

# THE MAY FAIR EDITION

## Vegan Afternoon Tea

*We are delighted to present our signature afternoon tea at May Fair Kitchen.*

*Afternoon Tea £35*

*with*

*Blood Orange & Pomegranate Royale £45*

*Solerno blood orange liqueur, Pama and*

*Moët & Chandon Brut Impérial*

### **A selection of homemade finger sandwiches on artisan bread**

- Crushed avocado with chilli and lime
- Cucumber and sun blushed tomato
- Vegan cheese and onion
- Roasted pepper and olive
- Robata grilled courgette with basil pesto

### **Scones and preserves**

- Golden raisin scones
- Our strawberry and vanilla preserve

### **Patisseries**

- Victoria sponge
- Mango and chocolate tart
- Raspberry shortbread
- Dark chocolate brownie
- Apricot and date oat cake

### **Loose Leaf Tea Selection**

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Rosehip and hibiscus

### **Coffee Selection**

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

<b>Champagne</b>	<b>150ml</b>	<b>Btl</b>
Brut		
Moët & Chandon Brut Impérial NV	15	72
Pol Roger White Foil Brut NV	19	90
Ruinart Blanc de Blancs NV		120
Dom Pérignon Brut Vintage 2009		250

<b>Rosé</b>		
Moët & Chandon Rosé Impérial NV	20	95
Billecart-Salmon Brut Rosé NV	21	110
Laurent-Perrier Cuvée Rosé NV		115
Dom Pérignon Brut Rosé Vintage 2004/05		475

