



£ 40 per guest



(including a glass of Champagne)

£ 45 per guest



SPECIALITY TEA

Masala Chai A luxurious blend of spices slow-brewed with milk for a rich, aromatic experience

> Heart of Persia Baloci signature blend of Ceylon, Saffron, Cardomom and Rose

LOOSE LEAF TEAS

AHMAD TEA

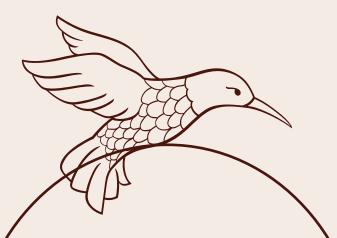
Founded over 35 years ago in Hampshire, England, this brand blends Persian tea traditions with modern artistry. Choose from our hand-picked selection:

> Cardamom Black Tea Jasmine Green Tea Green Tea Earl Grey English Breakfast

SPECIALITY COFFEE

Brazilian Yellow Bourbon Guatemalan Swiss Water Method Decaffeinated





SCONE INDULGENCE

Sultana Scones Strawberry Jam Clotted Cream

HERITAGE SWEETS ASSORTMENT

Profiterole Pistachio cream-filled profiteroles

Barfi

Milk, pistachio, cardamom, saffron

Gulab Jamun Cheesecake
Homemade gulab jamun-infused mascarpone cheesecake

Baklava

Butter glazed filo pastry layered with pistachio and honey

SAVOURY TREATS

Beef Rump Sandwich

Pulled beef steak slow-cooked in garlic, ginger, and coriander with fried onion

Baloci Chicken Sandwich

Chicken marinated in paprika, lemon juice, and pepper

Egg & Saffron Mayo Sandwich Organic egg with saffron mayonnaise

Smoked Salmon & Cream Cheese Cone Finely chopped smoked salmon, dill, cream cheese, lemon

If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.

A discretionary 12.5% service charge will be added to your bill.

