

ST MARTINS LANE

LONDON

EVENTS VEGAN AFTERNOON TEA

SAVOURY

Coronation Tofu With Spinach Bread
Roasted Peppers And Hummus Roll
Mushroom And Carrot Pie
Cucumber And Cream Cheese Roulade In Tomato Bread

HOMEMADE SCONES

With Cream Cheese And Jam

SWEET

Queens Crown Bakewell Tart
Raspberry And Blue Curacao Battenberg
Strawberry Victoria Sponge
Royal Rose And Lemon Moussecake
Grenadine Trifle With Strawberries And Pavlova

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering.
A full list of allergens contained in each dish is available on request.

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TRADITIONAL TEA

Breakfast, Earl Grey, Jasmine Pearls, Peppermint, Chamomile,
Moa Feng Green Tea, Decaf

BESPOKE TEA

The two celebration blends, bespoke for St Martins Lane, have been specially created to celebrate the Queen's Platinum Jubilee and her accession to the throne 70 years ago.

Queen Elizabeth Blend

Black tea infused with brightberry (a mix of blackberry and raspberry), vanilla and caramel

Platinum Jubilee Blend

Black tea infused with sweet violets, vanilla and chocolate

SPRING COCKTAILS

Yorkshire Gimlet

Bombay Sapphire gin, lime, rhubarb

London Sour

Broken Clock vodka, cucumber syrup, elderflower, lemon juice, egg white

Isle of Wight

Beefeater gin, lemon juice, rose and hibiscus cordial, sugar

Wimbledon

Pimm's, Sauvignon Blanc, kiwi, lime, lemonade

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