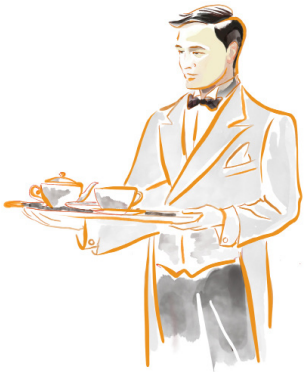
AFTERNOON TEA MENU

WELCOME

The story of Afternoon Tea at Claridge's begins
more than 120 years ago. A tradition rewritten,
today each element has its own tale to tell,
from the beautifully designed jade teacups
to the Foyer & Reading Room that sets the scene.

This is where the much-lauded Monsieur Felix Fontvielle
unveiled his Parisian-inspired patisserie and L'Eco Di Napoli,
in their red satin jackets, played orchestral music
to the turn-of-the-century in-crowd.
A place that has hosted monarchs and notable names,
in times of peace and through two world wars.
Though much has changed, many of our tea traditions endure.
So, over the following pages, we uncover the details and secrets
behind the ritual that begins, as it always has, at 2.45pm.
As you sit, sip and savour the experience, take a moment
to take it all in, and become part of this unfolding story.



"As you take a seat
in this storied space,
the ceremony of Afternoon Tea begins.
The next few hours are yours.
The pleasure is ours."

GLENN PIPER, RESTAURANT DIRECTOR

We begin today with the chef's savoury creation
and finger sandwiches, capturing the season's
finest flavours. After savoury comes sweet,
with fruit and plain scones, served with
our own secret-recipe jam. To follow, enjoy artfully
crafted pastries by Thibault Hauchard and his team.
With each course, we are delighted
to recommend a perfectly paired tea.

SAMPLE FESTIVE AFTERNOON TEA MENU

Glass of Billecart-Salmon, Le Réserve
Or a glass of Wild Idol (alcohol free sparkling wine)

SELECTION OF TRADITIONAL SANDWICHES
Severn & Wye smoked salmon, lemon and dill crème fraiche, on rye bread
Roasted Norfolk turkey, stuffing, cranberry, baby gem lettuce on granary bread
Honey glazed Dorrington ham, clementine & mustard mayonnaise, rocket on onion bread
English cucumber, mint crème cheese and sorrel on white bread
Cacklebean egg mayonnaise with black truffle and watercress on white bread

CLARIDGE'S CHRISTMAS PUDDING
with brandy Anglaise

RAISIN AND PLAIN SCONES
freshly baked every day in Claridge's kitchen, served with Cornish clotted cream
and Claridge's Festive Afternoon Tea jam.

A SELECTION OF HAND-MADE PASTRIES
crafted under the guidance of Thibault Hauchard
and made daily by our team of pastry chefs.

Almond and coconut Christmas tree
Gingerbread and clementine tart
Chocolate and cherry mousse
Chestnut and yuzu Mont Blanc

Festive Afternoon Tea
£120 weekday / £130 weekend
with a 175ml glass of Billecart-Salmon, Le Rosé £140
with a 125ml glass of Billecart-Salmon, Louis Salmon, Blanc de Blancs, 2012 £180

additional 175ml glass of Billecart-Salmon, Le Réserve £32
additional 175ml glass of Billecart-Salmon, Le Rosé £45
additional 125ml glass of Billecart-Salmon, Louis Salmon, Blanc de Blancs, 2012 £85

Please note a 15% discretionary service charge will be added to your bill.
Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

WE BEGIN WITH SANDWICHES

Finger sandwiches and the chef's seasonal savoury
are the first chapter of your Afternoon Tea experience.

"We slice approximately 57,792 loaves (lengthways)
per year for this service alone.
To us, the perfect sandwich is a delicately balanced
two thirds bread and one third filling."

