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Introducing Afternoon Tea Avec SMEG

Offering a unique blend of Sofitel's French and vibrant culture with SMEG's celebrated designs and Italian heritage, this is an afternoon tea for those seeking a modern theatre of culinary innovation and delight.

Head Pastry Chef Lerrick Coelho will take you on a culinary adventure that explores flavours linking the best French and Italian influences, fusing inspiration from both Sofitel and Smeg's home nations.

Be sure to look out for the chocolate course as you might be lucky enough to uncover a golden ticket. The two fortunate finders will win a sumptuous overnight stay at Sofitel London St James and a stand mixer from Smeg to grace their home.

Afternoon tea avec Smeg £70 Afternoon tea Smeg et Champagne £80 Les enfants avec Smeg £40

SAVOURY SELECTION

Cucumber & cream cheese sandwich on spinach bread
Scottish smoked salmon with dill creme fraiche on beetroot slice
Truffle egg mayonnaise sandwich on whole wheat bread
Panini – Cheese & Chilli

Paired with Camelia Tea

SWEET SELECTION

Panettone with spiced butter

Raspberry and Pistachio Choux Black Forest Bauble Mont Blanc Slice Pear and Caramel Tart

Paired with Camelia tea

FRESHLY BAKED SCONES

Served with clotted cream and Rose Lounge signature jam rose, strawberry



CHAMPAGNES

by the glass

Moët & Chandon 'Brut Impérial' Champagne NV £22 Moët & Chandon 'Brut Rosé' Champagne NV £28

CHAMPAGNES

by the bottle

Moët & Chandon 'Brut Impérial' Champagne NV £132 Moët & Chandon 'Brut Rosé' Champagne NV £168 Bollinger Spécial Cuvée Brut£ 185 Bollinger Brut Rose £185 Frerejean Frères, Brut, Premier Cru £150 Frerejean Frères, Extra Brut, Premier Cru £165 Frerejean Frères, Blanc de Blancs Premier Cru £182

NON-ALCOHOLIC

by the glass

Sparkling Tea BLÅ, Copenhagen Sparkling Tea Company £12

by the bottle

Sparkling Tea BLÅ, Copenhagen Sparkling Tea Company £72

