



BRUNCH SET

MAIN COURSE

Toasted artisanal English muffins topped with two poached farmhouse eggs served with porcini hollandaise sauce and a choice of truffle mushroom duxelle, turkey ham or smoked salmon accompanied by a petite mesclun salad tossed in an 1837 Black Tea infused vinaigrette.

- or -

A lavish assortment of scrambled eggs, Scottish smoked salmon and mini veal sausage accompanied by roasted cherry tomatoes infused with Riviera Tea, sautéed mushrooms and Canadian style baked beans with fried onions, bacon and maple syrup.

HOT TEA

KENILWORTH OP1

A treat for the senses. These long leaves boast dazzling tawny tips, which yield a soft, woody aroma without astringency. A wonderful TWG Tea with subtle body and an exquisite flavour. Perfect for breakfast or early afternoon tea.

- or -

ICED TEA

ACE OF HEARTS TEA

A perfect balance between the strength of high-grown Ceylon black tea and the subtlety of a rare South Africa red tea. The deep copper-coloured infusion yields a robust and sweet aroma.

DESSERT

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

