



A FESTIVE AFTERNOON TEA



SAVOURY

Coronation chicken with dried cranberries
Egg mayonnaise with black truffle
Salmon Gravavlax with dill cream cheese
Chestnut and wild mushroom quiche

Refills available on request

SCONES

Christmas cake scones
Clotted Devonshire cream and Bermondsey jam

SWEET

Baileys-infused milk chocolate mousse
Fragrant pink peppercorn and vanilla choux bun
After Eight macaron, mint ganache and dark chocolate
A jolly gingerbread fellow
Mulled wine and satsuma jelly with redcurrants
Traditional mince pie

£34.50

- with Mr Falstaff's mulled gin cocktail -
*a warming winter concoction of mulled Bombay
Sapphire and sloe gin, orange bitters, orange juice,
apple juice, ginger syrup and festive spices*

£41.50



v- vegetarian, ve- vegan, gf- gluten free. Please let us know of any dietary requirements or allergies.



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- with a glass of something sparkling -
afternoon tea with a glass of Balfour Leslie's Reserve,
Hush Heath Estate NV £44.50

afternoon tea with a glass of Deutz Rose NV
Champagne £46.50

afternoon tea with a glass of non-alcoholic NV
Eins Zwei Zero Sparkling Riesling, Leitz £39.50



TEAS & INFUSIONS



Black

English Breakfast
Sapphire Earl Grey
Organic Darjeeling
Spiced Chai
Ceylon Kenilworth

Green

Dragonwell green
Fleur D'Orient Oolong

White

White Pear and Ginger

Herbal

Egyptian Mint
Citrus Chamomile
Lemon Verbena
White Mulled Wine
Wild Encounter

