

Bettys

EST. 1919

Tea Tasting Menu

Golden Valley Darjeeling (Ve)

With a flowery delicacy originating from the elevated and picturesque Himalayan Golden Valley. /

Golden Tipped Assam (Ve)

A tea selected from the very best estates on the banks of the Brahmaputra River in Assam, north-east India. This rich blend makes an invigorating cup to savour.

Ceylon Blue Sapphire (Ve)

Deliciously smooth black tea, with blue cornflower petals reminiscent of Sri Lanka's famous sapphires.

Earl Grey (Ve)

Refreshing and refined, delicately scented with bergamot.

China Rose Petal (Ve)

Layered with fragrant rose petals, believed to keep the mind, body and spirit in perfect harmony.

Pi Lo Chun Green Tea (Ve)

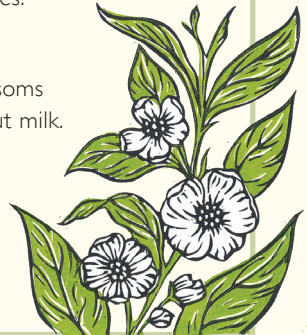
A green China tea with a light, floral character, whose name meaning 'spring green snail' refers to its unique spiral leaves.

Jasmine Blossom (Ve)

A high quality green tea infused with jasmine blossoms for a delicate and aromatic cup, best enjoyed without milk.

Lemongrass & Ginger Tisane (Ve)

A refreshing caffeine-free infusion of rosehips, lemongrass, hibiscus and ginger.



AFTERNOON TEA

SAVOURY SELECTION

Yorkshire sausage roll with black pepper

Red pepper choux

SANDWICHES

Coronation Yorkshire chicken on turmeric bread

Yorkshire smoked salmon and dill with lemon cream cheese on wholemeal bread

Basil houmous and cucumber on white bread

Egg mayonnaise and pea shoots on caramelised onion bread

MINIATURE SCONES

Freshly baked throughout the day.

Lemon and poppy seed scone

Plain scone

Served with Yorkshire strawberry preserve and clotted cream.

MINIATURE CAKE SELECTION

Swiss Dark and White Chocolate Mousse

Light and creamy white chocolate mousse paired with dark chocolate mousse, set on a Swiss dark chocolate square and finished with a Swiss white and dark chocolate decoration.

Yuzu and Raspberry Slice

A fruity slice made from layers of light joconde sponge, yuzu jelly and raspberry buttercream. Finished with a light yuzu glaze and toasted hand-piped meringue.

Gooseberry Tartlet

An all-butter mini sweet pastry case filled with gooseberry compote and vanilla custard. Topped with a glazed gooseberry mousse dome, finished with white chocolate shavings.

1730 kcal (per person)

