

---

## WELCOME TO THE PALM COURT

**Sir Bracewell Smith** is renowned to have built The Park Lane Hotel in 1927. He oversaw some ingenious building techniques, from the groundbreaking internal steel structure of the hotel, nicknamed “**the birdcage**”, to the state-of-the-art whitening system for the façade.

Step back in history to the Roaring 20s with original Art Deco features & savour our delicious “**Nineteen Twen-Tea Afternoon Tea**” featuring intrinsically designed pastries and delectable savoury treats inspired by the 1920s, with a contemporary twist.



## AFTERNOON TEA A Brief History

---

Afternoon Tea is recognised around the world as a quintessentially British tradition. The exact origins of the Afternoon Tea are unknown, but one lady features predominantly in all theories; born in 1783, Anna, Seventh Duchess of Bedford, lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8:30pm or 9:00pm in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. Every afternoon, she experienced a “sinking feeling” and requested sandwiches & cakes between 3pm & 4pm in the afternoon.

Soon others followed the Duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of Afternoon Tea, and began to invite some guests to join her. Soon all of fashionable London was sipping tea with a variety of sandwiches on the side. The custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.

Afternoon Tea prices are subject to change for seasonal menus. All prices are inclusive of VAT. A discretionary 12.5% Service charge will be added to your bill. A minimum charge of £42.00 per person will be applied on Friday, Saturday & Sunday between 12:00pm & 7:00pm.

This menu contains allergens. If you have any food/drink intolerances or allergies, please let a member of staff know and we can guide you accordingly.

## CHAMPAGNES

	Glass 125ml	Bottle 750ml
<b>BRUT</b>		
Moët & Chandon Brut Imperial, NV	18.00	90.00
R de Ruinart Brut, NV		99.00
Veuve Clicquot Yellow Label, NV		95.00
Taittinger Brut, NV		90.00
<b>ROSÉ BRUT</b>		
Moët & Chandon Imperial Rosé, NV	20.00	99.00
Perrier-Jouet Blason Rosé Brut		115.00
R de Ruinart Brut Rosé, NV		110.00
<b>PREMIUMS</b>		
Dom Pérignon Medium to full bodied champagne.		250.00
Bollinger La Grande Année Full bodied and complex with great finesse and style.		195.00
Krug Grande Cuvée, NV The palate is dominated by honey & nuts with graceful acidity and a long finish.		290.00
Louis Roederer Cristal This is champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.		350.00
<b>SPARKLING WINE</b>		
Chapel Down Brut Rosé	12.00	60.00

## NINETEEN TWEN-TEA AFTERNOON TEA

### SELECTION OF SANDWICHES

Honey roast gammon, Savora mustard [g] [sd] [mu]

Free range egg mayonnaise, mustard cress [e] [g] [sd] [mu]

Oak smoked salmon, dill, capers, lemon butter [g] [sd] [m] [f]

Chives cream cheese & cucumber [g] [sd] [m]

### SELECTION OF FRESHLY BAKED SCONES

Selection of plain & golden raisin scones served with homemade seasonal preserves & Cornish clotted cream [e] [m] [g] [sd]

### SELECTION OF FINE PASTRIES

Cinnammon & carrot sponge, vanilla butter cream [g] [e] [m]

Strawberry Paris-Brest [g] [e] [m]

1927 Sheraton glamour reborn chocolate ganache [g] [e] [m] [s]

Blueberry & Hibiscus Macarons [g] [e] [m] [tr]

Nineteen Twen-Tea Afternoon Tea	49.00 per person
Nineteen Twen-Tea Afternoon Tea with Moët Chandon Brut, NV	59.00 per person

#### Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,  
[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

# VEGETARIAN NINETEEN TWEN-TEA AFTERNOON TEA

## SELECTION OF SANDWICHES

---

Free range egg mayonnaise, mustard cress [e] [g] [sd] [m] [mu]

Chives cream cheese & cucumber [g] [sd] [m]

Hummus & roasted piquillo peppers [sd] [ss] [g]

Avocado & Heritage tomato [g] [sd]

## SELECTION OF FRESHLY BAKED SCONES

---

Selection of plain & golden raisin scones served with homemade seasonal preserves & Cornish clotted cream [e] [m] [g] [sd]

## SELECTION OF FINE PASTRIES

---

Cinammon & carrot sponge, vanilla butter cream [g] [e] [m]

Strawberry Paris-Brest [g] [e] [m]

1927 Sheraton glamour reborn Chocolate ganache [g] [e] [m] [s]

Blueberry & Hibiscus Macarons [g] [e] [m] [tr]

Nineteen Twen-Tea Afternoon Tea	49.00 per person
Nineteen Twen-Tea Afternoon Tea with Moët Chandon Brut, NV	59.00 per person

---

### Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,  
[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

---

---

## RARE TEA

---

---

The Sheraton Grand London Park Lane has partnered with the world award-winning Newby Tea to create our tea selection and a special “1927” blend exclusively for Nineteen Twen-Tea, marking the year the hotel was originally completed.

