

THE ROSEBERRY

Step out of the cold and into the heart of Bavarian warmth with this year's Festive Afternoon Tea which promises to take you on a delightful journey through the flavours and traditions of Germany's most charming winter landscapes. Drawing inspiration from Bavaria's inviting hospitality, this indulgent experience combines rich notes of cinnamon, apple, orange, and gingerbread to transport you to a world of snow-capped mountains, enchanted forests, and close-knit villages. Meticulously crafted by our talented chefs Francisco Hernandez and Emmanuel Bonneau, the Festive Afternoon Tea brings a cozy German twist to our iconic hotel, infusing the winter season with vibrant flavours and timeless traditions. Every bite evokes the festive spirit, making it the perfect way to celebrate the season.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.



THE ROSEBERRY

KRUG COLLECTION

Krug 'Grand Cuvée' 172 th Édition Brut, Reims, 125ml 750ml	£59 £360
Krug Rosé 28 th Édition, Reims, 125ml 750ml	£106 £635
Krug 2011, Reims, 125ml 750ml	£116 £695

CHAMPAGNE PAIRING £69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml	served with savouries
2015 Moët & Chandon, Grand Vintage, 100ml	served with scones
Ruinart Rosé, 100ml	served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml	supplement £31
First glass of Ruinart Rosé, 125ml	supplement £33
First glass of Dom Pérignon Brut 2013, 125ml	supplement £59

SPARKLING TEA PAIRING £32

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml	served with savouries
Saicho Jasmine, Floral Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

BEER PAIRING £22

A selection of three beer varieties from England and Belgium

Samuel Smith's Organic Lager, 355ml	served with savouries
Market Porter, Rich Porter, 330ml	served with scones
Delirium Red, 330ml	served with pastries

SAKE PAIRING £27

A selection of three different Japanese sakes

Akitabare "Shunsetsu" Honjozo (Spring Snow), 75ml	served with savouries
Dewazakura "Oka" Ginjo (Cherry Bouquet), 75ml	served with scones
Ume No Yado - Aragoshi Umeshu, 75ml	served with pastries

NON-ALCOHOLIC PAIRING £35

A selection of non-alcoholic drinks from Germany, Japan and Austria

Noughty Alcohol-Free Sparkling Wine, 125ml	served with savouries
Nooh by Château La Coste Sparkling Rosé, 125ml	served with scones
Wachstum König Pear Juice, 200ml	served with pastries

Please note that all prices include VAT at the local stipulated rate.

A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.

THE ROSEBERRY

FESTIVE AFTERNOON TEA

£98

APPETISER

Chicken Sausage Roll
Apple and walnut ketchup

SANDWICHES

Scottish Smoked and Poached Salmon Rilette
Pickled cucumber, dill cream, Granny Smith apple and
trout roe on beetroot bread

Curried Crayfish
Chives and diced pickled celery on brioche mini bun

Chicken and Confit Gressingham Duck
Orange and cranberry relish and chervil spread on brown bread

Homemade Pastrami Sandwich
Marinated beef brisket with onion marmalade,
sauerkraut and tartare sauce on onion bread

Clarence Court Finest Cotswold Egg and Black Truffle
Mayonnaise on white bread

Smoked Applewood Cheddar and Quince
Roasted walnut on wholemeal and white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Black Forest Yule Log
Cherry jelly and 64% dark chocolate crèmeux

Apple Strudel Profiterole
Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble
Almond sponge, mandarin, yoghurt and mascarpone mousse

Christmas Tree Gingerbread
Gingerbread cookies, white chocolate ganache and candied ginger

Bavarian 'Rote Grütze' Trifle
Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

FESTIVE AFTERNOON TEA

GLUTEN-FREE

£98

APPETISER

Chicken Sausage Roll
Apple and walnut ketchup

SANDWICHES

Scottish Smoked and Poached Salmon Rilette
Pickled cucumber, dill cream, Granny Smith apple and trout roe on beetroot bread

