



# The Wallace

## CARAVAGGIO'S CUPID AFTERNOON TEA

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Caravaggio's Cupid Afternoon Tea	50
<i>with a glass of Coates &amp; Seely Brut Reserve</i>	60
<i>with a glass of Coates &amp; Seely Brut Rosé</i>	65

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### SAVOURY

*Salmon Tartelette with Lemon & Dill Cream Cheese  
Mushroom & Mozzarella Arancini  
Tomato, Mozzarella & Basil Caprese Sandwich  
Chicken, Sage, Lemon & Salami Ciabatta*

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### PLAIN AND FRUIT SCONES

*Served with Devon Clotted Cream & Raspberry Jam*

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### SWEET

*Macedoine Fruit Loaf  
Passion Fruit & Chocolate Slice  
Lemon & Blueberry Financier  
Berry & Chocolate Heart*

*All of our dishes are made in an environment where nuts and gluten are present, please speak to a member of staff if you have any dietary requirements. An optional gratuity of 12.5% will be added to your bill - all gratuities go to the staff in the kitchen and the restaurant.*

## BLACK TEA

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### English Breakfast

*The deliciously robust and full-bodied taste of our English Breakfast takes traditional black tea to new heights. This malty leaf tea from pure Assam leaves is grown in the prized Borengajuli Estate in Northeast India. A cup of this golden and well-rounded blend with a splash of milk is much prized at breakfast time.*

### Earl Grey

*Fusion of high-grown leaf tea, bergamot and cornflowers. Perfectly balanced with notes of citrusy bergamot and a scattering of blue cornflower petals or an elegant final flourish. Origin: India*

### Assam

*Assam tea is known for a deep, burgundy-red cup and pungent flavour. Our Assam tea is perfect for tea drinkers who may be new to the powerful character of Assam. It has a rich aroma, sweeter starch than malty, like roasted plantains. Rounded mouthfeel, malty without being overpowering. Brisk astringency and not extremely pungent. A solid, 'friendly' Assam, from the well-regarded Borengajuli Estate. Origin: India*



## GREEN TEA & INFUSIONS

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### **Sencha**

*Our Sencha is a delicate steamed green tea with a mild taste and attractive softness that sets it apart from the more commonly seen roasted green teas. Origin: China*

### **Jasmine**

*A perfumy tea from the Fujian province of China, infused with the delicate scent of jasmine flowers. Light, refreshing cup and not overwhelmingly floral. Origin: China*

### **Chamomile**

*Herbal tea that is produced from Chamomile flowers of certified herb gardens. Chamomile tea has a delicate taste and character and is said to aid in sleep and relaxation.*

### **Peppermint**

*Carefully assembled blend of European, Egyptian and American peppermint designed to give a blast of refreshing minty coolness. The blend harnesses the renowned green freshness of American-grown peppermint but builds upon it with the more intense and darker notes of European and Egyptian mints. Origin: Turkey.*

### **Lemongrass & Ginger**

*Zesty lemongrass and ginger blend that provides a therapeutic cup of tea that pairs perfectly with a spoonful of honey. Origin: Thailand*

### **Red Berry**

*This caffeine-free blend has a raspberry/cherry aroma and flavor. It's sweet with a hint of tart. It's marvelous iced but is also an unusual and bracing hot beverage.*

## **NEMI TEAS**

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*Sourced from ethically driven growers and bursting with bold, authentic flavour, our NEMI loose-leaf teas are hand-selected for their quality and character. Each guest's chosen blend is carefully curated and hand-filled into biodegradable tea bags moments before infusion—delivering a deeply personal tea experience with a lighter footprint on the planet.*



## Planning a special celebration or private event?

*The Wallace Collection offers a truly unique and atmospheric setting – and as the in-house specialist event caterer, we'd be delighted to craft a menu that's every bit as memorable. From elegant canapé receptions to indulgent dinners, our seasonal, beautifully presented dishes are tailored to suit the occasion and setting. Whether in the stunning Courtyard or among the masterpieces, we bring creativity, flavour, and flawless service to every event.*

Contact James, Jo, or Tilly at  
**[events@heritageportfolio.co.uk](mailto:events@heritageportfolio.co.uk)** to explore how we  
can help you host something truly extraordinary.