



# Into the Garden Afternoon Tea

Step into the garden — a dreamlike escape where Georgian charm graces every detail, and tradition and artistry dance hand in hand.

Into the Garden Afternoon Tea is inspired by the legacy of Constance Spry — the revolutionary florist and culinary pioneer who transformed British dining by pairing food with flowers. Honouring her creative vision, our menu draws from her iconic recipes and artistic philosophy, reimagined for the modern age with seasonal botanicals and garden-inspired flavours.

Afternoon Tea at Montcalm Mayfair is more than a tradition — it's a gateway to a garden where inspiration, heritage, and enchantment unite to awaken your senses. Each sip and bite celebrates conversation, culture, and curiosity — a tribute to Elizabeth Montagu, trailblazing founder of the Blue Stockings Society.

As you immerse yourself in this unique experience, you'll discover that traditional Afternoon Tea has been delightfully reimagined. Through a whimsical lens of colour, texture, and flavour, each dish is a poetic nod to the iconic figures who have shaped the rich cultural heritage of Mayfair.



## Amuse Bouche

Forest Mushroom Velouté  
truffle oil

## Savoury

Oak-Smoked Salmon on Rye *g, e, f, su*  
horseradish crème, pickled cucumber

Coronation Chicken on Granary *g, e*  
golden sultanas, micro coriander

Foraged Herb Egg Mayonnaise *(v) g, e, m*  
mustard cress, tomato loaf

Lime Compressed Cucumber *(v) g, d*  
herb goat cheese, sorrel, white bloomer

Dressed Crab Brioche Roll *g, d, e, c, cr*  
celeriac, lemon balm

## Sweet

Matcha Opera *(v) g, d, e, s, n*  
matcha sponge, buttercream, ganache

Vanilla Mille-Feuille *(v) g, d, e*  
puff pastry, vanilla diplomat cream

Glazed Pear Tartelette *(v) g, d, e, s, n*  
almond, crème pâtissier, alyssum

Elderflower & Lemon Verbena Posset *(v) d, su*  
seasonal berries

Freshly Baked Scones *(v) g, d, e*  
strawberry jam, clotted cream, lemon curd

Mini Macarons *(v) d, e, n*  
chocolate, raspberry

*Traditional afternoon tea £65 per guest*

*Champagne afternoon tea £80 per guest  
includes a glass of Billecart Salmon, Le Reserve*

*(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya,  
(n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans,  
(c) celery, (se) sesame, (su) sulphites*

Please inform our team of any allergies or intolerances when ordering.