

SEQUOIA KITCHEN

CHRISTMAS AFTERNOON TEA

This Christmas, The Grove presents a luxurious Afternoon Tea crafted by our Executive Pastry Chef Ryan Thompson. The menu transforms festive inspiration into flavour—from savoury sandwiches to exquisite sweets that capture the magic of the season.

It's a celebratory experience showcasing the best of British creativity, and we hope you enjoy it as much as we do.

TEAS & TISANES

Choose from our extensive selection

All That Jazz	A delicate, fresh jasmine green tea blend with floral notes and jasmine blossoms. This blend is divine at any time of the day.	Red Velvet Oolong	This rich, red caffeinated brew combines the butteriness of Oolong tea with fragrant apple, hibiscus and cocoa nibs.
Clarendon's Earl Grey	A quintessentially British tea blended with notes of rose and lavender – inspired by the Earl of Clarendon and The Grove's iconic donkey mascot, Earl Grey.	Sencha Green	A light, fresh caffeinated blend. Sencha translates as 'steamed', reflecting the traditional technique for ensuring the leaves deliver maximum flavour.
All Day Decaf	Enjoy the smooth, rich flavour of premium Sri Lankan black tea. The perfect English breakfast tea with none of the caffeine and all of the taste.	Sweet Chai Of Mine	Oh, oh, oh, sweet chai of mine! This warming, rich and aromatic caffeinated blend brings a classic right up to date, with a hint of the spice of the moment, turmeric.
Chamomile Yawn	A soothing, naturally caffeine-free tonic, made from some of nature's most relaxing herbs: whole chamomile flower heads, lemon balm, rose and lavender.	Twenty Four Seven	This is a blend of the finest Indian Assam and Kenyan black tea, carefully cut to produce a strong English breakfast tea in just two minutes.
Classic Earl	Enjoy this classically British tea. Its bold flavour stems from the combination of bergamot essential oil and black tea blends. Enjoy with or without milk.	Lemon Drizzle	A light, bright, mouth-watering lemon and rooibos infusion. Sweet and citrusy, this brew really is a ray of sunshine! Caffeine-free.
Darjeeling	The Champagne of teas. We've combined the fantastic flavours of Darjeeling and Ceylon black tea with some of nature's most rejuvenating herbs to provide a natural lift.	Granny's Garden	The Walled Garden is lined with rambling roses, fruit trees and thick nests of rhubarb just like we remember in Granny's garden. Reminiscent of her favourite rhubarb and custard sweets. Caffeine-free.
Passion Fruit & Rose	Have a moment of passion with this elegant caffeinated Chinese white tea, enhanced with floral notes and a passion fruit zing!		

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CHRISTMAS AFTERNOON TEA

To Begin

Severn & Wye smoked salmon roulade
Bergamot and dill crème fraîche with Oscietra caviar

Sandwiches

Walled Garden smoked cucumber and barrel-aged feta
Roast Norfolk turkey with cranberry relish, sage and apple stuffing
Burford Brown egg mayonnaise with mustard cress and crispy shallots
Hereford roast beef with winter truffle, horseradish cream and wild rocket

Sweet

Spiced orange with cinnamon Madeleine sponge and Madagascar vanilla Chantilly
Gingerbread tartlet with hazelnut cream and caramel praline
Chocolate Caraïbe mousse with tonka cream and chocolate crunch
Pear mousse with quince compote and pistachio sponge

Scones

Traditional golden raisin scones with English strawberry jam,
traditional lemon curd and Cornish clotted cream

Petit Fours

Bonbons

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VEGAN AND GLUTEN-FREE CHRISTMAS AFTERNOON TEA

To Begin

Roasted red pepper and sweet potato roulade with avocado purée and balsamic pearls

Sandwiches

Vegan cheese and kimchi coleslaw with alfalfa cress

Beetroot hummus with Espelette pepper, vegan feta, mint and crispy chickpeas

Vegan pesto with semi-sun-blushed tomatoes

Smoked English cucumber, Maldon sea salt margarine

Sweet

Spiced orange with cinnamon madeleine sponge and Madagascan vanilla Chantilly

Gingerbread tartlet with hazelnut cream and caramel praline

Chocolate Caraïbe mousse with tonka cream and chocolate crunch

Pear mousse with quince compote and vanilla sponge

Scones

Traditional and golden raisin scones with English strawberry jam,

traditional lemon curd and Oatly clotted cream

Petit Fours

Lime, basil and mandarin pâte de fruits

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.