An essential part of Piccadilly visits for generations, Afternoon Tea at Fortnum’s is without doubt our most delicious tradition.

And whether our elegant Tea Salon is your home-from-home or you are joining us for the first time for a festive treat, tea at Fortnum’s is always a special occasion. Extraordinary tea, fresh-baked cakes, still-warm scones and an array of freshly prepared sandwiches wait.

So, who’s for tea?

Some of Fortnum’s Christmas customers have included luminaries such as Charles Dickens, Oscar Wilde and Emperor Haile Selassie, whose hamper was festooned with the red, green and gold Rastafari colours.

Some things may have changed to help keep us all safe – even the appearance of this menu – but you can be assured that our Afternoon Tea remains as delicious as ever’.


**Classic AFTERNOON TEA**

During the Great War, Fortnum’s sent a taste of home to thousands of men and women serving in France and beyond – including their favourite things, such as boiled sweets, tinned fruit cake and chocolates.

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**TO START**

Lobster Bridge Roll

*May we suggest a Glass of Fortnum’s Blanc de Blancs, Grand Cru, Hostomme NV for £14.75 or a Glass of Fortnum’s Sparkling Tea 0% ABV for £7.00*

**FINGER SANDWICHES**

- Cucumber with Nut Brown Butter Cream Cheese
- Truffled Cotswold Legbar Egg Mayonnaise
- Fortnum’s Smoked Salmon with Orange Caper Butter
- Coronation Chicken

**SCONES**

- Plain, Sultana, Cranberry and Macerated Raisin Scones
  *Presented with Clotted Cream, Fortnum & Mason Strawberry Preserve and Lemon Curd*

**AFTERNOON TEA CAKES**

Offering a true taste of Fortnum’s Christmas at teatime, each individual patisserie celebrates some of our most festive icons.

Served with a Pot of Fortnum’s Tea

£65.00 per person

- **Festive Champagne Cocktails**
  - From £12.50

- **Cranberry Lemonade**
  - £13.50 per jug

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TO START
Lobster Bridge Roll
May we suggest a Glass of Fortnum’s Blanc de Blancs, Grand Cru, Hostomme NV for £14.75 or a Glass of Fortnum’s Sparkling Tea 0% ABV for £7.00

FINGER SANDWICHES
Cucumber with Nut Brown Butter Cream Cheese
Truffled Cotswold Legbar Egg Mayonnaise
Fortnum’s Smoked Salmon with Orange Caper Butter
Coronation Chicken

SAVOURY SCONES
Cheddar Truckle Scone
Served with Truffle Mustard Butter
Smoked Dingley Dell Ham Scone
Served with Port Jelly

A SELECTION OF AFTERNOON TEA SAVOURIES
Chalk Stream Hot Smoked Trout Choux with Horseradish Cream
Dorset Crab and Cucumber
Duck and Pistachio Mousse with Cognac Glaze
Stilton and Port Cheesecake
Venison and Apricot Sausage Roll

Served with a Pot of Fortnum’s Tea
£65.00 per person

Festive Champagne Cocktails From £12.50
Cranberry Lemonade £13.50 per jug

By 1910, Fortnum’s cracker department had become the stuff of legend, with one monster cracker over six foot high, which contained 144 mini crackers, toys, balloons, hats, and musical instruments.

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In November 1929, the Prince of Wales caused a stir by visiting the Gift Department during ordinary opening hours to do his Christmas shopping – the building was usually closed when members of the royal family undertook their shopping.

**HIGH TEA**

In November 1929, the Prince of Wales caused a stir by visiting the Gift Department during ordinary opening hours to do his Christmas shopping – the building was usually closed when members of the royal family undertook their shopping.

**TO START**

Baked Cornish Scallop with Champagne Sauce and Caviar

*May we suggest a Glass of Fortnum’s Blanc de Blancs, Grand Cru, Hostomme NV for £14.75 or a Glass of Fortnum’s Sparkling Tea 0% ABV for £7.00*

**A CHOICE OF**

Eggs Royale, Benedict, or Florentine
Lobster Omelette Victoria with Truffle
Welsh Rarebit with Oven Dried Tomato and Caramelised Shallot
Duck Scotch Egg with Pickled Red Cabbage
Beef Wellington with Merlot Sauce
Twice Baked Goats Cheese Soufflé

**SCONES**

Plain, Sultana, Cranberry and Macerated Raisin Scones

*Presented with Clotted Cream, Fortnum & Mason Strawberry Preserve and Lemon Curd*

**AFTERNOON TEA CAKES**

Offering a true taste of Fortnum’s Christmas at teatime, each individual patisserie celebrates some of our most festive icons

| Festive Champagne Cocktails | £12.50 From | Cranberry Lemonade | £13.50 per jug |

Served with a Pot of Fortnum’s Tea

£68.00 per person

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Made Without Gluten

AFTERNOON TEA

In November 1984 Fortnum’s made national news when staff requested we sell the “Do They Know It’s Christmas?” single in Piccadilly. We naturally took up the idea with gusto – helping spread the charitable message far beyond its traditional audience.

