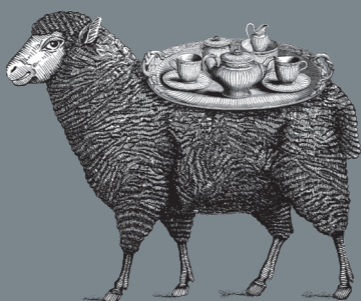




The Goring
LONDON



*AFTERNOON
TEA*



*THE
FESTIVE
SEASON*



*THE BOLLINGER
ROSÉ TEA*

A glass of Bollinger Rosé Champagne

Amuse Bouche

Selection of finger sandwiches

Freshly baked, warm homemade scones
with Devonshire clotted cream and jam

Cakes, bakes, fancies and tarts

Tea, brewed to your liking. We can
also serve coffee, if you prefer...

£90

Still and sparkling mineral water
£7.50 per bottle

Please, let your waiter know if you have any dietary
preferences, allergies or intolerances.
Prices include VAT. An optional 12½% service charge
will be added to your bill

INFUSIONS

Freshly picked fruits and herbs that deliver an aromatic, invigorating and clean taste.

A wonderful fillip. All these teas can be enjoyed with the addition of honey or sugar.

ROSEBUDS

Gently dried whole buds. Light and fragrant, yet soothing.

CAMOMILE FLOWERS

Hand picked camomile flowers from Egypt. Gently aromatic, smooth on the palate and very calming.

BLACKCURRANT AND HIBISCUS

A vibrant and fruity infusion with a deep red colour. Soothing for the stomach.

MANGO & STRAWBERRY

A colourful mix of red and orange fruit with dark cerise hibiscus petals. Hugely refreshing.

ENGLISH MINT

A complex tea that combines typical Oolong body with the grassy freshness of a young green tea. An aroma of blossoming lilies seems to emanate.

PEPPERMINT

Delicate mid-green, dried whole leaves of peppermint. Cool, clear mint flavour with a refreshingly clean aftertaste.

WHITE TEA

Picked, withered and sun or machine dried over a low heat, with no rolling to break the leaf skin, white tea has a mild, sweet and distinctive flavour, without any of the grassy or vegetal flavours associated with green tea. It also has relatively low caffeine.

SILVER NEEDLE

Made in Fujian Province from the Fuding Da Bai leaf. Light, delicate quenching flavours are underpinned by a cucumber and melon freshness. Surprisingly full textured with a satisfying velvety finish.

OO LONG TEA

The production of oolong tea is extremely elaborate. After withering and tossing on bamboo trays, the leaves are turned in a bamboo drum to bruise the edges and encourage oxidation. The tea is then fired, hand-rolled and fired again in a complicated cycle until its finished taste and character is achieved.

YELLOW GOLD OOLONG

Grown in Fujian Province. A complex tea that combines typical Oolong body with the grassy freshness of a young green tea. An aroma of blossoming lilies seems to emanate.

GREEN TEA

Fired soon after picking to prevent oxidation and preserve their green colouring, these teas are aromatic and characterful. They have less caffeine than black varieties, yet still seem to give a considerable lift to the spirits.

DRAGON WELL (LONGJING)

Picked once a year before the Qing Ming Lunar festival in Zhejiang, the site of the original Dragon Well. This tea has a grassy freshness, underscored by subtle liquorice root complexity and body.

ORGANIC JADE SWORD

From the leaf of the same name, this tea is from the misty gardens of Anhui, where nights are long and there is little direct sunshine. Grassy, aromatic and brisk, with a velvety texture.

JASMINE PEARLS

Harvested in Fujian Province and processed as green tea, then hand rolled with jasmine into "pearls" with lavish ivory tips. Rich, round and deeply jasmine infused.

BLACK TEA

Produced from the leaves of different varieties of camellia bush, black teas are cut, rolled and oxidized naturally in the open air, and fired to create varying degrees of colour and concentration. Regional climate and soils, altitude, and careful manipulation of the processes all contribute to create surprising variations in flavour and colour.

THE GORING AFTERNOON BLEND

Our own blend of Assam and second flush Darjeeling makes for a light and delicate drink that is nevertheless satiating in its grip and strength. A natural foil for scones and clotted cream.

FORTNUM AND MASON ROYAL BLEND

First blended for Edward VII in 1903, Royal is a blend of Assam and Ceylon characterised by a smooth and honey-like flavour.

CYLON

Harvested in the hill country of Sri Lanka and specially graded. This bright cup has a full bodied liquor and lively, spicy palate.

ASSAM

Grown in the north-eastern Indian state of Assam, the leaves have large golden tips, delivering a mouthful of amber liquor with a delicious malty aftertaste. Full bodied and brisk.

LAPSANG SOUCHONG

From the Zhen Shan province in China. The large chunky Congou leaves are smoked over open pine fires to give this tea a thick, smoky aroma, with a sweet ginger and caramel aftertaste.

EARL GREY

Gently dried whole buds. Light and fragrant, yet soothing.

PREMIER DARJEELING

Grown in West Bengal in the shadow of the Himalayas. Darjeeling means "land of the thunderbolt". The silver tipped leaves are twisted whole and so release a delicate flavour and light colour.

*IT'S BEEN BREWING
SINCE 1910*

We did not invent Afternoon Tea here at The Goring – the Duchess of Bedford supposedly did, in about 1800. We have, however, spent over 100 years trying to perfect it and the UK Tea Guild honoured us with the most coveted prize – their Top London Afternoon Tea Award.

Our many and varied teas are individually sourced from the world's top growing regions. From single estates in Sri Lanka to family owned Himalayan plantations, every tea is personally tasted and selected by our designated Master of Tea – me! White and Green teas are also thoroughly uplifting, as well as freshly picked mint, berry and herbal infusions. Our own Goring Afternoon Blend is a delicious balance of Assam and first flush Darjeeling, but for people who like a traditional taste, I suggest the straight up-and-down Goring Breakfast Blend which is a full bodied Assam.

Our pastry chefs create an everchanging range of little delights to go with your tea – from historic classics like Battenburg and Eclairs, to more fanciful and whimsical surprises. However, we never forget that the basis of a good afternoon tea is a perfect scone, baked at the last minute. Our recipe is, of course, a secret although the most important ingredients are love and care. A good scone MUST have a big blob of clotted cream, and ours comes from Devon or Cornwall depending on the season. The crowning glory is our homemade jam with fruit picked on our friendly fruit farm in Suffolk.

I do hope that you will really enjoy your tea – hopefully with someone special.

Jeremy Goring

