



The Moorings Afternoon Tea in The Dining Room

by Mohammed Raffe, Chef Pâtissier

Thoughtfully curated by Chef Pâtissier, Raffe, our Afternoon Tea captures the character of Jersey — where British comfort meets French refinement. Expect classic finger sandwiches, warm scones fresh from the oven and beautifully crafted pâtisserie inspired by the flavours just across the water.

~ Classic Afternoon Tea ~

Finger Sandwiches

*Chicken & smoked bacon, Happy Hens free range egg mayonnaise,
Prawn & Marie Rose ^{D, E, F, G} Vegetarian options available*

Fruit & plain Scones

with homemade strawberry preserve and clotted cream ^{D, G}

Selection of Raffe's handmade cakes

Paris-Brest (Hazelnut & praline choux), Grain de Café (Walnut sponge, Coffee mousse), Tarte framboises et citron (Raspberry & lemon) ^{D, G, N}

The Moorings Teas

*English Breakfast ~ Earl Grey ~ Great Rift Decaf Green Tea ~
Lemongrass & Ginger ~ Green Tea & Peach*

Fresh Mint ~ Camomile Flowers ~ Red Berry & Flower ~ Red Bush ~ Virunga Chai

£30.00 per person - £20 for children under 12

~ Champagne Afternoon Tea ~

Our classic afternoon tea

served with a glass of Joseph Perrier, Cuvée Royale, Brut, 125ml

£43.75 per person

**Afternoon Tea at The Moorings is available every day of the week, 3pm-5pm
Sundays 4pm-6pm**

Allergens in BOLD: C - Celery; G - Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F - Fish; L - Lupin; D - Dairy/ Milk products; MO - Molluscs; M - Mustard; N - Nuts; P - Peanuts; SE - Sesame seeds; SO - Soya; SD - Sulphur Dioxide (V) - Vegetarian (VG) - Vegan The Moorings is now a cashless business, we accept all major credit and debit cards.
All prices are fully inclusive of service & GST at 5% - If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in