CULINARY DIRECTOR, SIMON ATTRIDGE

SANDWICHES

SEVERN & WYE SMOKED SALMON
Smoked salmon from Westbury-on-Severn has a delicacy and depth of flavour that pairs beautifully with lemon and dill mayonnaise.

ROASTED NORFOLK TURKEY
Our turkeys are hand reared traditional Norfolk Bronze birds, which are free to roam outdoors and fed on organic oats, giving them a distinctive, exceptional flavour with moist texture which is perfect for sandwiches. Once cooked and prepared, the turkey is perfectly paired with stuffing, cranberry sauce, and baby gem lettuce on granary bread.

ROASTED HAM
Our Dorrington ham sandwich is served on onion bread accompanied with clementine and wholegrain mustard mayonnaise. Our culinary team searched high and low for the best quality ham and eventually chose a father and son producer from the West Midlands who have now worked with Claridge's for over 15 years.

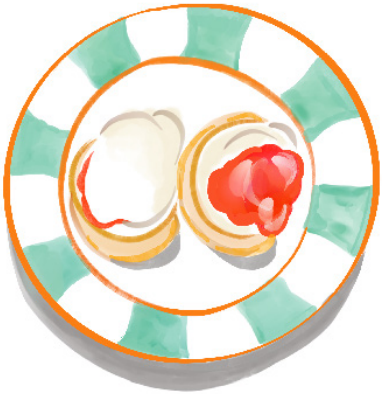
CACKLEBEAN EGG MAYONNAISE
Cackleberry Farm is nestled at the foot of a hill just outside Stow-on-the-Wold. Run by Paddy and Steph Bourns, their rare breed flocks are entirely free range and live in traditional chicken houses on 12 acres of land, with lots of perches.

ENGLISH CUCUMBER
Our cucumbers are grown in the heart of England, under glass or in the great outdoors, depending on the weather. The cucumber is served with mint crème cheese on white bread.

CHEF'S SEASONAL SAVOURY
We keep a place on our afternoon tea menu for a savoury with a special seasonal ingredient that has inspired our executive chef 's culinary imagination. Our chef's savoury will offer a delightful surprise that reflects the very best of British seasonal specialities.

THE ART OF THE SCONE

Classically Cornish scones are layered first with jam,
while those in Devon begin with clotted cream.
Whatever the preference, one thing is for certain:
the Claridge's scone should be soft and yielding enough
to split perfectly into two by hand – though many use a knife.
Our centuries-old recipe is no longer a secret…
but the method is closely guarded.



TOP TEA TIP
Claridge's Blend, for your freshly
baked scones. This is a deftly blended tea.
The deep, rich malty notes are enhanced by the cream.
The bright, floral top notes lift the scone's warm biscuity
flavours, and the hints of chocolate and burnt sugar add
a satisfying depth and complexity.

PICTURE-PERFECT PASTRIES

Artfully crafted to capture the beauty of nature, executive pastry chef Thibault Hauchard's quartet of seasonally changing pastries are miniature masterpieces.

TOP TEA TIP
Wild Rooibos, for your selection of pastries.
A real redbush that has strong, bright, berry-like flavours. It can be sweetend with honey or maple syrup and a stronger infusion can be enjoyed with milk. It is naturally caffeine free.

"From the colour palettes to the provenance, in each of the pastries we're telling the story of a season."

EXECUTIVE PASTRY CHEF, THIBAULT HAUCHARD

CLARIDGE'S TEA SELECTION

The heart of Claridge's Afternoon Tea has always been the tea itself. That's why we've dedicated some 150 years to the constant refinement of the art of making the perfect cup of tea.

Today, our delicious, hand-picked and hand-crafted teas are as fine, rare and splendid as ever. Our carefully curated selection was sustainably sourced by world-renowned tea connoisseur Henrietta Lovell of Rare Tea Company. These precious leaves come from some of the finest tea gardens across the globe. She also created the truly unique and utterly delicious bespoke Claridge's Blend tea.

