

The
Afternoon Tea
Menu





Traditional Afternoon Tea

Selection of sandwiches:

Smoked salmon and cream cheese / egg mayonnaise with watercress / cucumber and cream cheese / cheddar cheese sandwich with chutney / ham sandwich with grain mustard mayonnaise

Assortment of homemade afternoon tea pastries and cakes
Freshly baked scones with fruit preserves and clotted Devonshire cream

£24.95

The Pink Lady



In collaboration and in support of The Pink Ribbon Foundation we have carefully crafted this afternoon tea as a show of solidarity to the cause which effects thousands every year. For each purchase we donate £1 to The Pink Ribbon Foundation (Reg. Charity No. I080839).

Selection of sandwiches:

Smoked salmon and cream cheese / egg mayonnaise with watercress / cucumber and cream cheese / cheddar cheese sandwich with chutney

Savory treats:

Goat cheese roasted vegetable quiche / smoked trout and leek tart

Assortment of homemade afternoon tea pastries and cakes
Freshly baked scones with fruit preserves and clotted Devonshire cream

Fresh berries with Chambord

A fashion magazine

£34.95

Champagne and bubbles

Veuve Clicquot Yellow Label Brut NV	125ml £13.50
Veuve Clicquot Brut Rose	125ml £16.25
Bellini	125ml £8.50
Prosecco Galanti Extra Dry	125ml £6.95

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

Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.



Tea Selection

Strong Breakfast

With a splash of milk, a blend of ceylon, darjeeling and assam teas, this is the perfect tea to begin the day

Earl Grey Yin Zhen

Timeless and as delicious as ever, a classic earl grey sprinkled with flower petals to make it a feast for the eyes

Camomile Flowers

A hardy plant grown widely in Eastern Europe with sweet, fruity flavours and notes of pineapple

Peppermint

Known for its powerful scent of menthol, its refreshing infusion is appreciated by many

Anichai

A black tea flavoured according to an Indian recipe with pieces of ginger, cloves, red berries and cardamom

Coquelicot Gourmand

A blend of black teas bringing together aromas of poppy, biscuit and marzipan in a delicious, gourmet recipe

Nuit D'ete Summer Night

Blend of hibiscus flowers, dried apple, rosenhip peels flavoured with raspberry, strawberry and cream

Green Tea China Gunpowder

Gunpowder to the Westerners, or more poetically 'tea pearls' for the Chinese, has an exotic taste like no other

Green Tea With Fruit L'oriental

Deliciously scented tea combining freshness with the fruity aromas of passion fruit, peach and wild strawberry

Jasmine Pearl

These silver-green tea pearls are hand rolled by skilled craftsmen who produce only 1kg each day. These tea pearls give a liquor with floral and almost animalistic notes

Fleur Des Sept Fees

+£3 supplement

Blooming teas are halfway between floral art and pleasure of tasting. To create this truly enchanting form of tea, workers assemble green tea shoots with agile hands, tying them into small bundles with white thread, then inserting a bunch of seven jasmine flowers in the the centre. The leaves are folded over this flowery heart to form a sculpted ball. The tea is prepared in a transparent teapot, so that you can enjoy watching the flower 'bloom', and the flight of the seven fairies

Alternatively coffee is available upon special request

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Thank you for enjoying an afternoon tea
experience with us at
Hilton London Syon Park

