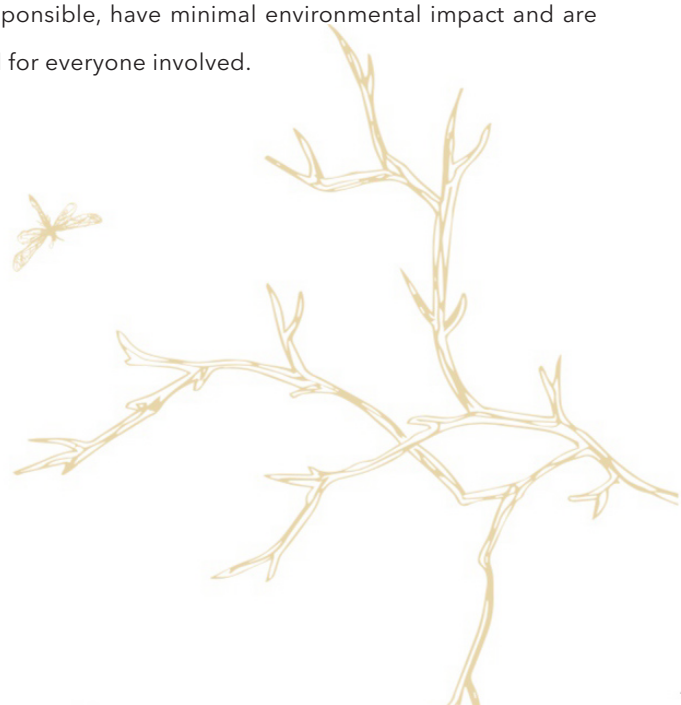
THE ROSEBERY

Our Afternoon Tea is a seasonal celebration of generosity and togetherness, inspired by Charles Dickens and the timeless themes of past, present and future. It draws on cherished traditions, shared moments and hopes for the season ahead.

The menu brings the story to life through thoughtfully crafted savouries and pastries, reflecting memories of Christmases past, moments being shared in the present and wishes for the future ahead.

In support of Great Ormond Street Hospital Charity, the experience continues with the hotel's Wishing Tree, where guests are invited to share a wish or message of hope.

Our ingredients are sourced from the finest suppliers across the British Isles: Hereford beef from Sussex, fish and shellfish from Devon and Cornwall and fruits and vegetables from the gardens of Kent and Cambridge. Our other products are sourced from sustainably approved companies meaning they are socially responsible, have minimal environmental impact and are financially beneficial for everyone involved.



THE ROSEBERY

CHAMPAGNE PAIRING GBP 69

A selection of three Champagnes

Ruinart Blanc de Blancs, 100ml	served with savouries
2016 Moët & Chandon, Grand Vintage, 100ml	served with scones
Ruinart Rosé, 100ml	served with pastries

GLASS OF CHAMPAGNE

First glass of Ruinart Blanc de Blancs, 125ml	supplement GBP 34
First glass of Ruinart Rosé, 125ml	supplement GBP 31
First glass of Dom Pérignon Brut 2013,125ml	supplement GBP 56

SPARKLING TEA PAIRING GBP 32

A selection of three sparkling teas from China, Japan and India

Saicho Hojicha, Roasted Green Tea, 200ml	served with savouries
Saicho Jasmine, Floral Green Tea, 200ml	served with scones
Saicho Darjeeling, Musky Black Tea, 200ml	served with pastries

BEER PAIRING GBP 22

A selection of three beer varieties from England and Belgium

Five Points Lager, 330ml	served with savouries
Delirium Red, 330ml	served with scones
Fuller's Black Cab, London Stout, 500ml	served with pastries

Please note that all prices include VAT at the local stipulated rate.
A discretionary service charge of 15% will be added to your bill. Our wines ABV is between 6% and 16%.
Please feel free to ask us for more detailed information.