DOWN TO A TEA

Your tea is always made to perfection.
We'll measure out the correct amount of tea, and make sure the water is at the perfect temperature before serving it at your table, steeped to your preferred strength.
Once served, we will strain the tea from the leaves ready for a second infusion – which many experts regard as being even better than the first.

GREEN

Green tea has as many subtleties of flavour as the finest of wines. The best are both complex and exquisite. The minimum of processing allows the fresh, green flavour of the leaves to be maintained.

GENMAICHA

Rich, verdant notes with a deep comforting aroma of popcorn

Top grade sencha with organic, Japanese brown rice. This elegant tea is crafted by Moriuchi-san - one of the most revered tea masters in Japan on his 200 year old tea-garden in Shizuoka - a family run garden.

HOJICHA

Soft, toasty caramels, with nutty umami notes

Made from late pick Sencha, this dark tea started life as a green tea – but has been skillfully roasted. Some of the tannins and caffeine are lost in this roasting, softening the tea in every way so that it is remarkably smooth and balanced.

MALAWI STEAMED GREEN

Succulent and extremely rich with high tannins

A very rare African green tea steamed in a traditional Japanese style. Made from original Chinese seed taken from China to Malawi by way of the Royal Botanical Gardens of Edinburgh in 1921. Can be beautifully enhanced with the addition of honey or enjoyed alongside your pastries.

EMERALD GREEN

Bright green notes with a hint of apricots and a buttery finish

This is a whole leaf tea that has been meticulously hand-crafted in the Fujian Mountains of China. The leaves are painstakingly pan-fired into their distinctive gunpowder shape in small batches, a process that takes over seventeen hours, resulting in an extraordinarily fine green tea.

BLACK

Black tea is crafted to reveal the strongest and deepest flavours. The sweet dishes served in a traditional British Afternoon Tea were developed to complement the rich, dark flavours of these leaves. Black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavour.

CLARIDGE'S BLEND

Rich and aromatic with a deep, malty finish

A bespoke blend created exclusively for Afternoon Tea at Claridge's. The blend has a unique depth of flavour that combines the power of an English Breakfast Tea with a satisfying complexity. Perfect served with or without milk, partnered by a fresh, warm scone.

CLARIDGE'S REAL FRUIT TEA

Vibrant, refreshing, beautifully sweet

An extraordinary hand-rolled black loose leaf tea, smoked in the Thyolo Mountains of Malawi, over guava leaf. It's unique to this innovative tea-garden – making use of the rich biodiversity of the lush African Estate

CLOUD TEA

Light and floral with notes of milk chocolate and burnt sugar

A delicate black tea plucked from the tiny Lakyrsiew tea garden in the forgotten forest region of Meghalaya, India, known as the "Abode of Clouds." This elegant tea is best enjoyed without milk.

CORNISH EARL GREY

Soft and light, gentle citrus notes

This Earl Grey comes from the first ever English tea garden on the Cornish Estate of Tregothnan, established in 1335. Enjoying a unique microclimate and protected by a walled garden it produces a small amount of precious English tea. It has been blended with an Indian tea from Assam and delicately flavoured with bergamot. Best served without milk.

NEPALI HIMALAYAN BLACK

Deep, dark chocolate, bright citrus and apricots

This highly fragrant black tea is plucked in the spring from the delicate first leaves of the season. A very rare Nepali tea comes from the tiny and exquisite Jun Chiyabari tea garden in the foothills of the Himalayas. They craft just a few kilos of some of the finest tea in the world. It is best served without milk.

BHUTAN BLACK (Supplement £5)

Smooth and silky with unique honey notesi

An elegant black tea, hand-crafted in Samcholing - the first tea gardens in the Himalayan kingdom of Bhutan. This sublime tea is grown, harvested and crafted by a collective of 35 women tea farmers.