TO START

Lobster Cocktail

May we suggest a Glass of Fortnum’s Blanc de Blancs, Grand Cru, Hostomme NV for £14.75 or a Glass of Fortnum’s Sparkling Tea 0% ABV for £7.00

FINGER SANDWICHES

Cucumber with Nut Brown Butter Cream Cheese
Truffled Cotswold Legbar Egg Mayonnaise
Fortnum’s Smoked Salmon with Orange Caper Butter
Coronation Chicken

SCONES

Plain and Fruit Scones
Presented with Clotted Cream, Fortnum & Mason Strawberry Preserve and Lemon Curd

AFTERNOON TEA CAKES

Panna Cotta with Maple Caramel and Pecans
Almond and Raspberry Sponge with Chocolate Ganache
Yuzu and Lemon Cheesecake
Meringue with Blackberry Crèmeux
Chocolate Tea Cake

Served with a Pot of Fortnum’s Tea
£65.00 per person

Festive Champagne Cocktails
From £12.50

Cranberry Lemonade
£13.50 per jug

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Vegetarian Afternoon Tea

We were one of the first companies to sell ‘German trees’ at Christmas in 1848, and we’ve since become experts in dressing them up rather nicely too. Just look at our decorations department.

To Start
Whipped Goats Curd Vol Au Vent
May we suggest a Glass of
Fortnum’s Blanc de Blancs, Grand Cru, Hostomme NV for £14.75
or a Glass of Fortnum’s Sparkling Tea 0% ABV for £7.00

Finger Sandwiches
Glazed Portobello Mushrooms with Truffle Cream Cheese
Apple and Celeriac Remoulade with Watercress
Cucumber with Nut Brown Butter Cream Cheese
Grilled Aubergine with Kale Hummus
Kohlrabi with Winter Slaw

Scones
Plain, Sultana, Cranberry and Macerated Raisin Scones
Presented with Clotted Cream,
Fortnum & Mason Strawberry Preserve and Lemon Curd

Afternoon Tea Cakes
Offering a true taste of Fortnum’s Christmas at teatime, each individual patisserie celebrates some of our most festive icons

Served with a Pot of Fortnum’s Tea
£65.00 per person

Festive Champagne
Cocktails
From £12.50
Cranberry Lemonade
£13.50 per jug

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DRINKS

CHAMPAGNE COCKTAILS

Joyeux £14.50 Fortnum's Sloe Gin, Triple Sec, Benedictine, Kirsch, Fortnum's Blanc de Blancs
Marigold Spritz £14.50 Conker Tea Liqueur, Mondino, Fortnum's Blanc de Blancs
Buckland £14.50 Blackcurrant Purée, Fortnum's Blanc de Blancs
Mandarin & Ginger Bellini £12.50 Mandarin, Ginger, Fortnum's Blanc de Blancs, Nutmeg
Three Kings £14.50 Cognac, Lemon, Plum, Apple, Cinnamon, Fortnum's Blanc de Blancs
Twinkle £12.50 Reyka Vodka, St Germain, Fortnum's Blanc de Blancs
G&Tea £12.50 Fortnum's London Dry Gin, 0% ABV Sparkling Tea

CHAMPAGNE & SPARKLING

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<th>Glass</th>
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DRINKS

BEER & CIDER

Fortnum’s Christmas Ale  5.25
5% ABV 500ml
Fortnum’s Mulled Cider with English Cassis  8.25
6% ABV 500ml
Fortnum’s English Pilsner  4.75
4.9% ABV 330ml

MINERALS & SOFT DRINKS

Mineral Water, Still or Sparkling  2.75  4.25
Coca Cola, Diet Coke  4
Fresh Fruit Juices  4
Orange or Apple

Glass Jug

Countess Grey Iced Tea  4  13.50
Countess Grey Tea, Fortnum’s Orange Blossom Honey
Fortnum’s Fresh Lemonade  4  10.50
Fresh Lemon Juice, Sparkling Water & Sugar Syrup

HOT BEVERAGES

CHRISTMAS BLACK TEA  5.95
The delicious addition of cocoa nibs, the zesty taste of clementine and bold Christmas spices

CHRISTMAS GREEN TEA  5.95
A warming blend of green tea, star anise, liquorice, coconut and a hint of vanilla is a festive treat any time of day.

FORTNUM’S 181 BLEND CLASSIC COFFEE

Single / Double Espresso / Macchiato  3.50 / 3.95 / 3.95
Americano / Cappuccino / Caffè Latte / Flat White  4.25

SINGLE ESTATE COFFEE

Perla Negra Villa Sarchi  9.75
A world exclusive coffee processed with pioneering technical methods carried out by Las Lajas Estate in Costa Rica, to develop the most characterful and sought after flavours

HOT CHOCOLATE

Dark Hot Chocolate  5.95
Fortnum’s Ultimate 85% Colombian Dark Chocolate

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Create Your Own Tea

Fortnum’s Bespoke Blends

15 Minute Service | 1st Floor

The personalised tea blending service that allows you to create a blend uniquely your own