

Summer Afternoon Tea

our renowned afternoon tea with an infusion of Summertime

Bingham Afternoon Tea

free range egg and cress
ham and wholegrain mustard
smoked salmon and crème fraîche
cheddar cheese and cucumber

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plain and fruit scones
strawberry jam, clotted cream

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A selection of cakes and pastries may include:
Rose-scented Macaroon, Valrhona chocolate Tart,
Raspberry and Violet Vacherin, Fruit Cake,
Cinnamon Doughnuts

£25 per person

*(including a pot of loose leaf tea, coffee of your choice or organic
fair trade hot chocolate – see selection below)*

Bingham Champagne Afternoon Tea

Add a glass of champagne to your afternoon tea

£36 per person



This menu should be used as an example – all our menus are subject to change.

A **discretionary** 12.5% service charge is added to your final bill.

We are committed to the Code of Best Practice on Service Charges and they are shared among employees

Green tea hand tied in Fujian China. Warm green tea
sappiness with apricot notes

Loose Leaf Teas

Rose Buds

Light, graceful notes of sweet edged rose

Jing Assam Breakfast

Comforting, full with some rich malt extract sweetness.
Broad, with plenty of grip and structure

Jing Earl Grey

Fresh nourishing and focused with lifted citrus charm

Darjeeling

Regarded as the "Champagne of Teas". Rich and full bodied

Organic Jade Sword Green Tea

Clean, rounded, full and grassy with palate refreshing finish

Blackcurrant and Hibiscus Fruit Infusion

Vivid, intense and lively, with rich spectrum of berry fruits,
sweet, perfumed finish. Refreshing, full of charm

Whole Peppermint Leaf

Insistent, fresh mint flavours with a clean, refreshing finish

Organic Chamomile Flowers

Bright and full with mellow floral depth

Jasmine Pearls

Rich rounded and deeply infused jasmine flavour with
rich mouth – feel

Flowering Osmanthus

Hot Drinks

Cappuccino

Latte

Kenyan Filter Coffee

Hot Chocolate

Liqueur Coffee

For **afternoon tea parties** for groups larger than 7 please
contact our reception or our events team on 020 8940
0902 email: events@thebingham.co.uk

Head Chef: Shay Cooper