THE ROSEBERY

A CHRISTMAS WISH AFTERNOON TEA

GBP 98 PER PERSON

SNACKS

Mushroom Tartlet with Port & Orange Jelly

Curried Native Lobster Roll
Brioche, vadouvan mayo, espelette pepper, trout roe

SANDWICHES

Roasted Bronze Turkey
Root vegetables & cranberry slaw, gravy spread,
on seeded brown bread

Cotswold Egg & Wiltshire Truffle
Traditional egg salad with truffle mayo, on white bread

Smoked Scottish Salmon
Mackerel pâté, horseradish & parsley cream, pickled ginger,
compressed cucumber, on wholemeal bread

Slow Cooked Angus Aberdeen Brisket
Braised ossobuco, watercress and gherkins, on malted brown bread

FRESHLY BAKED CRANBERRY AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Mince Pie
Winter fruits, sultanas, candied orange, sablé, crème anglaise

Spiced Treacle Christmas Tree
Gingerbread, treacle diplomate

Christmas Date Pudding
Winter spices, white chocolate ganache

Festive Orange Délice
Orange curd, Victoria sponge, bitter orange marmalade

Roasted Chestnut
Vanilla biscuit, cassis, white chocolate mousse, candied chestnuts

Invisible Mince Pie GBP 5*
Share a little joy through the simple act of giving.
Your £5 is donated to Great Ormond Street Hospital Children's Charity, and you will receive a tag to leave a message of hope on our Wishing Tree.

*Our Invisible Mince Pie is a £5 donation to Great Ormond Street Hospital Charity. No mince pie will be served, and the full £5 will be donated to Great Ormond Street Hospital Charity (Registered charity no. 1160024).

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERY

VEGETARIAN AFTERNOON TEA

GBP 98 PER PERSON

SNACKS

Mushroom Tartlet with Port & Orange Jelly

Heirloom Beetroot Tartlet
Salt baked beetroot, beetroot gel, herbs cream

SANDWICHES

Cucumber and Herbs
Chervil, mint, marigold, parsley and citrus cream, on white bread

Clarence Court Cotswold Legbar Eggs and Fresh Black Truffle
Traditional egg salad with truffle mayo, on white bread

Coronation Chickpea Salad and Curry Leaves
Madras, mango chutney and golden raisin,
on brown seeded sourdough

Seasonal Roasted Vegetables
Horseradish mayonnaise, watercress and pumpkin seeds,
on malted brown bread

FRESHLY BAKED CRANBERRY AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Mince Pie
Winter fruits, sultanas, candied orange, sablé, crème anglaise

Spiced Treacle Christmas Tree
Gingerbread, treacle diplomate

Christmas Date Pudding
Winter spices, white chocolate ganache

Festive Orange Délice
Orange curd, Victoria sponge, bitter orange marmalade

Roasted Chestnut
Vanilla biscuit, cassis, white chocolate mousse, candied chestnuts

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(Registered charity no. 1160024)

Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERY

VEGAN AFTERNOON TEA

GBP 98

PER PERSON

SNACKS

Mushroom Tartlet with Port & Orange Jelly

Heirloom Beetroot Tartlet
Salt baked beetroot, beetroot gel, herbs cream

SANDWICHES

Cucumber and Herbs
Chervil, mint, marigold, parsley and citrus cream, on white bread

Tofu and Black Truffle
Mayonnaise, on white bread

Coronation Chickpea Salad and Curry Leaves
Madras, mango chutney and golden raisin,
on brown seeded sourdough

Seasonal Roasted Vegetables
Horseradish mayonnaise, watercress and pumpkin seeds,
on malted brown bread

FRESHLY BAKED CRANBERRY AND PLAIN SCONES

Accompanied by vegan cream and seasonal jams

HAND-CRAFTED PASTRIES

Mince Pie
Winter fruits, sultanas, candied orange, sablé, vanilla custard

Spiced Treacle Christmas Tree
Gingerbread, treacle diplomate

Christmas Date Pudding
Winter spices, white chocolate ganache

Festive Orange Délice
Orange curd, coconut sponge, bitter orange marmalade

Roasted Chestnut
Vanilla biscuit, cassis, white chocolate mousse, candied chestnuts

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Executive Pastry Chef - Emmanuel Bonneau