RARE EARL GREY

Clean & exceptionally bright infusion with exhilarating citrus notes

A traditional Earl Grey tea made from a blend of harvests from within a single estate in the Shire Highlands, and pure bergamot oil sourced from the ancient citrus groves of Calabria. This is a classic British tea made to exacting standards.

SECOND FLUSH MUSCATEL SIKKIM

Heady, floral aroma with soft notes of muscatel grapes

High in the Indian Himalayas, at the border with Darjeeling and Tibet lies the secret region of Sikkim. Not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that the heart soars.

SRI LANKAN HAND ROLLED

Sweet and delicate with a hint of honeysuckle

Only a few precious kilos are produced each year due to the quality of the leaf required and the amount of craftsmanship entailed in hand rolling the leaf. Made with a great deal of devotion and best enjoyed without milk.

WAIKATO BLACK

Full-bodied & biscuity, notes of gingerbread & late summer honey

A rare find from New Zealand; showcasing an innovative new tea terroir. In 1996 the Zealong Estate imported rigorously-selected tea cuttings from the best tea growing regions across Taiwan.

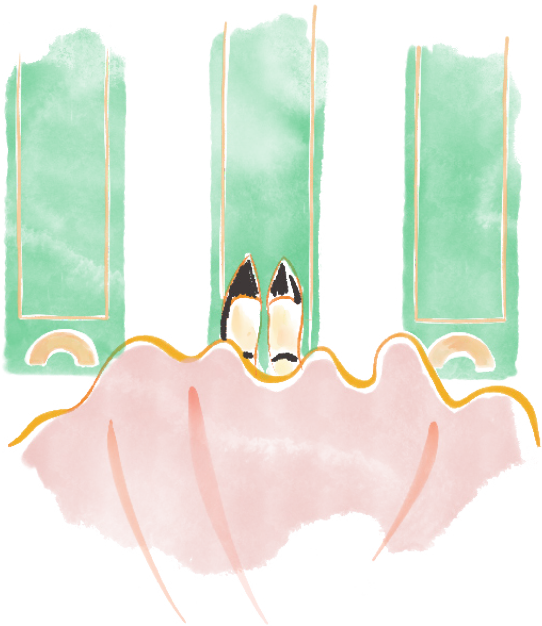
PU'ER TEA

Pu'er tea is a rare and prized tea crafted with a unique fermentation process to enhance deep, earthy and umami flavours. Unlike other teas, Pu'er improves with age, offering a smooth, mellow taste that grows richer over time.

MALAWI PU'ER

A very gentle, fermented tea with warm, earthy notes

An extremely rare, epicurean tea from Shire Highlands in Malawi crafted with great innovation using sake koji. These precious leaves hold the wonderful flavours of silky rainwater and autumn forests. Best enjoyed without milk.



OOLONG TEA

Oolong teas sit artfully between green and black teas - with their own distinct flavour profiles. Each oolong owes its unique characteristics to the leaf, the craft and the level of oxidation.

PIPACHÁ

Dried fruits, delicate tannins, honey and elegant port wine finish

Chinese Fujian Oolong tea matured for many months in Niepoort barrels once used to age fine Port wine. A truly innovative tea combining the craft and expertise of Portugal and China to produce something new and exquisite with no alcohol.

WAIKATO OOLONG

Fresh and bright, with notes of tropical fruit

The Tea Masters in New Zealand work from a simple precept: tea is a science, but it is also an art. The leaves are hand harvested and crafted to reveal extraordinary complexity of flavour with a creamy sweetness, reminiscent of crème anglaise. The leaves can be infused many times; the 4th infusion has a hint of fresh pea.

"It's a great honour to work with Claridge's. They always select the best"

CEO RARE TEA COMPANY, HENRIETTA LOVELL

WHITE TEA

White tea is the least processed of all teas. The young leaves and buds are all picked in early spring and dried in the warm sunshine. They share very delicate flavours.

