

The Confectioner's Afternoon Tea

 $\pounds 35 \mid \pounds 49$ with a glass of Champagne

Starter

Smoked salmon, smoked salmon rillette, pickled fennel Roast butternut squash, candied walnuts, feta and chicory (v)

Savoury

Atlantic prawn cocktail blinis Coronation chicken brioche bun Cucumber and chive cream cheese finger sandwich (v)

Scones

Plain and fruit buttermilk scones Rhoda's clotted cream Galloway fruit preserve

Pastries

Mini caramel choux Blackberry macaroon Searcys signature Victoria



Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. We will be delighted to offer an alternative menu. Please ask a member of staff for our vegetarian, gluten-free (made with gluten free ingredients), or diary-free alternatives.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to the final bill. All gratuities are transferred to the team.



London's newest!

The Confectioner's Afternoon Tea by Searcys at 116 Pall Mall

We are delighted to present our new Afternoon Tea.

Created by our new partner Searcys, the afternoon tea is inspired by their founder John Searcy, who started as a head confectioner to the Duke of Northumberland and went on to establish Searcys in 1847.

Afternoon tea is a true ritual, it is a moment of pure indulgence to be enjoyed leisurely. The tradition is said to have begun in the 1800s, when the 7th Duchess of Bedford decided there was too long a gap between lunch and supper. Throughout the 19th century, it caught on quickly (who doesn't love a beautiful cake and a cup of tea as a mid-afternoon pick-me-up?). Soon, the tradition became firmly rooted in society across England.

Searcys own story is intrinsically connected to this tradition. In the 1890s, a party hostess could order from the Searcys Afternoon Teas list a vast selection of baked goodies: Tea Cakes, Russians Red, Russians Brown, Venetians, Royal Hearts, Queen Cakes, Zephyrs, Dice Cakes, Belgravies, Rout Cakes, Reims, Savoys – all of which were kinds of sponge cake and Bath Buns, Shrewsbury Biscuits, Ratafias, Macaroons and Rusk. In 1920, the Queen Magazine wrote that "the company of Messrs Searcy, Tansley and Co is a godsend to the housekeeper. Should she be desirous of giving a party... all that is necessary is to ring up Victoria 2186 and discuss the matter with these experienced caterers. The cakes of Messrs Searcy have won a great reputation."

We hope you enjoy your afternoon with us.

SEARCYS

