

TEA

BLACK OOLONG & WHITE

Petersham English Breakfast
Earl Grey
Petersham Wild Chai
Lychee & Rose Noir
Darjeeling

Phoenix Honey Orchid
Oolong
Silver Needle - White

GREEN

Genmaicha
Jasmine Pearls
Jade Green tips
Dragon Well

HERBAL

Chamomile
Triple Mint
Rosebuds
Lemon Verbena
Berry & Hibiscus
Lemon Grass & Ginger

OTHER

Wild Rooibos
Botanical Calm Blend
English Breakfast Decaffeinated

COFFEE

Latte Cappuccino
Americano Affogato
Double Espresso Caffè Freddo Americano



THE PETERSHAM
Floral Court

AFTERNOON TEA

Selection of sandwiches
Cream cheese, cucumber, lemon
Courgettes, mint, chilli
Aubergines, oregano
Mushrooms, Parmegiano Reggiano
Roasted peppers

Plain and fruit scones
Petersham jam

Pistachio and strawberry brulee
Raspberry and lemon choux
Tiramisu tart
Blood orange macarons
Peach financier





AFTERNOON SELECTIONS

Classic Afternoon Tea 55

Served with a seasonal Bellini or non-alcoholic cocktail

English Rose Garden Afternoon Tea 67

Served with a glass of Ayala Rose Champagne

Floral Court Afternoon Tea 70

Served with a seasonal Bellini or non-alcoholic cocktail and the flower posy

Petersham Prosecco Afternoon Tea 71

Served with a bottle of Petersham Prosecco (to be shared between 2 guests)

Flower Posy supplement 15



TEA ON THE ROCKS 75pp

Served with three cocktails
(to be shared between 2 guests)

Lychee and Rose Martini

tried and true Vodka infused with lychee and roses tea, Belsazar Dry Vermouth, Grapefruit juice, Kumquat liqueur, Grapefruit bitters, lime juice, sugar syrup

Jasmine Tea Mojito

Plantation 3 Stars Rum infused with jasmine pearls, Violette liqueur, Blackwell Rum, Agave syrup, lime juice, Apple juice, mint leaves, soda water

Cosmo Earl Grey Sour

Portobello Gin infused with Earl Grey tea, St Germain elderflower liqueur, Peychaud's bitters, cranberry juice, sugar syrup, lemon juice, egg white