THE ROSEBERY

GLUTEN FREE AFTERNOON TEA

GBP 98

PER PERSON

SNACKS

Mushroom Tartlet with Port & Orange Jelly

Curried Native Lobster Tartlet
Vadouvan mayo, espelette pepper, trout roe

SANDWICHES

Roasted Bronze Turkey
Root vegetables & cranberry slaw, gravy spread

Cotswold Egg & Wiltshire Truffle
Traditional egg salad with truffle mayo

Smoked Scottish Salmon
Mackerel pâté, horseradish & parsley cream, pickled ginger, compressed cucumber

Slow Cooked Angus Aberdeen Brisket
Braised ossobuco, watercress and gherkins

FRESHLY BAKED CRANBERRY AND PLAIN SCONES

Accompanied by Cornish clotted cream and seasonal jams

HAND-CRAFTED PASTRIES

Mince Pie
Winter fruits, sultanas, candied orange, sablé, vanilla custard

Spiced Treacle Christmas Tree
Gingerbread, treacle diplomate

Christmas Date Pudding
Winter spices, white chocolate ganache

Festive Orange Délice
Orange curd, coconut sponge, bitter orange marmalade

Roasted Chestnut
Vanilla biscuit, cassis, white chocolate mousse, candied chestnuts

Invisible Mince Pie GBP 5*
Share a little joy through the simple act of giving.
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(Registered charity no. 1160024)

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

THE ROSEBERY

All our teas are sustainably selected and brewed in a traditional Eastern way, ensuring we give the tea leaves time to release their true flavour.

WHITE TEA

Apricot White
Mango, Peach & Rose
Fruity, Floral
(Fujian, China)

Silver Needles
Floral, Velvety, Sweet
(Jingu, Yunnan, China)

Sticky Rice (Limited Edition) GBP 5 supplement
Vegetal, Rice
(Laos, China)

GREEN TEA

Sencha Kabuse
Sweet, Creamy, Grassy
(Koka, Shiga, Japan)

Organic Genmaicha
Grassy Sencha, Toasted Brown Rice
(Wazuka, Japan)

Organic Dragonwell
Floral, Mild Chestnut
(Long Jing, Zhejiang, China)

Jasmine Pearls
Sweet, Floral
(Yunnan and Guangxi, China)

Hojicha
Roasted, Woody, Hay
(Shizuoka, Japan)

Master's Matcha GBP 10 supplement
Traditionally brewed
Light, Creamy, Peanut Butter, Silken Tofu
(Wazuka, Japan)

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THE ROSEBERY

BLACK TEA

Breakfast Blend
Malty, Fig, Cocoa
(Kenya, Rwanda, India, China)

BLACK TEA - Scented

Earl Grey
Natural Bergamot Oil
Fruity, Lemony, Citric, Malty
(China, India, Italy)

Sticky Toffee
Black Tea, Caramel, Toffee, Cocoa
(Sahyadri Mountains, Southern India)

Mango Noir
Black tea, Natural Mango Scent
Mango, Caramel, Malty
(Yunnan Province, China)

Rose Berry Blend
Rosebery Bespoke Blend
Sweet, Fruity, Aromatic
Goji Berries, Red Dates, Pink Roses
(Yan Zi Ke, Wuyi, Fujian, China)

BLACK TEA - Single Estate

Ancient Haze
Muscatel, Orange, Citrus, Sweet
(Fengqing, Yunnan, China)

Darjeeling First Flush GBP 2 supplement
Floral, Mineral, Rhubarb
(Selimbong Tea Garden, Darjeeling, India)

Darjeeling Second Flush
Fruity, Nutty
(Namring Garden, India)

Assam Second Flush
Malty, Caramel
(Assam, India)

Lapsang Souchong
Smoked Leaves Over Pine Wood
Wood Smoke, Fruit Cake, Leather
(Tong Mu Village, Fujian, China)

BLACK TEA - Caffeine Free

English Breakfast Decaffeinated
Oak, Caramel
(Uva District, Sri Lanka)

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THE ROSEBERY

OOLONG TEA

Milky Oolong
Creamy, Sweet, Buttery
(Nantou Region, Taiwan)