Curried Crayfish
Chives & diced pickled celery on brioche mini bun

Chicken and Confit Gressingham Duck
Orange and cranberry relish and chervil spread on brown bread

Homemade Pastrami Sandwich
Marinated beef brisket with onion marmalade,
sauerkraut and tartare sauce on onion bread
Clarence Court Finest Cotswold Egg and Black Truffle
Mayonnaise on white bread

Smoked Applewood Cheddar and Quince
Roasted walnuts on wholemeal and white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Black Forest Yule Log
Cherry jelly, Millot dark chocolate cremeux and chocolate genoise
Apple Strudel Tartlet
Caramelised apple with cinnamon, vanilla custard and caramelised filo
The Bauble
Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse
Christmas Tree Gingerbread
Gingerbread cookies, white chocolate ganache and candied ginger
Bavarian 'Rote Grütze' Trifle
Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez
Executive Pastry Chef - Emmanuel Bonneau



THE ROSEBERRY

FESTIVE AFTERNOON TEA

VEGETARIAN

£98

APPETISER

Seasonal Vegetables Sausage Roll

Apple and walnut ketchup

SANDWICHES

Avocado Guacamole

Tomato, sweet corn, lime, coriander, and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber with Wakame Seaweed

Mayonnaise on wholemeal and white bread

Semi-dried Tomatoes

Basil pesto and rocket on white bread

Clarence Court Finest Cotswold Egg & Black Truffle

Mayonnaise on white bread

Smoked Applewood Cheddar and Quince

Roasted walnuts on wholemeal and white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and British seasonal jams

HANDMADE PASTRIES

Black Forest Yule Log

Cherry jelly, Millot dark chocolate cremeux and chocolate genoise

Apple Strudel Tartlet

Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble

Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse

Christmas Tree Gingerbread

Gingerbread cookies, white chocolate ganache and candied ginger

Bavarian 'Rote Grütze' Trifle

Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERRY

FESTIVE AFTERNOON TEA

VEGAN

£98

APPETISER

Seasonal Vegetables Sausage Roll

Apple and walnut ketchup

SANDWICHES

Avocado Guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

Grilled Mediterranean Vegetables

Hummus on brown bread

Cucumber and Wakame Seaweed

Mayonnaise on wholemeal and white bread

Semi-dried Tomatoes

Basil pesto and rocket on white bread

Tofu & Truffle

Scrambled tofu with black truffle on white bread

Marinated Artichokes

Black olive tapenade and roasted peppers on wholemeal and white bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

Accompanied by vegan clotted cream and British seasonal jams

HANDMADE PASTRIES

Black Forest Yule Log

Cherry jelly, Millot dark chocolate cremeux and chocolate genoise

Apple Strudel Tartlet

Caramelised apple with cinnamon, vanilla custard and caramelised filo

The Bauble

Coconut sponge, mandarin, coconut yoghurt and vegan cream cheese mousse

Christmas Tree Gingerbread

Gingerbread cookies, white chocolate ganache with candied ginger

Bavarian 'Rote Grütze' Trifle

Light orange blossom cream, ladyfinger and red berries gel

Executive Chef - Francisco Hernandez

Executive Pastry Chef - Emmanuel Bonneau

**THE CHILDREN'S
FESTIVE AFTERNOON TEA
£49**

APPETIZER

Chicken Sausage Roll with Ketchup

SANDWICHES

Turkey Ham and Cheese
Cucumber and Cream Cheese
Peanut Butter and Strawberry Jam
Chocolate Nutella, Banana and Chocolate
Cookies

PLAIN AND CRANBERRY SCONES

Accompanied by clotted cream and
British seasonal jams

HAND-MADE PASTRIES

Christmas Milk Chocolate Lollies
Milk chocolate jivara ganache, chocolate sponge
The Bauble
Almond sponge, mandarin, coconut yoghurt
and vegan cream cheese mousse
Christmas Tree Gingerbread Man
Gingerbread cookies and white
chocolate ganache
Bavarian 'Rote Grütze' Trifle
Light orange blossom cream and ladyfinger

HOT DRINKS

Roibos Tea
Chamomile Tea
Chocolate & Vanilla Tea
Decaffeinated Breakfast Tea
Hot Chocolate
with Marshmallows



All prices include VAT at the local stipulated rate. A discretionary service charge of 15% will be added to your bill.
We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.

