Claridge's makes every effort to comply with the dietary requirements of our guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur

AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

Handmade daily in Claridge's kitchens

Burfurd Brown duck egg mayonnaise, white bread
Lincolnshire Poacher cheddar cheese, white bread
Corn fed organic chicken, mayonnaise, white bread
Dorrington gammon ham, white bread
Strawberry jam, white bread

CLARIDGE'S SCONES

Freshly baked every day in Claridge's kitchens Served with Cornish clotted cream & strawberry jam

A SELECTION OF HANDMADE PASTRIES

Handmade daily by our team of Pastry Chef's

Orange Marmalade cake with vanilla cream
Chocolate biscuit and caramel icing
Mango and Passionfruit sorbet cone
Lemon and blueberry cake

CLARIDGE'S HOT CHOCOLATE

£45 per child

A discretionary 15% service charge will be added to your final account.