Duck Sh*t (Ya Shi Dan Cong) GBP 4 supplement
Butter Cookies, Magnolia, Cherry Blossom
(Peng Keng Tou Village, Guangdong, China)

Pomelo Flower Honey (Single Bush) GBP 21 supplement
You Zi Xiang Dan Cong
Fruity, Pomelo Zest, Jasmine, Lime Flowers
(Da An Village, Guangdong, China)

Da Hong Pao (Empress Oolong) GBP 13 supplement
Fruity, Mineral, Earthy, Foral
(Fujian, China)

PU-ERH TEA

Mini Tuo Cha 2012
Raw (Sheng); Tobacco, Bold, Earthy
(De Hong, Yunnan, China)

Rocky Road Ripe
Cooked (Shu), Chocolate Brownie, Malted Barley
(Menghai, Yunnan, China)

TISANES - Caffeine Fre

Revitazest
Lemongrass, Dry Ginger, Orange peel

Mandarin Garden
Osmanthus, Chrysanthemum, Rose and Lavender

Berry Hibiscus, Rosebuds, Chamomile, Rooibos,

Lemon Verbena, Peppermint

BARISTA SPECIALS

Mandarin Saffron Tea GBP 2 Supplement
Black Tea, Cardamon, Rose Water, Saffron

Mandarin Karak Tea GBP 2 Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Condensed Milk

Chai Latte GBP 2 Supplement
Black Tea, Cinnamon, Chilli Flakes, Star Anise, Cloves,
Black Pepper, Cardamon, Oat Milk, Sugar Syrup

Matcha Latte GBP 2 Supplement
Matcha tea powder, almond milk

Hojicha Latte GBP 4 Supplement
Hojicha Tea Powder, Maple Syrup, Oat Milk

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THE ROSEBERY

CHAMPAGNE

	Glass	Bottle
2016 Moët & Chandon, Grand Vintage	GBP 29.5	GBP 170
NV Ruinart Blanc de Blancs Brut	GBP 38	GBP 225
NV Ruinart Rosé Brut	GBP 34	GBP 215
MV Krug "Grande Cuvée" Brut	GBP 65	GBP 360
2015 Dom Pérignon	GBP 59	GBP 350
NV CH Prosecco Superiore DOCG Della Vite		GBP 80
Louis Roederer Cuvée 2463		GBP 215
NV Billecart – Salmon Brut Rosé		GBP 220

BEERS

Noam, Bavarian Lager Germany, 330ml	GBP 9.5
Five Points Lager England, 330ml	GBP 9
Five Points Pale Ale England, 330ml	GBP 9
Delirium Red Fruit Beer, Belgium, 330ml	GBP 12.5
Fuller's Black Cab, London Stout England, 500ml	GBP 12

SPARKLING TEA

	200ml	750ml
Saicho Jasmine, China	GBP 15	GBP 40
Saicho Hojicha, Japan	GBP 15	GBP 40
Saicho Darjeeling, India	GBP 15	GBP 40

JUICES

Fruit Juice	GBP 11
Freshly Pressed Juice (Orange, Grapefruit, Carrot)	GBP 13

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SOFT DRINKS

Coca-Cola	GBP 6.5
Coke Zero	GBP 6.5
Diet Coke	GBP 6.5
Lemonade	GBP 6
Soda Water	GBP 6
Tonic Water	GBP 6
Slimline Tonic	GBP 6
Ginger Ale	GBP 6
Ginger Beer	GBP 6
Red Bull	GBP 7

WATER

SPARKLING

Nordaq Fresh 750ml	GBP 7
San Pellegrino 750ml	GBP 8

STILL

Nordaq Fresh 750ml	GBP 7
Evian 750ml	GBP 8

All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

In recognition of this commitment, we are honoured to have been certified by The Global Sustainable Tourism Council (GSTC). This acknowledgment underscores our dedication to sustainable practices, making dining at Mandarin Oriental Hyde Park, London not just a culinary experience, but also a conscious choice for responsible hospitality.

GSTC
GSTC HAUC230101

United Certification Systems

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