THE ROSEBERY

All our teas are sustainably selected by our Tea Sommelier Ivan Stoyanov and brewed in a traditional Eastern way, ensuring we give the tea leaves time to release their true flavour.

WHITE TEA

Apricot White

Mango, Peach & Rose
Fruity, Floral
(Fujian, China)

Oriental Delight

Rose, Red Dates & Lemongrass
Fruity, Floral
(Fujian, China)

Flowering Tea £2 supplement

Floral, Delicate
(Taimu, Fujian, China)

Silver Needles

Floral, Velvety, Sweet
(Jingu, Yunnan, China)

Sticky Rice (Limited Edition) £5 supplement

Vegetal, Rice
(Laos, China)

WHITE AND GREEN TEA

Autumn Beautea

Fruity, Floral, Sweet
Rosebery Bespoke Blend

White Tea, Green Tea, Cornflower Petals, Apricot

GREEN TEA

Saeakari Kabusecha

Sweet, Creamy, Grassy
(Koka, Shiga, Japan)

Organic Genmaicha

Grassy Sencha, Toasted Brown Rice
(Wazuka, Japan)

Exotic Green

Rosebery Bespoke Blend
Raspberries, Passionfruit
Sweet, Fruity, Aromatic
(Fujian, China)

Organic Dragonwell

Floral, Mild Chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls

Sweet, Floral
(Yunnan and Guangxi, China)

Hojicha

Roasted, Woody, Hay
(Shizuoka, Japan)

Master's Matcha £10 supplement

Traditionally brewed
Light, Creamy, Peanut Butter, Silken Tofu
(Uji, Okumidori)

THE ROSEBERRY

BLACK TEA

Breakfast Blend
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

Blend 1843
Light, Honey, Malty
(Yunnan, Anhui, Fujian; China)

BLACK TEA - Scented

Earl Grey
Natural bergamot oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Sticky Toffee
Black Tea, Caramel, Toffee, Cocoa
(Sahyadri Mountains, Southern India)

Chocolate & Vanilla
Black Tea, Cocoa Nibs
Vanilla Pods, Malty
(China, Yunnan, Madagascar, Perú)

Rose Berry Blend
Rosebery Bespoke Blend
Sweet, Fruity, Aromatic
Goji Berries, Red Dates, Pink Roses
(Yan Zi Ke, Wuyi, Fujian, China)

BLACK TEA - Single Estate

Ancient Haze
Muscatel, Orange, Citrus, Sweet
(Fengqing, Yunnan, China)

Golden Monkey (Jin Mao Hou)
Fruity, Buttery, Cocoa
(Fujian, China)

Darjeeling First Flush £2 supplement
Floral, Mineral, Rhubarb
(Selimbong Tea Garden, Darjeeling, India)

Darjeeling Second Flush
Fruity, Nutty
(Namring Garden, India)

Assam Second Flush
Malty, Caramel
(Assam, India)

Lapsang Souchong
Smoked Leaves Over Pine Wood
Wood Smoke, Fruit Cake, Leather
(Tong Mu Village, Fujian, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Oak, Caramel
(Uva District, Sri Lanka)

THE ROSEBERRY

OOLONG TEA

Alishan

Malted Milk, Marshmallow, Parma Violets
(Alishan, Chiay, Taiwan)

Alishan Nong Xiang (Roasted)

