



# PRÊT-À-PORTEA

- A fashionista's afternoon tea -

*Inspired by the Autumn/Winter 2008 fashion collections*

*A selection of loose leaf teas & herbal infusions*

*Loose leaf: English Breakfast, Earl Grey, Ceylon,*

*Lapsang Souchong, Organic Assam, Vanilla, Pear Caramel, White Peony*

*Herbal infusions: Camomile, Fresh Mint,*

*Camomile Citron, Wild Blossom and Berries, Chocolate Mint Truffle,  
African Amber*



*A delectable selection of miniature mouth-watering savoury skewers, 'jester' spoons  
and elegant canapés*



*A delicate collection of cakes and fancies, in the colours of the fashion season,  
in the style of the world's finest designers;*

*Alexander McQueen fromage blanc chiffon dress balanced  
with raspberry meringue*

*Christian Dior duo of apple and hot pink cassis mousse & elegant fondant hat  
Smythson "Maze Bag" banana Madeira cake with gold leaf clasp*

*Giambattista Valli red currant bavarois topped with lush fresh raspberries and  
Jimmy Choo high heel juile*

*Christian Louboutin "Pigalle" green glitter shoe biscuit with renowned red sole  
Yves Saint Laurent honeycomb supreme with chocolate jelly and pearl croquant*

*Prada dark lace Valrhona chocolate crème*

*Valentino signature red chocolate coat biscuit accessorized with gold buttons*

*Louis Vuitton praline delice completed with chocolate pointed fez hat*



*Prêt-à-Portea - £35 per person*

*Prêt-à-Portea including a glass of Laurent Perrier Champagne - £43 per person \**

*Prêt-à-Portea including a glass of Couture Champagne - £49 per person \*  
(Bellinger, Laurent Perrier Ultra Brut, Veuve Clicquet Rosé, Laurent Perrier Rosé)*

*\* Includes 1 glass of champagne per person. Any additional champagne will be  
charged at the normal rate. Please ask your waiter for more details.*

*Service is from 1pm - 6pm every day*

*All served on fine-bone china by Paul Smith for Thomas Goode*



All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.