Mary Poppins Afternoon tea 8th jan 2018

Pretty standard sandwich selection for afternoon tea but were all tasty. I liked that there was no cucumber sandwich and was replaced by the crab roll – not so good for ant who doesn’t really like fish, good for me as it gave me an extra sandwich. I especially liked the crumpet, I’d never thought of putting salmon and cream cheese on a crumpet but surprisingly it was a good combination.

Now I’m very fussy about scones. They can’t be dry, and they can’t have that weird after taste that leaves your tongue felling a bit fuzzy because they’ve put too much soda in them. These were some very good scones, they were light and fluffy and no funny after taste. The bonus here as well they were still warm which I think helped the flavour.

Cakes were delicious but I thought maybe the gingerbread star was a bit safe. We possibly ate the deserts in the wrong order as we had the sponge shortly after eating the scones which made it a bit heavy and dense. We possibly should have saved this one til last to break up the cakeyness. My favourite dessert was the golden syrup tart. It came in a little golden tin and was just pure heaven! It was sticky and syrupy but it was made less sweet by the addition of clotted cream and raspberries, a pudding I would happily have again.

The overall experience was lovely – we had gone to celebrate an anniversary, so the waitress brought us out a little tart and happy anniversary plate. The view was great and we chose a great time to go as it meant we were able to see London during the day, as the sun was setting and at night- only problem with the night time was that there wasn’t much lighting in the restaurant so was a bit difficult to see what we were eating but it was still a nice atmosphere. The waitress was very attentive and was also very knowledgeable of the Mary Poppins story so was able to provide us an insight into the link between the menu and the written stories of Mary Poppins.

My only other thought about here is when I have gone for afternoon teas in the past, we have been offered refills of sandwiches or at least there was a hint that they were available. At the shard I didn’t feel like this was an option as there was the sense that you get what you’re given and that’s it.

Fortnum and masons afternoon tea 13th jan 2018

Menu

Traditional afternoon tea

FINGER SANDWICHES

Rare Breed Hen’s Egg Mayonnaise with English Cress

Cucumber with Mint Cream Cheese

Suffolk Ham with English Mustard

Scottish Smoked Salmon with Tartare Dressing

Coronation Chicken

SCONES

Plain & Fruit Scones

Presented with Clotted Cream,

Fortnum & Mason Strawberry Preserve

and Lemon Curd

AFTERNOON TEA CAKES

Selection of individual Pâtisseries and

your choice from our Cake Carriage

savoury afternoon tea

SAVOURY SCONES

Cornish Lobster Scone with Brandy Egg Cream Cheese

Barber’s Cheddar and Spinach Scone with Tomato Chutney

AFTERNOON TEA SAVOURIES

Oeuf Drumkilbo

Scotch Quails Egg

Hot Smoked Salmon Pate with Caviar

Duck Liver Mousse with Blackberry Jelly

Wild Mushroom Truffle Éclair

followed with

your choice from our Cake Carriage

This Afternoon Tea was what I’d call your more traditional Afternoon Tea. The sandwiches followed the traditional format of an egg, a salmon, a cucumber, a ham and one other. This just happened to be coronation chicken which I quite happen to like so no complaints. The only downside was the cucumber sandwich as it didn’t really appear to have much flavour, but I still ate it all the same but first so that I could save some of the other flavours for after. <br/><br/>

As there was the option for a Savoury and Traditional tea, Ant and I went for one each with the idea of sharing so that we could experience both. <br/><br/>

We started with eating the Savoury Tea. First up were the scones. It was easy to distinguish between the flavours as the Lobster scone had a particularly strong lobster flavour while the Cheddar scone was subtler but still tasted delicious. The savouries were delicious, you could tell that you were in a place that valued quality of food with the inclusion of more lobster, caviar and frois gras in there savouries. The wild mushroom éclair was given solely to Ant as I am not a lover of mushrooms but I was able to eat the ‘Oeuf Drumkilbo’ my self as this was more of a lobster cocktail so worked out pretty evenly for the both of us. <br/><br/>

After finishing the Savoury Tea we moved onto the Traditional Tea. Starting with the scones which had the inclusion of lemon curd as a topping. This was a great change as usually it is scones with cream and jam but the lemon curd added a bit of a tangy side which cut through the sweetness. The cakes seemed fairly similar to those we’d have earlier in the week as it included a black forest desert and a treacle tart. The favourite desert out of those we were given was an orange cheesecake. This was due to it being something different and it not being too sweet. <br/><br/>

Both teas were concluded with a choice of cake from the cart. The choices were between a chocolate cake, Victoria sponge and another sponge (the flavour I can’t quite remember). We both decided on the Victoria sponge but as we were both full, we decided to take the slice of cake home with us to eat later. The sponge was nice but for me there was just too much cream as the cake was covered in what I think was whipped cream rather than butter cream. <br/><br/>

I found the experience at Fortnum and Masons to be great. The service was great (although we did have to ask a second time for our teas to be refilled but this was the only thing we had to ask for twice). They also seemed very keen to encourage you to eat as much as you wanted with the waitress offering us refills on everything and even offering us a complete second plate of the cakes from the traditional tea so that we didn’t have to share. <br/><br/>

I think I’d be interested to go here again to see what else they have to offer as I can see that they are a place that will update their menu on a frequent basis. <br/><br/>