit the digestive system, but also to have a general soothing and calming effect on the body. It contains lemongrass, lemon peel and ginger and is marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

# Fusion Teas

## Chai

An Indian black tea that has been infused with a range of traditional spices to produce a deliciously spicy and warming brew. It is often brewed in hot milk, known as Chai Latte, to produce a healthy and much more interesting alternative to coffee. Featuring a wonderfully balanced plethora of Indian spices with predominantly cinnamon and clove taste and a spicy ginger finish.

## Jasmine Pearls

This tea comes from the Fujian province, China, and is also known as "Phoenix Dragon Pearls". The dragon represents the green tea whilst the beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released. Each leaf is hand-crafted into little pearls and 6 times scented by fresh jasmine leaves. Each sip offers a profound jasmine flavour with a slight astringency making this an unforgettable experience!

## White Apricot

A Gold Taste Award winning fusion tea that combines the refined character of a white tea with the honey like sweetness of apricot pieces. The flowery undertones of marigold and rose round off the flavour, creating a truly delightful and refreshing tea.