

THE CORAL ROOM

AT THE BLOOMSBURY

FESTIVE PLANT BASED AFTERNOON TEA MENU

£75 per person

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

SAVOURY

Marinated Cucumber & Cream Cheese
Heritage Tomato & Basil Pesto
Vegan Feta, Apricot Chutney & Rocket
Roasted Red Pepper & Hummus
Mini Avocado Toast, Micro Coriander

SWEETS

Classic Pear & Almond Tart
Cru Virunga Chocolate Macarons
Raspberry & Bourbon Vanilla Cheesecake
Banana Cake Vanilla Cream
Candied pecans

SCONES

Plain & Sultana Scones

Our freshly baked scones are served with strawberry & mulled pear jam, plant butter

ENGLISH SPARKLING WINE

Rathfinny Classic Cuvée
East Sussex, England
125ml **£17** | Bottle **£89**

Rathfinny Rosé
East Sussex, England
125ml **£21** | Bottle **£99**

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. Our suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a ‘field to fork’ relationship with chefs.

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TEA SELECTION

RONNEFELDT TEA

On a quest to find the ultimate tea for the Afternoon Tea, we journeyed together with Ronnefeldt Tea to find unique teas with distinctive character and inherent quality that cannot be replicated anywhere else in the world.

BLACK TEA

English Breakfast <i>A gentle Ceylon tea with the unmistakable lively flavour</i>	Earl Grey <i>Flowery Darjeeling with bergamot flavour</i>	Irish Whisky Cream <i>Flavoured black tea with whiskey & chocolate flavour</i>	Red Roses <i>Flavoured blend of black & green tea with rose flavour</i>
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CHAI TEA

Vanilla Chai
Smooth, sweet & creamy mixed blend of ginger, cardamom & cloves with a gentle taste of vanilla

WHITE TEA

Honeymoon
Sweet forest honey, juicy lemon with subtle ginger
Pai Mutan Melon
White tea with melon flavour

GREEN TEA

Green Dragon, *traditional Chinese tea with delicate fragrant tartness*

FLAVOURED GREEN TEA

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*
Lychee Goji, *tropical green tea with flavours of cherry, goji berries, pomegranate, cranberry & blue mallow flowers*
Matcha, *fine powdered green tea with a bright, emerald, green colour & rich taste*

HERBAL INFUSION

Camomile, *mild tart-flowery herbal infusion from whole camomile blossoms*
Moroccan Mint, *the renowned gunpowder pellets melded with fresh mint*
Verbena, *a smooth & delicate tea with beautiful citrus taste*
Rooibos Magic Africa, *a herbal infusion full flavoured & creamy. That's the way traditional rooibos from the cedar mountains taste best*

FRUIT INFUSION

Granny's Garden, *flavoured fruit infusion with rhubarb & cream flavour*

SPARKLING TEA | ADDITIONAL £11

Saicho Darjeeling <i>This black tea is grown in the foothills of the Himalayas in Darjeeling, India, the tea has notes of wood spice, nectarine & muscatel & has a subtle astringency</i>	Saicho Hojicha <i>This unique tea has a deep umami character & notes of nori seaweed, roasted hazelnut, & delicate smoke, with dry & woody tannins</i>	Saicho Jasmine <i>Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma & notes of apple sherbet, lychee & vanilla</i>
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