

Afternoon Tea

A T E P I C U R E A N

Savour a deliciously decadent afternoon tea with a twist, inspired by tastes from around the world. Devour sweet and savoury treats and let your mind wander to the places you've travelled and those you're yet to discover.

Pancetta and Porcini Éclair

Mature Cheddar, Maple Roasted Pancetta Cream and a touch of Chilli

A dish that takes you to the woods of the Tuscan hills. Enclosed in this éclair sits fragrant porcini mushrooms, perfectly complemented by mature cheddar, maple roasted pancetta cream and a touch of chilli.

Parma Ham Brioche

Oven Roasted Tomatoes and Extra Virgin Olive Oil Pearls

Curried Crab and Yoghurt Tartlet

Seaweed Crisp

West Indies Dark Chocolate Tart

Infused with Caribbean Spices

Tickling your tongue with spices from the tropical islands of the Caribbean combined with dark cocoa, this tart will tantalise your taste buds.

Mango and Sweet Saffron Crème Pâtissière Verrine

Cardamom Biscuit, Mango and Mint Salsa and Blackcurrant Coulis

Orange Blossom and Bee Pollen Scones Traditional Scones

Individual Clotted Cream and Jam

Indulge in our take on the classic British scone, infused with a sweet citrus flavour reminiscent of the orange blossoms of Seville.

Red Velvet Pop Cake

White Chocolate and a Sweet Cream Cheese Centre

Pistachio and Forest Berry Petit Choux Pastry

Rose Water, Pistachio Crackling and Lychee Pearls

Please note that some of these dishes may contain nuts or nut extracts.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.