

Magazine In Bloom

AFTERNOON TEA

SAVOURY

Organic Confit Salmon, Pommery Mustard and Bronze Fennel

Gin Cured Sea Trout, Tobicco and Preserved Rock Samphire

Guinea Fowl Terrine, Granny Smith and Lovage

Young Goats Curd, Truffled Honey and Crispy Katafi

Romesco, Candied Kalamata Olive and Feta

Buttermilk Scones

Cornish Vanilla Clotted Cream and Rhubarb & Strawberry Jam

SWEET

Orange Blossom and Almond Financier

Coconut Granita, Pineapple and Champagne

Sesame and Hazelnut Cake, Nougat

Meringue, Blueberry and Black Mint

AFTERNOON TEA COCKTAILS

The Magazine Bellini

Homemade Limoncello, white peach, thyme topped with Prosecco

or

Blueberry and Lavender Lemonade

Fresh blueberries, lavender syrup, lemon and pressed apple juice

Afternoon Tea including Cocktail £25.00

Cream Tea £7.50

We cannot guarantee the absence of traces of nuts or other allergens.

Advise a member of staff if you have any dietary requirements.

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

RONNEFELDT TEA

Silver Lime Blossom, Sweet Ginger, Lemon Sky
Jasmine, Peppermint, Green Angel Organic
Chamomile, English Breakfast, Earl Grey

CHAMPAGNE & SPARKLING

	GL	BTL
Perrier-Jouët 'Grand Brut' Champagne, France	£16.00	£72.00
Perrier-Jouët 'Blason Rosé' Champagne, France	£22.50	£98.50
Chapel Down Brut, Kent, England NV		£45.00
Balfour Brut Rosé, Kent, England NV		£75.00

The Magazine is available for large party bookings and private hire.
To make an enquiry for your unique celebration please contact:
events@magazine-restaurant.co.uk or call us on 0207 339 3064

KOFLER & KOMPANIE

CULTURE IN FOOD SINCE 1823

UNITED KINGDOM

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