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*Welcome to the Lobby Lounge and the world famous Tea at the Empress.  
All of our menu items are created fresh daily using ingredients from local suppliers, and served in the historic Lobby Lounge filled with live classical piano accompaniment on our baby grand piano. Indulge yourself with a classic Champagne Tea experience featuring Veuve Clicquot Champagne.*

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COLD SMOKED SALMON ON BLINI  
*Classically presented with dill and crème fraîche*

HEIRLOOM CUCUMBER ON RYE  
*Glazed with fennel pollen, pink peppercorn and whipped dill cream cheese*

TURKEY SALAD ON BRIOCHE  
*Free run confit turkey and cranberry salad, served on a buttery brioche bun*

HONEY HAM & GRUYERE QUICHE  
*Sweet ham and gruyère cheese, served warm on a fresh flaky pastry*

CHEVRE TARTLET  
*Freshly whipped goat cheese, served with rosemary and quince jelly*

SIGNATURE EMPRESS RAISIN SCONES  
*Served warm with house-made clotted cream and strawberry lavender preserve*

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MANDARIN CREMEUX  
*Delicate white chocolate cup, filled with creamy mandarin mousse*

EMPRESS CHRISTMAS FRUIT CAKE  
*Traditional rum and brandy soaked fruit cake, topped with marzipan buttercream*

MAPLE SPICED DELICE  
*Rich maple mousse, layered with traditional gingerbread sponge*

CRUNCHY ALMOND FLORENTINE  
*Toasted almonds, carefully coated with dark chocolate*

CRANBERRY & WHITE CHOCOLATE MACARON  
*Light almond meringue, sandwiched with cranberry and white chocolate*

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*Afternoon Tea per person 78  
Champagne Tea featuring a glass of Veuve Clicquot Brut 111  
Royal Champagne Tea featuring a glass of Veuve Clicquot Rose 118*