



Afternoon Tea with Laurent-Perrier

Each course of our afternoon tea is expertly paired with a generous tasting measure of Laurent-Perrier, with notes on the flavour combinations found opposite. You can enjoy the pairings in the order we suggest or as you wish.

CUVÉE ROSÉ \ SANDWICHES

Turkey and Cranberry on Wholemeal Bread
Mature Cheddar & Pickle on White Bread
Poached Sea Trout, Sour Cream & Chive
on Wholemeal Bread
Ham & Mustard on White Bread

LA CUVÉE \ SAVOURY

Cumberland Sausage, Apricot & Poppy Seed Pithivier

BLANC DE BLANCS BRUT NATURE \ SCONES & SWEETS

Cranberry & White Chocolate and Plain Scones

SWEETS

Bailey's Choux Bun
Chestnut & Lemon Tart
Santa's Hat Financier
Stollen

Selection of Hoogly Tea Fine Loose Leaf Teas from around the World

Some of our drinks and food may contain allergens. Please ask a member of staff if you require further information. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.



Tasting Notes

CUVÉE ROSÉ

Made from 100% Pinot Noir grapes and aged for a minimum of five years, this wine is elegant, with colour changing naturally from a pretty raspberry hue to salmon pink. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry. Surprisingly, due to its aromatic depth and great freshness, it lends itself particularly well to a pairing with our freshly baked scones, balancing the sweetness excellently.

LA CUVÉE

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft “La Cuvée”, a champagne of beautiful freshness obtained after a long ageing process. Pale gold in colour and delicate on the nose, with hints of citrus and white fruits. Easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach and a slight toasty note on the finish. Well balanced with a fresh acidity. It is a versatile wine and we find in pairing it with our Cumberland Sausage & Apricot Pithivier Bite, that the creamy notes and slight citrus tang in the wine resonate and take on a deeper flavour.

BLANC DE BLANCS BRUT NATURE

The Blanc de Blancs Brut Nature is made from 100% Chardonnay, in ‘sans dosage’ style (no sugar added during the making process). White gold in colour and with fine sparkles, aromas of light minerality and citrus are ever-present on the nose, complimented further through flavour notes of fresh lemon. Due to this wine's clean and dry palate, we particularly enjoy it when paired with our sandwiches. The subtle citrus makes for a wonderful palate cleanser, cutting through the rich and sumptuous fillings brilliantly.

£85 per person

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