



QUANT O'CLOCK Afternoon Tea

Savoury

Swinging London

Referencing the Mod subculture that Quant was at the epicentre of in the 1960s

Chive, butter and salmon finger sandwich
Cooked ham and light mustard finger sandwich on spinach bread

Colour Pop

A celebration of the colours, innovation and cultural impact of the Pop Art movement

Multicoloured mini buns filled with cherry tomato and mild cheddar; and cucumber and aromatic cheese

Scones

Mary & Alexander

In honour of Mary Quant and her late husband and business partner Alexander Plunkett Greene's relationship

Duo of traditional plain & raisin scones

Cocktail £13

Ya-Ya Girl

An homage to the young women who first began wearing shorter skirts in 1960s London, marking a key moment in fashion history

Long Island Ice Tea with rum, gin, blue Curaçao, vodka, tequila, lemonade and orange garnish

Mocktail £10

Plastic Fantastic

Plastic was a revolutionary addition to Mary Quant's designs, in the form of details, such as collars, and footwear, including her infamous rain boots

Apple juice, orange juice, pineapple juice, grenadine and soda water



THE PELHAM
LONDON

Quant O'Clock Afternoon Tea

inspired by V&A's Mary Quant exhibition

Sweet

The Dame

In honour of Mary Quant's title of Dame Commander of the British Empire for services to British fashion

Victoria Sponge Cake

Classic sponge, buttercream and strawberry jam filling, finished with icing sugar and an almond marzipan flower

Bazaar

In reference to the first shop opened by Mary Quant, Alexander Plunkett Greene and Archie McNair in Chelsea

Eton Mess

Open macaron topped with whipped cream, a variety of raspberries and raspberry coulis presented in a nail varnish bottle

Dress of the Year 1963

In honour of Mary Quant's win for Dress of the Year, making her the first ever recipient of the award

Banoffee with a twist

Banana cake topped with dried banana, fondant dress and served with a tube of caramel sauce

The Daisy

Referencing the flower that became Quant's logo and the Daisy fashion doll she created in 1973

Lemon curd tartlet

Traditional lemon curd tartlet topped with a crunchy meringue and fondant daisy

Retro Kiss

A celebration of Mary Quant's legacy, that has impacted both fashion and beauty for over six decades

Edible dark chocolate lipstick

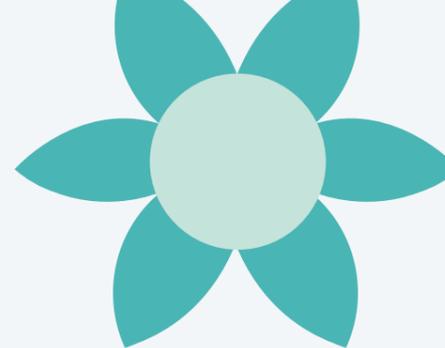
Afternoon Tea £40 per person

Afternoon Tea plus exhibition £52 per person

includes a ticket to the Mary Quant exhibition at The V&A

STARHOTELS
COLLEZIONE

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please contact us. A discretionary service charge of 12.5% will be added to your bill.

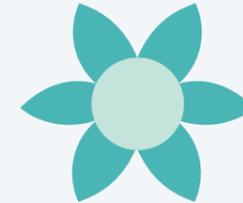


In partnership with

la fête
bespoke event planning

#QuantOClock #MQTea

@ThePelhamHotel @thepelham_london
@officiallafete @vamuseum



Camellia's Tea House Selection

Signature Pelham Tea

With a soothing and calming effect on the body this tea may help to strengthen the immune system. It combines the health packed properties of rose, violet and subtle flavours of ginger, chilli and liquorice with a delicate yet distinctive lemon and ginger finish.

Black Teas

English Breakfast

Our finest English Breakfast tea is a delicious infusion of high altitude grown broken orange pekoe black teas, blended to produce a full bodied tea with delicate flowery and spicy undertones.

Darjeeling

Goomtee is ranked among the top gardens in the Darjeeling district, India and produces luscious green leaves with hues ranging from oaky-brown to light green. This tea offers a deliciously smooth and refreshing cup with distinctive muscatel characteristics.

Ceylon

This Sri Lankan tea estate was created in 1947 by an English pioneer who named it after the famous Kenilworth castle. This particular estate produces one of the highest quality teas in Sri Lanka with beautiful black leaves. An earthy, spicy flavour.

Far East

Spices are an integral part of our life and the aromatic, slightly smoky China-Ceylon blend infused with Indian spices is truly an experience not to be missed!

Smoky Earl Grey

Two of the classic flavourings for Black tea come together in this intriguing blend.

White Tea

White Apricot

A Gold Taste Award winning fusion that combines the refined character of a white tea with the honey like sweetness of apricot pieces. The flowery undertones of marigold and rose create a truly delightful and refreshing tea.

