

THE HARRODS AFTERNOON TEA

£59 per person

SANDWICH SELECTION

Packington Farm Coronation chicken with cucumber raita
'The King George' salt beef with pickles and mustard
Cucumber and cream cheese with freshly cracked black pepper (v)
Harrods Faroe Islands smoked salmon with roasted beetroot
Line-caught-tuna mayonnaise with chive and lemon

PÂTISSERIE SELECTION

Victoria sandwich
*Fluffy duck-egg sponge sandwich cake with
raspberry compote and vanilla cream*

Lemon drizzle roulade
*Lemon sponge rolled with lemon curd
sitting on a sablé Breton base*

Cherry Bakewell
*A classic Bakewell with cherry compote and
frangipane, finished with a cherry on top*

Harrods Signature
*Harrods No.14 English breakfast tea-infused
chocolate mousse, milk panna cotta and chocolate
sponge sitting on a malted biscuit.*

FRESHLY BAKED SCONES

Clotted cream and Harrods jam

TEA

A wide variety of teas carefully selected by our in-house Tea Tailor

ADD A GLASS OF CHAMPAGNE OR SPARKLING WINE (125ML)

Harrods Premier Cru Brut or Rosé NV £15 / £17

Perrier-Jouët Grand Brut NV £16

Perrier-Jouët Blason Rosé NV £21

Nyetimber Classic Cuvée sparkling wine, England NV £12

So Jennie Paris non-alcoholic sparkling wine £6

*Vegetarian and gluten-free afternoon-tea options are also available;
please ask your server for details*

*These products may contain nuts; please inform your waiter if you have a food allergy.
A discretionary service charge of 10% will be added to your bill. Of this, 97% is paid to our
restaurant and kitchen staff. The remainder is used to cover card fees, bank charges and other direct
costs; Harrods will make no profit from this charge. VAT is charged at the applicable rate. Harrods
monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.*

HARRODS FINE TEAS

"Harrods Teas are of such excellence that over exclusive tea tables they are a subject of mutual congratulation and, in more homely circles, an inexpensive luxury that no-one need forego!"

(Harrods Catalogue, 1929)

For Harrods, it all started with tea. In 1834, Charles Henry Harrod began trading as a tea dealer and grocer in London's East End, before opening a store in Knightsbridge in 1849.

Selling and serving the finest teas remains a core part of Harrods' heritage. Over the centuries, we have preserved the visionary spirit of our founder by maintaining exacting standards and stocking only the finest teas in the world.

All teas come from the same plant, *camellia sinensis*, with different varieties according to the region of provenance. Classification – white, green, blue (oolong) or black – is determined by how the leaves are picked and processed. Every stage of this complex operation contributes to the final taste (though the main difference is created by the oxidation level applied to the leaves).

The end result in your cup represents thousands of miles travelled across the globe, and centuries of skill.