### BLACK TEA

1927

India

Assam is a region of India set upon by monsoons that rage from June to September. This premium blend honours the origins of the world’s finest tea. Newby’s Assam tea produces a rich amber cup with a nutty aroma and a malty flavour.

### Prime Darjeeling

India

Light and complex, our Prime Darjeeling is an award-winning Indian tea which exudes delicate fruit and flower aromas. A distinctive pale amber colour and hints of muscatel grape are some of the characteristics which denote this full-bodied highland tea, plucked with care during the prized second flush.

### Royal Zafrani

India

Containing only the finest Kashmiri Gulmarg saffron, Royal Zafrani recalls the days when these sought-after petals were added to tea, concocting a truly indulgent experience. Blended with premium tippy pekoe Assam leaves, this prized saffron produces a bright malty liquor with an intriguing aromatic aftertaste.

### GREEN TEA

### Supreme Jasmine

China

From the Highlands of China’s Fujian Province, this superior spring harvest tea is imbued with the captivating fragrance of the Jasmine flower. Sweet and full-bodied with a floral dimension, this award-winning tea is much prized and noted for its silky, lingering finish.

### Special Formosa

Taiwan

In its native Taiwan, this light-green tea is known as Pi Lo Chun, and recognised for its curled jade leaves. The sweet, heady aroma and honeyed taste of our rich Special Formosa are just part of its appeal. This complex tea is commendable for both its floral hints and prolonged finish.

## CLASSIC TEA

### WHITE TEA

#### Silver Needle

China

A pale yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

#### White Peony

China

A pale golden green cup with aromatic notes of honey, cucumber and melon. A refreshing and rounded taste with a sweet finish.

### GREEN TEA

#### Genmaicha

Japan

A green cup with a golden hue and the fresh, sweet taste of leaves and rice. A nutty aroma and toasted finish.

#### Hunan Green

China

A light green cup with a subtle fragrance and sweet, gentle aftertaste.

#### Oriental Sencha

Japan

A bright yellow-green cup with the fruity aroma of mango and papaya. Floral in taste with a sweet, lasting finish.

#### Gyokuro

Japan

A jade green-coloured cup, subtly sweet tasting with a mild finish.

### OOLONGS

#### Fujian Oolong

China

A light yellow-amber cup, with floral aroma containing notes of orchid. Slightly fruity and spicy with a sweet finish.

---

---

## CLASSIC TEA

---

---

### BLACK TEA

#### Assam

India

A bright amber cup, full-bodied and malty with hints of sweet honey.

#### Earl Grey

India

A bright amber cup with a fragrant citrus aroma and smooth finish.  
Balanced and full-bodied with sweet hints of bergamot.

#### English Breakfast

India | Ceylon | Kenya

A full-boiled, rich amber cup with an ever-appealing malty aroma.  
Smooth with hints of citrus and a prolonged, spicy aftertaste.

#### Strawberry & Mango Tea

India

A bright red cup capturing the sweet and sour notes of mango and strawberry, with a lingering finish of sweet honey.

#### Masala Chai

India

A dark amber cup with a fragrant aroma, a sweet, spicy taste and full-bodied finish. Cinnamon, cardamom, clove, black pepper, aniseed, ginger.

#### Lapsang Souchong

India

The colour of dark chocolate with a sweetly strong aroma.  
A full, rounded taste and a long, smoky finish.

#### Wild Cherry

India

A full-bodied tea with a fruity aroma, a slightly tart finish and an intense cherry taste.

## HERBAL TEA

### Ginger & Lemon

A fresh light yellow cup with the taste of root ginger.  
A distinct lemony aroma and a tingling, enduring finish.

### Rosehip & Hibiscus

A rich red cup with a fruity aroma and sweet taste.  
Citrus notes and a slightly tart finish.

### Camomile

A bright yellow cup with a powerful aroma, a floral, grassy taste  
and mellow finish.

### Rooibos Tiramisu

A bright copper cup with a sugary cocoa aroma. Tastes of nuts, chocolate  
and coffee with a sweet and lasting finish.

### Lemon Verbena

A pale green-yellow cup with citrus aroma, lemon notes and a refreshing  
herbal aftertaste.

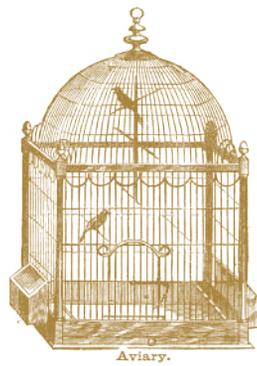
### Peppermint

A rich green cup with the spicy aroma of real peppermint.  
Cool and intense, with a clean, refreshing finish.

### Persian Rose

A light golden cup with a subtle rose aroma, a gentle floral taste  
and a mild, lingering finish.





Aviary.

Sheraton Grand London Park Lane | [sheratonparklane.com](http://sheratonparklane.com) | +44 20 7499 6321 | Piccadilly, Mayfair, London W1J 7BX  
@SheratonGrandLondon