



# *The Nutcracker Afternoon Tea*

Our tribute to the classical tale's 130th anniversary brings the characters of The Nutcracker to One Aldwych for a very special season of celebration.

Chef Dominic Teague has been inspired by the dances from Tchaikovsky's ballet to create our festive afternoon tea filled with sweet treats and sublime confections.



THE NUTCRACKER AFTERNOON TEA 86

Accompanied by a glass of Billecart-Salmon Brut Réserve

WITH A TEATIME COCKTAIL 86

Accompanied by a Festive Bellini or Matcha Sour

WITH ROSÉ CHAMPAGNE 88

Accompanied by a glass Billecart-Salmon Brut Réserve Rosé

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

We support The Connection at St Martin's, a voluntary £1 per table will be added to your bill, kindly let us know if you do not

# *The Nutcracker Afternoon Tea*

## **SAVOURIES**

JOHN ROSS SMOKED SALMON AND CUCUMBER SANDWICH

CORONATION CHICKEN WRAP

Golden raisin purée, toasted cumin, coriander

CHARRED AUBERGINE ON ROSEMARY FOCACCIA

Tomato jam, fennel pollen

ROAST TURKEY BREAST

Watercress, cranberry crisp

TRUFFLE MUSHROOM TOASTY

Fried quail's egg



## **SCONES**

### **CLASSIC AND CHOCOLATE & SALTED CARAMEL SCONES**

With berry jam, chocolate ganache and coconut butter

## **SWEETS**

### **WALTZ OF THE SNOWFLAKES**

White chocolate and coconut snowball

### **THE BATTLE OF THE MOUSE KING**

Chestnut genoise with caramel cream

### **THE DANCE OF THE SUGAR PLUM FAIRY**

Winter spiced plum mousse

### **THE SPANISH CHOCOLATE DANCE**

Hazelnut dacquoise with chocolate ganache

Should you have any allergies or dietary requirements please do inform our team.

Innovative dairy and gluten-free dining accredited by Coeliac UK.

# *Vegetarian and Vegan Afternoon Tea*

## **SAVOURIES**

### **WARM POTATO AND CELERIAC**

Mushroom ketchup, watercress

### **CHARRED AUBERGINE ON ROSEMARY BREAD**

Tomato jam and fennel pollen

### **CORONATION CAULIFLOWER WRAP**

Golden raisin purée, toasted cumin and coriander

### **HERITAGE BEETROOT**

Horseradish cracker and sea purslane

### **TRUFFLED MUSHROOM TOASTY**



## **SCONES**

### **CLASSIC AND CHOCOLATE & SALTED CARAMEL SCONES**

With berry jam, chocolate ganache and coconut butter

## **SWEETS**

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## *Tea Cocktails*

### FESTIVE BELLINI

Pink grapefruit gin, Savoia Americano Rosso, mulled wine cordial,  
mandarin & bergamot soda, bergamot foam

### MATCHA SOUR

Roku gin, lychee juice, lemon juice, matcha tea syrup

## *English Sparkling Wines*

	Glass	Bottle
HENNERS ENGLISH SPARKLING WINE	16	86
HENNERS ROSÉ NV	19	99

## *Champagne*

	Glass	Bottle
BILLECART-SALMON BRUT RÉSERVE, MAREUIL-SUR-AÏ NV	21	110
BILLECART-SALMON BRUT RÉSERVE ROSÉ, MAREUIL-SUR- AÏ NV	30	179



# *Teas*

Canton supplies our exquisite selection of teas, carefully chosen to complement the Indigo afternoon tea menu.



## ONE ALDWYCH AFTERNOON BLEND

*Robust, fruity, malty*

A refreshing English breakfast blend created to match the elegance of One Aldwych. This bright, fruity blend of black tea comes from the Antu Valley in Nepal and uses aromatic second flush Darjeeling and rich, malty Assam.

## SUPERIOR EARL GREY

*Smooth, citrus, aromatic*

The blend used in this Earl Grey has been carefully selected to carry authentic cold-pressed Calabrian bergamot oil. Enjoy the delicious citrus aroma and fresh lingering taste, quite unlike any other.

## SILVER NEEDLE

*Delicate, honeydew, succulent*

This beautiful white tea is chosen from a small batch grown on Jinggu Mountain in China. It has a full-bodied flavour and is comprised of tender, young, silvery leaf buds which have gently withered in the sun.

## LONG JING

*Captivating, fresh, chestnut*

One of the most famous teas of China, this green tea is pressed flat by the hands of the Tea Master in a wood-fired, hot dry wok. This gives the leaves their characteristic flat sword-like shape and results in a distinctive fresh green bean, nutty flavour.

## CANTON MULLED BERRY

*Festive, fruity, spicy*

An entirely caffeine-free infusion of hibiscus and hedgerow berries with the festive warmth of liquorice, cassia and spiced apple.

## CHOCOLATE NOIR

*Smooth, sensual, honeyed*

Premium black tea from Assam and Yunnan, blended with Peruvian cocoa nibs and Madagascan vanilla pods. The result is a sophisticated, velvety dark blend for a beautiful black tea with cocoa notes.

## BERRY AND HIBISCUS

*Fruity, soft, sweet*

The hibiscus flower offers a bright, slightly tart cranberry note, which meets the natural fruit flavours of blueberry, strawberry and blackcurrant beautifully.

## WILD CHAI

*Delicious, heady, aromatic*

This has a soft sweet flavour that is complemented by the Italian Mandarin peel. In addition to the cardamom pods, cassia bark, clove and black peppercorns, the ginger gives this blend the heady aromas that you come to expect from a delicious chai without the overpowering heat.

