FESTIVE AFTERNOON TEA

Inspired by British royal heritage.

Set against the backdrop of the Royal Parks, where daily parades from the Household Cavalry pass by on their way to Buckingham Palace, The Wellington Lounge has served afternoon tea since the opening of InterContinental London Park Lane on the 23rd of September 1975.

Known for tea services that draw on the local and royal heritage of the hotel, where millinery-inspired pastry motifs pay tribute to Queen Elizabeth II — whose childhood home once stood on the very site where InterContinental London Park Lane now stands — the Festive Afternoon Tea is a refined celebration of the season, with royal history interwoven throughout.

Savour the delicate flavours of our Afternoon Tea whilst sipping on artisanal blends by TWG Tea, which have been thoughtfully chosen to complement each bite. Founded in Singapore and inspired by the island's heritage as an 1837 trading post for teas, spices, and fine epicurean goods. TWG Tea tasters travel thousands of miles across the globe every year, sampling hundreds of teas in search of the most desirable harvests direct from source gardens.

AFTERNOON TEA EXPERIENCE

In partnership with

Veuve Clicquot

£85

per person

£106

per person
with free-flow* Veuve Clicquot Brut Yellow Label Champagne NV

£32

per child
for ages up to 11 years old

TRADITIONAL

Handcrafted Savouries

Whipped Cotswold Brie & Honey Gougère *(190)*

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Treacle Cured Smoked Salmon, Dill & Citrus Cream *On Malted Bread (170)*

Coronation Turkey, Cranberries & Lime *On Turmeric Bread (190)*

Hen's Egg, Truffle & Watercress *On White Bread (175)*

Roasted Butternut Squash & Sage Stuffing *On Onion Bread (170)*

Scones & Cakes

Freshly Baked Plain & Golden Raisin Scones *(454)*

Served with

Winter Berry Conserve *(120)*, Strawberry & Vanilla Jam *(120)*
& Cornish Clotted Cream *(340)*

Clementine & Champagne Bell *(320)*

Mini Christmas Cake *(310)*

Milk Chocolate & Gingerbread Christmas Cracker *(345)*

The Crimson Bonnet *(330)*

*Unlimited Champagne is available for 90 minutes from time of arrival.

Adults need around 2,000 kcal a day. Calories shown in brackets.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.
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VEGETARIAN

Handcrafted Savouries

Whipped Cotswold Brie & Honey Gougère *(190)*

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Kohlrabi & Horseradish Remoulade *On Sun-dried Tomato Bread (165)*

Winter Squash Coronation *On Turmeric Bread (180)*

Egg, Truffle & Watercress *On White Bread (175)*

Wild Mushroom & Truffle Pâté *On Country Malt Bread (185)*

Scones & Cakes

Freshly Baked Plain & Golden Raisin Scones *(454)*

Served with
Winter Berry Conserve *(120)*, Strawberry & Vanilla Jam *(120)*
& Cornish Clotted Cream *(340)*

Clementine & Champagne Bell *(320)*

Mini Christmas Cake *(310)*

Milk Chocolate & Gingerbread Christmas Cracker *(345)*

The Crimson Bonnet *(330)*
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CHILDREN

Handcrafted Savouries

Whipped Cotswold Brie & Honey Gougère *(190)*

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Slow-cooked Turkey, Sage & Red Pepper Tapenade *On White Bread (165)*

Coronation Chicken, Cranberries & Lime *On Turmeric Bread (190)*

Egg & Watercress *On White Bread (165)*

Sweets

Freshly Baked Plain & Golden Raisin Scones *(454)*

Served with

Winter Berry Conserve *(120)*, Strawberry & Vanilla Jam *(120)* & Cornish Clotted Cream *(340)*

Milk Chocolate & Gingerbread Christmas Cracker *(345)*

The Crimson Bonnet *(330)*

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CREAM TEA

Freshly Baked Plain & Golden Raisin Scones *(454)*

Served with

Winter Berry Conserve *(120)* & Cornish Clotted Cream *(340)*

A pot of tea of your choosing from our thoughtfully curated TWG loose-leaf selection

£16

per person

SAVOURY TEA

Whipped Cotswold Brie & Honey Gougère *(190)*

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Treacle Cured Smoked Salmon, Dill & Citrus Cream *On Malted Bread (170)*

Coronation Turkey, Cranberries & Lime *On Turmeric Bread (190)*

Hen's Egg, Truffle & Watercress *On White Bread (175)*

Roasted Butternut Squash & Sage Stuffing *On Onion Bread (170)*

A pot of tea of your choosing from our thoughtfully curated TWG loose-leaf selection

£32

per person

Adults need around 2,000 kcal a day. Calories shown in brackets.

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TEA SELECTION

(0 Kcal)

Speciality Teas

1837 WHITE TEA

A twist on TWG Tea's renowned signature tea, 1837 White is a blend of white tea with notes of wild berries, flowers and anise. A truly sophisticated tea.

ORANGE BLOSSOM OOLONG

A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom.

Green Teas

JASMINE QUEEN TEA

Jasmine flowers enhance the elegance of this delicately fashioned green tea to create a fragrant cup.

EMPEROR SENCHA

This Japanese green tea is ideal during or after a meal, as it is rich in vitamin C and contains little caffeine.

EMPEROR'S WHITE GARDEN TEA

A blend of fine white tea, green tea, roses and jasmine blossoms comes together to create warmth and freshness.

TEA SELECTION

(0 Kcal)

Herbal Teas

Naturally Caffeine-Free

MOROCCAN MINT TEA

This fine green tea is perfectly blended with suave and strong Sahara mint.
A timeless classic.

RED CHRISTMAS TEA

This theine-free red tea has an abundance of festive flavours and spices.

CRÈME CARAMEL TEA

Delicate red tea from South Africa with a secret TWG Tea blend of sweet French spices.

CHAMOMILE TEA

Soft and soothing, chamomile flowers boast a rich honey aroma
and yield a beautiful golden hue.

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TEA SELECTION

(0 Kcal)

Black Tea Blends

ENGLISH BREAKFAST TEA

A timeless classic, this robust blend was originally created to accompany the traditional English breakfast. Strong and full-bodied, with subtle floral undertones.

ENGLISH EARL GREY

A fragrant black tea blend flavoured with the citrusy oil of bergamot, giving it a signature bright and aromatic character. Inspired by Charles Grey, 2nd Earl Grey, who served as British Prime Minister from 1830 to 1834.

IMPERIAL LAPSANG SOUCHONG

This smoky black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine.

ROYAL DARJEELING

The king of Indian teas, this exquisite first-flush Darjeeling is distinguished by its delicate fragrance and vibrant character, with elegant notes of ripe apricot, stone fruit, cocoa and caramel.

MIDNIGHT HOUR TEA

This tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

CHOCOLATE EARL GREY

This rich and aromatic black tea is accented with fresh notes of bergamot and pure dark chocolate, which unite to create a marvellous and blissful blend.

WINE LIST

Champagne

	125ml	
Veuve Clicquot Yellow Label Brut NV France	£25	£142
Veuve Clicquot Rosé NV France	£27	£165
Veuve Clicquot La Grande Dame 2015 France		£380
Ruinart R de Ruinart Brut NV France		£168
Ruinart Rosé NV France		£190
Ruinart Blanc de Blancs NV France		£218
Bollinger Spécial Cuvée Brut NV France		£168
Dom Pérignon 2013 France		£480

Our full wine selection is available upon request.

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