



The Goring  
LONDON



*JUBILEE*  
*AFTERNOON*  
*TEA*



## *THE GORING JUBILEE AFTERNOON TEA*

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 will also serve coffee, if you prefer



### *THE TRADITIONAL GORING TEA*

£60



### *THE BOLLINGER TEA*

With a glass of Bollinger

£70



### *THE BOLLINGER ROSE TEA*

With a glass of Bollinger Rosé

£75



### *THE “BOLLINGER LA GRANDE ANNÉE 2014” TEA*

£95

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..

## OOLONG 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 coloring, 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..

### CEYLON

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.



We did not invent Afternoon Tea here at The Goring – the Duchess of Bedford supposedly did, in about 1800, but we have however spent over 100 years trying to perfect it. This year, in celebration of Her Majesty's 70 years as Monarch, we have created a celebratory Afternoon Tea experience.

The coronation of Her Majesty The Queen in 1953 saw the hotel filled with royalty attending from all over the world. We were incredibly proud to have played a small part in that great occasion and as we join the celebrations of the first ever Platinum Jubilee our pastry chefs have designed a range of little royal delights to go with your tea – from a summer berry diplomat tart and sweet caramel choux, to The Queen's favourite fruit cake.

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, plus the crowning glory; 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*

