

**Charlie  
and the  
Chocolate  
Factory**

AFTERNOON TEA  
AT  
ONEALDWYCH

Share your story #charlieafternoontea

"IN EVERY ROOM  
SOMETHING  
**DELICIOUS**  
AND  
**WONDERFUL**  
IS BEING MADE"  
-WILLY WONKA

**Charlie  
and the  
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Factory**

**AFTERNOON TEA**

AT

**ONEALDWYCH**

**VEGETARIAN**

**SPLENDID SAVOURIES**

Coronation cauliflower sarnie

Soft herb quiche with saffron mayonnaise

Egg mayonnaise and watercress sarnie

Spinach roly-poly

Not quite as it seems beetroot macaron

**SCRUMPTIOUS SWEETS**

Scrumptious strawberry and pink champagne sweet

'All the beans' ganache (tonka, coffee and jelly)

Fizzy lifting lemonade cake

'Hair toffee' mousse

Caramel chocolate milkshake (mixed by waterfall)

Fabulous fluffy floss (strictly not for dentists!)

Raisin with fudge and plain scones with 'snozzberry' jam and 'all the creams'

**AFTERNOON TEA 70 PER PERSON**

Cocktail Afternoon Tea 85

Gremillet Champagne Afternoon Tea 85

**ALL THE TEAS**

**CHOCOLATE NOIR**

A velvety smooth tea with decadent, dark chocolate notes

**CARAMEL NOIR**

A delectable blend of a deep rich black tea scented with soft, sweet caramel

**LEMON VERBENA**

Elegant, pale green leaves, bursting with playful notes of lemon sherbet

**BERRIES & HIBISCUS**

An entirely natural, caffeine-free infusion of juicy hedgerow berries and 'snozzberries', hibiscus and liquorice

**LYCHEE & ROSE**

A scarlet explosion of intense forest fruits

**FIZZY LIFTING DRINKS**

**AN ADDITIONAL GLASS OF CHAMPAGNE**

Gremillet Sélection Brut Champagne, Côte des Bar, NV 18

Gremillet Brut Rosé Champagne, Côte des Bar, NV 21

Billecart-Salmon, Brut Réserve Champagne, Mareuil-sur-Aÿ NV 24

**AN ADDITIONAL COCKTAIL**

**STRAWBERRY JUICE WATER PISTOL PUNCH 18**

Vodka, strawberry purée, sweet vermouth, Aperol, Electric Bitters and Lemonade

**THE JUICING ROOM MIX 18**

Gin, pink grapefruit juice, elderflower liqueur, passion fruit, apricot liqueur and soda

**THE CHOCOLATIER 18**

Whisky, cherry liqueur, grapefruit juice, cherry purée, chocolate bitters topped with Champagne