JASMINE SILVER TIP

A deep and heady jasmine aroma with a light and gentle flavour

A delicate white tea crafted entirely from tender spring buds, picked for only five days of the year from the mountains of Fujian. Rather than being flavoured, the tea is scented over six consecutive nights with fresh-picked jasmine flowers. Once the preserve of the Chinese Imperial family, this is, without question, the finest jasmine tea we have found.

MALAWI ANTLERS TEA (Supplement £5)

Uniquely soft, floral, lychee, peach and apricot sweetness

Rather than being made from the leaves of the tea bush, this unspeakably delicious and rare tea is made only from the velvety stems of its finely plucked spring shoots. These 'antlers' wonderfully express the unique terroir of Satemwa in Malawi. This tea comes from a unique variety from just one field.

WHITE SILVER TIP

Remarkably soft, clean and sweet with an aroma of freshly cut grass

The most prized of all white teas
(and a personal favourite of our esteemed tea connoisseur)
this is made entirely of tender spring buds, picked for only five days of the year from the mountains of Fujian in far eastern China. These precious leaves contain the highest levels of antioxidants and the most beautifully delicate flavour of any tea.

HERBAL INFUSIONS

Herbal tea is not strictly 'tea' because all true tea is crafted from the camellia sinensis plant. These are infusions made from the leaves of other herbaceous plants. These pure herbs contain no additives or flavourings and are naturally caffeine-free.

PORTUGUESE CINNAMON BASIL

Deep cinnamon flavours and a subtle hint of strawberry

A deliciously soothing herbal tea grown on a small, family run, organic farm in Beira Baixa Province of Portugal. Set in the rich biodiversity between Tejo Nature Park and UNESCO recognised Naturetejo Geopark. Traditionally used to ease anxiety.

FRESH ENGLISH MINT

Cool, calming, lingering sweetness

Grown especially for Claridge's in the Tregothnan Botanical Gardens in Cornwall.

SRI LANKAN LEMONGRASS

A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops

An extraordinarily smooth and succulent herbal infusion. This sweet, complex and full-bodied lemongrass is grown in a remote Sri Lankan mountain tea garden above the Ravanna Falls. Bright and vibrant, it is a most wonderful pick-me-up and delicious with both savoury sandwiches, cakes and sweet pastries.

MALAWI COFFEE LEAF

Gentle sweetness,rich notes of chocolate and vanilla

The leaves of the coffee bush - innovatively crafted like a tea on a family-run farm in Malawi that has been growing and crafting both tea and coffee since the 1920s. The flavour is utterly unique; closer to a black tea, than to coffee, with a smooth mouthfeel and low astringency.

MALAWI SPEARMINT

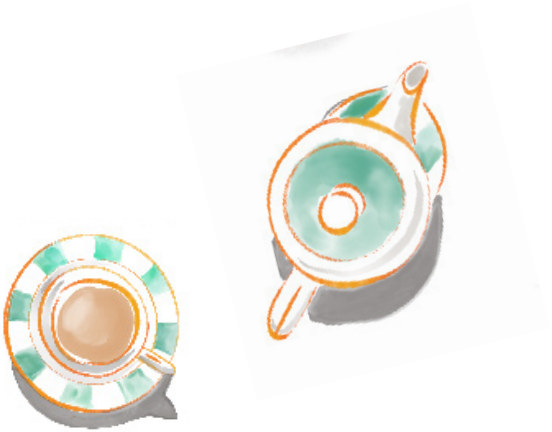
Fresh, smooth and elegantly cooling

The most elegant of mints, these gentle leaves make a remarkably smooth, well-rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour. This mint perfectly accompanies food from savoury to sweet.

WILD ROOIBOS

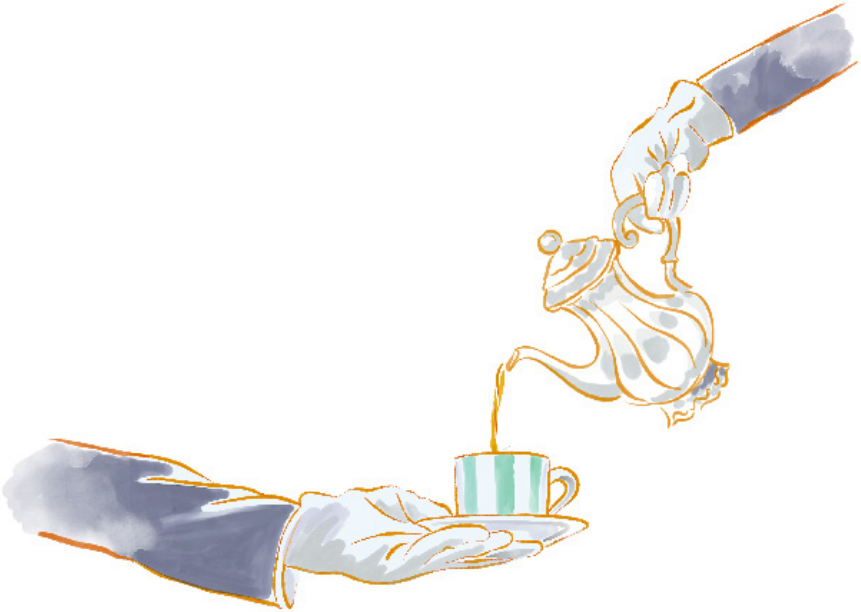
Deep earthy notes, bright red berries, and cedar

This rooibos is grown wild in the Cederberg Mountains of South Africa – its indigenous environment. To preserve the delicate ecosystem it is harvested by hand just once a year on horseback. A real redbush that can be sweetened with honey or maple syrup. Can be enjoyed with milk.



CLARIDGE'S COFFEE

Curated and created in partnership
with our friends at Workshop Coffee,
our coffee menu takes us from
El Salvador to Ethiopia, Brazil to Burundi.
Taken from the freshest harvest,
we serve the season's finest single-origin beans,
elevating and amplifying
their rich complexities, and allowing
their individual characteristics to really shine.



ESPRESSO

Intense, creamy toffee, dried fruit

An espresso's flavour should endure after the last sip,
a little like the finest dark chocolate as it melts in the mouth.
Pressure-brewing this concentrated grind
creates the perfect harmony between acidity
and long-lasting sweetness, with full-bodied, velvety tones.

CAPPUCCINO

Silky, caramel, treat-like

Creamy, plush and pillowy steamed milk atop
a caramelly and smooth espresso is one
of the most satisfying and dessert like drinks.
Our cappuccino is a textural and flavoursome delight.

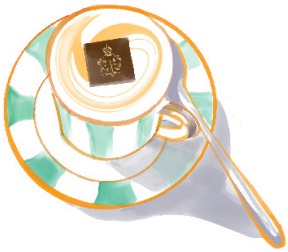
LATTE

Creamy, toasted nuts, hints of custard

Something to savour. Our latte is served long,
as mellow milky tones give way to roasted richness.

FILTER COFFEE

Settle in to enjoy every note of a filter coffee,
meticulously ground and brewed to an exacting science.
These techniques put the original spirit
of each coffee centre stage, with its one-of-a-kind
characteristics intensifying as it cools.
Enjoy black for a crisp, clean pour.
Or add a dash of milk to elevate the creamy chocolate notes.



CLARIDGE'S ICED TEA AND COFFEE

CLARIDGE'S BLACK ICED TEA
Strong and rich, from selected harvests across the Satemwa Estate in Malawi's Shire Highlands.

ICED JASMINE SILVER TIP
Serving cold draws out a new side to the delicate spring buds, scented with fresh jasmine flowers over six nights in Fujian Province, China.

