



MOTHER'S DAY TEA

Saturday 21st & Sunday 22nd March 2020

Served from 1pm – 5pm

Glass of Rose Petal Prosecco on arrival

A special selection of milk buns

Lapsang souchong smoked salmon with horseradish cream cheese

Coronation roast chicken

Prosciutto & homemade pesto

Burford Brown truffle egg mayo, chives and cracked black pepper

One hot scone served with lashings of
Cornish clotted cream & homemade strawberry jam

Slice of delicious cake from the counter

Pot of tea of your choice from our extensive tea book

£29 per head

To make your reservation please call the tearoom on 020 8876 6070.

Please advise of any allergen requirements at the time of booking.

Vegan and vegetarian finger sandwich options are available at time of booking.

Seating time is limited to one hour and a half.

SPECIAL BLENDS

We have created two Mother's Day blends to enjoy by the pot or take home

Mother's Day limited edition blend 100g / £8.5

We have perfectly blended our China Rose tea with our Earl Grey combining the fragrant tones of bergamot with the sweet scent of roses.

Mother's Day limited edition herbal blend 100g / £8.5

We have blended the finest organic herbs to create a relaxing and calming blend that all mothers deserve. Lemon verbena, whole chamomile flowers and peppermint leaves have been perfectly balanced to create a moment of peace in a cup!

BUBBLES

Elderflower bubbly (*non alcoholic*) £3.60

House Prosecco *by the glass* £7

Rose Petal Prosecco *by the glass* £8

House Prosecco *bottle* £30

House Champagne *half bottle* £27

House Champagne *full bottle* £40

Prosecco & Champagne supplied by Lea & Sandeman, Barnes

*Please share your Mother's Day Tea photos
on instagram @orangepekoeteas*