

SKY 
BY THE WATER

AFTERNOON TEA



DARRYL COLLINS **HEAD PASTRY CHEF**

Having grown up in the Midlands, Darryl's extraordinary and inspiring story saw him rise from kitchen porter at the Tredragon Hotel in Mawgan Porth in Cornwall, to self-taught pastry chef, to one of the nation's top patissiers, recently featuring on Channel 4 as a finalist in Bake Off: The Professionals.

Darryl has worked at some renowned venues across the UK. For the last few years, Darryl has been head pastry chef at Resorts World Birmingham, leading a team of six pastry chefs. Besides competing in Bake Off: The Professionals, he has also mentored his pastry commis chef, Nicole McKenzie, who won the title of UK & Ireland's Junior Chocolate Master 2018.

TRADITIONAL AFTERNOON TEA **£22.5 PER PERSON**

SPARKLING AFTERNOON TEA **£26 PER PERSON**

Including a glass of Bottega Prosecco DOCG

CHAMPAGNE AFTERNOON TEA **£29.5 PER PERSON**

Including a glass of Taittinger Brut Champagne

PERFECT SERVE GIN AFTERNOON TEA **£26 PER PERSON**

Including your choice of gin from our perfect serve gin menu along with recommended London Essence tonic and garnish

COCKTAIL AFTERNOON TEA **£29.5 PER PERSON (MOCKTAIL £26)**

Including your choice of one cocktail from our exclusively curated menu

Traditional Finger Sandwiches

Ham with English mustard mayonnaise

Smoked salmon with cucumber and horseradish cream

Cheddar cheese with sticky onion chutney

Egg mayonnaise with chopped shallot and watercress

Pastries and Scones

MANGO AND COCONUT PETIT GATEAU

Mango and coconut gel, coated in a light mango mousse, coconut sponge and sable biscuit, finished with hand sprayed cocoa butter.

HAZELNUT CARAMEL TARTLET

Hazelnut caramel filled tart with a chocolate ganache, milk chocolate and hazelnut mousse coated in a caramel and hazelnut chocolate.

VICTORIA SLICE

Ten layers of vanilla sponge, homemade raspberry jam and vanilla and white chocolate ganache, dipped in a strawberry chocolate.

KEY LIME SLICE

Key lime filling topped with lime gel and Italian meringue served on a gingerbread base with a mini lime macaron.

MALTED MILK MACARON

Malted milk and chocolate macaron filled with a malted milk ganache and salted caramel.

TRADITIONAL SCONES

Tiptree jam and clotted cream.



Newby Teas selects, picks and preserves the world's finest prime-season teas, striving for excellence in every cup. Choose from our selection below and experience the exceptionally full and fresh result.

ENGLISH BREAKFAST

The great British classic; full bodied, smooth and malty with notes of citrus.

EARL GREY

Fragrant and balanced black tea with a citrus aroma and sweet bergamot hints.

STRAWBERRY AND MANGO

A black tea with a honeyed finish and sweet notes of summer fruits.

GREEN SENCHA

Subtly fragrant green tea with a delicate rice-like flavour and a smooth finish.

JASMINE BLOSSOM

A smooth and delicate tea infused with a sweet jasmine aroma.

CHAMOMILE

A natural tisane made purely from chamomile flowers. Mellow and floral.

PEPPERMINT

A cool, refreshing tisane made only with peppermint leaves.

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes.