

Winter Afternoon Tea

The Foliage Lounge

at The Biltmore Mayfair

Welcome to the quintessential English afternoon tea experience at The Foliage Lounge.

Afternoon tea, a tradition that began in 19th-century London, has long been a symbol of sophistication. At The Biltmore, we bring this cherished ritual to life with a modern twist, offering a limited-edition tea experience that reflects the hotel's commitment to luxury, refinement, and impeccable service.

We invite you to explore the menu and enjoy an unforgettable afternoon of exquisite flavours, thoughtfully crafted by our skilled team of pastry chefs.

THE
BILTMORE
MAYFAIR

Classic Afternoon Tea

£75

With Sparkling Wine

Balfour Leslies Reserve Gold Brut

£95

Children Afternoon Tea

£45

Balfour Leslies Reserve Brut| £20 per glass

Balfour Brut Rose | £24 per glass

Blanc de Blancs 2018 | £115 per bottle

Our Afternoon Tea can be tailored for a vegetarian diet, though please understand that they may take longer to prepare. For vegan options, please inform us 1–2 days in advance so we can arrange suitable alternatives.

Choice of Sandwiches

Regular:

- Roast Chicken & Tarragon, baby gem, malted bread ***(gluten, dairy)***
- Scottish Smoked Salmon & Horseradish crème fraiche, pickled cucumber, caraway bread (***gluten, fish, dairy, sulphites)***
- Cotswold Egg & Truffle on white bread ***(gluten, egg)***
- Roast Beef and mustard, watercress, onion brioche bread ***(gluten, mustard, egg)***
- Cucumber, mint crème cheese, watercress on white bread (***gluten, dairy)***

Vegetarian:

- Cotswold Egg & Truffle on white bread (***gluten, egg)***
- Cucumber, mint crème cheese, watercress on white bread ***(gluten, dairy)***
- Beetroot & Goat's curd, candied walnut, pickled shallot, caraway bread ***(gluten, dairy, sulphates)***
- Smoke Aubergine & Feta, mint, pomegranate, malted bread ***(gluten, dairy)***
- Hummus and Roast vegetables, labneh spread, rocket, focaccia bread ***(gluten, dairy, sesame)***

Vegan:

- Tofu coronation, mustard cress on white bread ***(soy, sulphites, gluten)***
- New forest wild mushroom truffle vegan cream cheese, mango chutney, rocket salad, Caraway bread ***(sulphites, gluten)***
- Cucumber, mint cream cheese, watercress, white bread ***(gluten)***
- Hummus and Roast vegetables, vegan cream, rocket, focaccia bread ***(gluten, sesame)***

Kids:

- Clarence Court Egg mayonnaise and cress on hot dog brioche bun ***(egg, dairy, gluten)***
- Strawberry jam on white bread ***(sulphites, gluten)***
- Cucumber with lemon and dill cream cheese on white bread ***(gluten, dairy)***
- Nutella on white bread ***(nuts, gluten)***

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.

Seasonal Scones

Freshly Baked Golden Scones: Plain, Cranberry & Orange, White Chocolate
Served with British Honey Comb, Dorset Clotted Cream, and Homemade Strawberry Jam

Desserts

- **Grosvenor**

Hazelnut Sponge, Vanilla Anglaise, Valrhona Manjari Chocolate Mousse
(gluten, soya, fish, eggs, dairy, nuts)
The feeling:
The warmth of Mayfair against the cold winter air.

- **Biltmore Snow**

Crunchy crumble base, Brown Butter Ganache, British Apple compote
(gluten, dairy, fish, soya)
The feeling:
Coming inside from the cold into the warmth of The Biltmore.

- **Winter Pine**

Fluffy sponge, Chestnut cream, Valrhona Oplay's Ganache Montee, Feuilletine Base (***gluten, eggs, flour, fish, soya, dairy, chestnuts***)
The feeling:
The scent of winter trees and roasted chestnuts in the crisp London air.

- **Mayfair Spice**

Steamed Ginger Cake, Blood Orange Crèmeux , Vanilla Black Tea Ganache Montée ***(dairy, gluten, soya, eggs, fish)***
The feeling:
A cup of warm tea and winter sunshine in the heart of Mayfair.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your final bill.

TEA MENU

We have partnered with JING Tea, who responsibly source the finest single garden teas directly from traditional tea regions across Asia.

Assam Breakfast Tea (Black)
Honey, Malt, Raisin

Bold and awakening, rich black tea offering malty notes balanced by a natural honeyed sweetness

Vanilla Black Tea
Malt, Maple, Vanilla

Elegant and indulgent, with creamy vanilla and warming hints of maple layered over a smooth malty base

Dragon Well Tea
Cream, Hazelnut, Grass

An organic Chinese green tea, celebrated for its velvety texture and subtle nutty complexity with a fresh, grassy lift

Organic Genmaicha
Popcorn, Sesame, Steamed Greens

A comforting Japanese green tea blended with roasted and puffed rice - savoury, toasty, and softly vegetal

Moroccan Mint
Peppermint, Grassy, Smooth

A soothing and revitalising infusion , crafted with whole peppermint leaves for a clean, refreshing finish

Yellow Gold
Meadow Grass, Linseed, Syrup

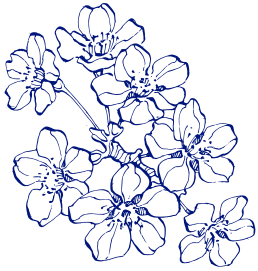
Delicately hand-rolled and naturally golden, this rare tea evokes soft meadow with a syrupy finish

Organic Whole Rosebuds
Rose, Fresh Meadow, Bay Leaf

Natural caffeine-free tisane of whole rosebuds - delicate, floral and gently aromatic, like a spring breeze

Blackcurrant and Hibiscus
Blackcurrant, Hibiscus, Elderberry

A vibrant herbal infusion bursting with whole berries and hibiscus petals, delivering tangy-sweet, jewel-toned cup



BALFOUR ENGLISH SPARKLING WINE MENU

From the heart of Kent, the Garden of England, Balfour has been crafting exceptional English sparkling wine at the Hush Heath Estate since 2002.
A true pioneer, Balfour's first release, the Brut Rosé, became the first English wine to be awarded a Gold medal and Trophy at the International Wine Challenge.
Crafted in the traditional method from the three celebrated grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier.

.

Sparkling Wine Afternoon Tea paired with
Balfour Leslie's Reserve Gold Brut
£95

Balfour Leslies Reserve Brut | £20 per glass
Balfour Brut Rose | £24 per glass
Blanc de Blancs 2018 | £115 per bottle