ICED JAPANESE MATCHA
Organically grown matcha of the highest grade from Kagishima, Japan. Cold extracted to produce a remarkable smooth and mellow tea with subtle sweetness and very low astringency.

CLARIDGE'S ICED COFFEE
Brewed over ice, our seasonal filter coffee is transformed for summer, with a refreshing dash of sweetness.

THE TEN SECRETS TO CLARIDGE'S AFTERNOON TEA

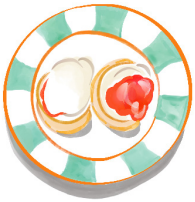
THE TEN SECRETS TO CLARIDGE'S AFTERNOON TEA

1 · CLARIDGE'S IN BLOOM

Every element of Afternoon Tea reflects the season, from the flavours to the beautifully arranged flowers, designed at the Claridge's atelier. Their scent welcomes you to the Foyer, marking the beginning of an experience that will stir all the senses.

2 · THE ART OF THE SANDWICH

While the flavours remain classic, the plating is contemporary; a long serving platter gives our sandwiches and savouries the ceremony they deserve.

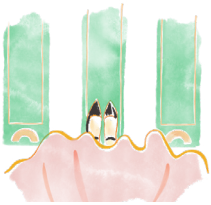


3 · BEAUTIFULLY PRESERVED

There's a reason the Claridge's preserves are so well matched to tea. The secret ingredient is a Jasmine Silver Tip infusion. The rest... is history.

4 · PURE IMAGINATION

When it comes to the pastry course, cocoa connoisseurs are well served. The team draw inspiration from 14 varieties of Valrhona chocolate sourced from single-harvest beans.



5 · DOWN TO A FINE ART DECO

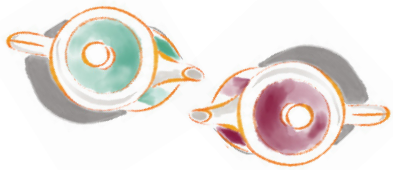
As you take a seat here, time stands still. Perhaps because The Foyer & Reading Room of today pays homage to Claridge's of the past. Take a moment to look down. Beneath your feet are faithful reproductions of the Marion Dorn carpets that the Bright Young Things, and others, once strode onto.

6 · A SHINING LIGHT

The Dale Chihuly sculpture above you, and at the heart of the Foyer, is the 'Gilded Dawn Chandelier'. Each of its 800 glass pieces are painstakingly hand-polished in the middle of the night. We like to think it reflects the essence of Afternoon Tea: a flourish of contemporary creativity in a timeless space.

7 · STRIKE UP THE BAND

Besides the gentle clink of cutlery and pop of champagne corks, the soundtrack to Afternoon Tea is jazz-era classics and just-released tracks. In fact, when Her Majesty, Queen Elizabeth the Queen Mother dined here, the band traditionally played The Teddy Bear's Picnic for her.



8 · REFINED CHINA

The Galerie Royale chinaware you'll sip from is in Claridge's signature jade and crafted for us by Bernardaud, in Limoges. The secret to their fine porcelain is said to be the unique mix of spring water, quartz and kaolin-rich clay found there.

9 · IF THESE WALLS COULD TALK…

In this storied space, time stands still. Perhaps because The Foyer & Reading Room of today pays homage to Claridge's of the past. There's the Lalique door panel, a feature since the 1930s, while Thierry Despont's 1990s revival reintroduced Aart Deco motifs – from geometric patterns to the silvery mirrors you see around you.

10 · OUR PEOPLE. OUR PLEASURE

From our top-hatted doormen at the entrance to the chefs behind the scenes, it's people who make every moment here extra-special. Each knows the stories and keeps the secrets to Afternoon Tea at Claridge's – and, with a little prompting, may reveal them.

"Claridge's is Claridge's
and everywhere else
is everywhere else."

DAVID DOWNTON, ARTIST IN RESIDENCE