Roasted Nuts, Crème brûlée, Pandan Leaves
(Alishan, Chiay, Taiwan)

Pomelo Flower Honey (Single Bush) £21 supplement

You Zi Xiang Dan Cong

Fruity, Pomelo Zest, Jasmine, Lime Flowers
(Da An Village, Guangdong, China)

Da Hong Pao (Empress Oolong) £13 supplement

Fruity, Mineral, Earthy, Floral
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012

Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Black Yunnan Tuo 1996

Cooked (Shu), Woody, Coffee, Smoked
(Fengqing, Yunnan, China)

TISANES - Caffeine Free

Revitazest

Lemongrass, Dry Ginger, Orange peel

Mandarin Garden

Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus

Rosebuds

Chamomile

Rooibos

Lemon Verbena

Peppermint

BARISTA SPECIALS

Speciality Hot Chocolates Valrhona Chocolate

Classic | Mint | Ginger

Mandarin Karak Tea £2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Condensed Milk

Mandarin Saffron Tea £2 Supplement

Black Tea, Cardamon, Rose Water, Saffron

Matcha Latte £2 Supplement

Matcha Tea with Almond Milk

Hojicha Latte £2 Supplement

Hojicha Tea powder, Maple syrup, Oat Milk

Chai Latte £2 Supplement

Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

Sesame Matcha Latte £3 Supplement

Matcha Tea with Maple Syrup, Sesame and Oat Milk

THE ROSEBERRY

CHAMPAGNE

	Glass	Bottle
2015 Moët & Chandon, Grand Vintage	£28.50	£165.00
NV Ruinart Blanc de Blancs Brut	£34.00	£185.00
NV Ruinart Rosé Brut	£36.00	£185.00
MV Krug "Grande Cuvée" Brut	£59.00	£360.00
2013 Dom Pérignon	£69.00	£390.00
Krug Rosé 28th Edition	£106.00	£635.00
Krug Vintage 2011	£116.00	£695.00
NV CH Prosecco Superiore DOCG Della Vite		£80.00
Louis Roederer Cuvée 243		£135.00
NV Billecart – Salmon Brut Rosé		£180.00

BEERS

Noam, Bavarian Lager Germany, 330ml	£9.50
Samuel Smith's Organic Lager England, 355ml	£9.00
Samuel Smith's Organic Pale Ale England, 355ml	£9.00
Market Porter England, 330ml	£9.50
Delirium Red Fruit Beer, Belgium, 330ml	£12.50

ALCOHOL FREE SPARKLING WINE

	Glass	Bottle
Noughty Sparkling Chardonnay	£16.00	£65.00
Nooh by Château La Coste Sparkling Rosé	£22.00	£95.00

SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	£15.00	£40.00
Saicho Hojicha, Japan	£15.00	£40.00
Saicho Darjeeling, India	£15.00	£40.00

JUICES

Fruit Juice	£11.00
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	£13.00
Wachstum König Pear Juice (Austria)	£14.00
Wachstum König Quince Juice (Austria)	£14.00

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SOFT DRINKS

Coca-Cola	£6.50
Coke Zero	£6.50
Diet Coke	£6.50
Lemonade	£6.00
Soda Water	£6.00
Tonic Water	£6.00
Slimline Tonic	£6.00
Ginger Ale	£6.00
Ginger Beer	£6.00
Red Bull	£7.00

WATER

SPARKLING

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
San Pellegrino, 250ml / 750ml	£5.00 / £8.00

STILL

Nordaq Fresh, 330ml / 750ml	£5.00 / £7.00
Evian, 330ml / 750ml	£5.00 / £8.00

All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

In recognition of this commitment, we are honoured to have been certified by The Global Sustainable Tourism Council (GSTC). This acknowledgment underscores our dedication to sustainable practices, making dining at Mandarin Oriental Hyde Park, London not just a culinary experience, but also a conscious choice for responsible hospitality.

To learn more about our sustainability efforts, please scan:

