

The Mandarin Oriental Afternoon Tea

Prepared By Our Barista Experts

Selection of Marriage fresh teas and soothing infusion

Snacks

Cream cheese, cucumbers and aromatic dill tea sandwiches

Egg salad and Crab meat tea sandwiches

Open-faced dry salt cured oak smoked Atlantic salmon sandwiches on sunflower-whole wheat bread

Open-faced poached prawn, golden frittata and plum tomato sandwiches

Black olive and comfit Niçois wafer sandwiches

Mini soda fine brioche bagels with white ham and

Gruyere cheese rolls

Golden baked fresh sausage mince puff pastry rolls

Flaky prosiutto ham and ricotta crescents

Egg, white onion and cheese galettes

From Our Pastry

Oven fresh traditional scones
Oven fresh blueberry scones
Oven fresh black currant and cinnamon scones
Clotted cream and rose petal jam
Extra fruity Dundae cake
Traditional pain de genes
Marbled butter, banana cake
Fresh seasonal fruit tartlets
Oven fresh crème brûlée tartlets
Orange madeleines and honey financiers
Refreshing mango-basil sorbet





English Afternoon Tea

Prepared By Our Barista Experts

Selection of Marriage fresh teas and soothing infusion

Freshly brewed oriental blend coffee

Ice tea and ice coffee on the rocks with or without milk

Snacks

White ham and horseradish parfait candles on oat-caraway bread Juniper smoked salmon and dill salmon remoulade tea sandwiches

Drained yoghurt, cucumber and cress tea sandwiches

Brandied lobster salad and crab meat finger sandwiches

Three birds and streaky bacon pie on sesame brioche ring

Scrambled egg, chive and cheese sippets on four grain rye

Golden baked chicken and mushroom cornish pasties

Savoury cheese and roast onion tarts

Minted lamb and thyme mince puff pastry friands

From Our Pastry

Oven fresh traditional scones

Oven fresh balck currant and cinnamon scones

Carrot and walnut muffins

Eclaire cakes

English fruit and chocolate chip cake

Old fashion banana plum cake

Assam tea crème caramel

Sugar crusted mince pies

Glazed chocolate mousse eclairs

Baked grapefruit preserve cheese cake





Vegan Coffee Time

Prepared By Our Barista Experts

Freshly brewed oriental blend coffee

Chilled soy milk

Snacks

Vegetarian Vietnamese spring rolls
Lemony tabbouleh in zucchini squash cups
Mexican roast tomato and chilli salsa with corn
Tortilla chips
Miniature falafel with tahini dip
Mouthabal shots with aromatic olive oil drops
Four grain rye and confit Niçois tea sandwiches
Herbed bean curd dip with crudites
Golden fried curried vegetable samosas
Flaky Thai pumpkin and lotus seed puffs

From Our Pastry

Soy milk panna cotta and berry compote

Soy semolina pudding with raspberry coulis

Jellies pomagranate and tapioca shots with soy vanilla sauce

