



The Chelsea Harbour Hotel collaborates with world-famous British tea brand to create a new afternoon tea offering on its founding turf.

Afternoon Tea

A selection of finger sandwiches

British ham, Black Bomber cheddar and mustard cress
Coronation chicken with orange sultanas
Smoked salmon, chives and cream cheese
British asparagus and watercress mayonnaise

Scones

Raisin and apricot, plain scones
Served with clotted cream and strawberry preserve

Selection of British pastries

Plum posset, rhubarb caviar
Spiced orange mascarpone cake
Bakewell tart with berry compote
Vanilla éclairs with matcha green tea frosting
Red velvet cupcakes, dark chocolate

£22 per person / £30 with a glass of Bellini



Whittard Tea Selection

SPECIALITY TEAS FROM ALL FOUR CORNERS OF THE GLOBE

BLACK TEA

English Breakfast
Invigorating brew with a robust malty richness

Earl Grey
Fragrant with flavours of bergamot.

1886 Blend
A hearty black tea based on the blends created by Walter Whittard in 1886

English Rose
Black tea with subtle floral flavours.

Darjeeling
Himalayan tea, with a clear taste and sweetness.

Piccadilly Blend
Fragrant flavours of rose, strawberry and lotus.

Green Sencha
High in anti-oxidants with a dewy freshness and a slightly savoury smoothness

FRUIT & HERBAL INFUSIONS

Lemon and Ginger
A blend of lemongrass, ginger and spearmint.

Very Berry Crush
An intensely fruity blend of berries finished with hibiscus.

Cucumber Mint
Refreshing mint, sweet apple and cucumber

SPECIALITY TEAS

£2 supplement

Chelsea Garden
A floral white tea with flavours of ripe summer fruits.

Margaret's Hope First Flush Darjeeling
Aromatic tea with unusual herby notes and sweetness.

Garden Party Oolong
Oolong blend with flavours of papaya and pineapple.

Nilgiri Kala Moti
A tropical sweetness and a lightly nutty, peppery twist.

Shanghai Chai
A lighter green tea chai, warmed with cinnamon

Rooibos Rumba
A tropical twist on caffeine-free rooibos.

DRINKING CHOCOLATE

Luxury Hot Chocolate
A combination of creamy sweetness with rich cocoa intensity.

Luxury White Hot Chocolate
Brimming with creamy cocoa-butter sweetness.