



BLOSSOM
THE FRESH FLOWER PEOPLE

Afternoon Tea Service

Experience the timeless English tradition with a curated selection of delicate sandwiches, exquisite pastries, and warm scones, all accompanied by fragrant teas in our inspiring and serene space at the Blossom Café.

*All prices are quoted in Ghana Cedis (GHS).
Prices are subject to change based on market conditions and availability.*



Menu 1

Afternoon Tea Service

GHS 800 per person

SAVORY

Coronation Chicken with crisp butter lettuce
Oak smoked salmon paired with herbed cream cheese
Cool cucumber ribbons with a zesty mint and dill cream
Flaky mini croissants with savory ham and a touch of Dijon

PASTRIES & SCONES

Butter Scones with Strawberry Preserves & Clotted Cream
Lemon meringue tart
Apple crumble pies
Crème pâtissière with fresh berry tart
Rich velvet chocolate tart
Creamy classic cheesecake tart

BEVERAGES

Choice of one Fragrant Teas Blend
Bottle of Still or Sparkling Water


1 Glass of Mimosa or

or

Rhubarb, Raspberry or Passion Fruit Iced Tea

ADDITIONAL BEVERAGES SOLD SEPARATELY

Vegan, vegetarian, and gluten-free Afternoon Tea Menus are available upon request.
Kindly note that our culinary team requires a minimum of 48 hours prior to the booking or event for any necessary menu adjustments. Custom cakes must be ordered 48 hours prior to private events.
Your understanding and cooperation are greatly appreciated.



Menu 2

Afternoon Tea Service

GHS 800 per person

SAVORY

Coronation Chicken with crisp butter lettuce
Oak smoked salmon paired with herbed cream cheese
Cool cucumber ribbons with a zesty mint and dill cream
Open-Faced Grilled Steak Sandwich

PASTRIES & SCONES

Butter Scones with Strawberry Preserves & Clotted Cream
Lemon meringue tart
Apple crumble pies
Crème pâtissière with fresh berry tart
Rich velvet chocolate tart
Chocolate brownie bites

BEVERAGES

Choice of one Fragrant Teas Blend
Bottle of Still or Sparkling Water

1 Glass of Mimosa or
or

Rhubarb, Raspberry or Passion Fruit Iced Tea

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Tea Selection

Curating our menu of eight varieties are Tea Masters from THE AGUMA TEA COMPANY. The loose-leaf infusions are presented in clear glass teapots, allowing you to witness the graceful unfurling of the leaves and vibrant blooms of each artisanal blend.

Spicy Honeybush

A naturally sweet, caffeine-free infusion from South Africa, warmed by the comforting, woody spice of aromatic cinnamon

Butterfly Pea with Mint

A mesmerizing, cobalt-blue infusion that pairs the cooling clarity of fresh mint with a striking, natural botanical hue

Flowering Green Tea balls

A captivating visual centerpiece that slowly unfurls in your teapot to reveal a delicate, hand-tied floral bloom

Rooibos with Lemongrass

Refreshing and earthy blend featuring citrusy lemongrass top notes to brighten the deep, honeyed profile of premium Rooibos

Black tea with Rose Petals

Robust and sophisticated black tea base, elegantly softened by the romantic, velvet notes of sun-dried rose petals

Red Chocolate

Antioxidant-rich infusion that offers the guilt-free aroma of dark chocolate finished with a naturally sweet, malty undertone

Green Chamomile & Jasmine Flowers

Serene and fragrant, a symphony of calming chamomile, ethereal jasmine, and crisp green tea for a balanced steep

Ruby Rose

Boasting a tart, berry-like brightness beautifully harmonized with a soft, floral rose finish

Alternatively, Blossom Café coffee is also available on request.



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Scan to view our menu for more beverage options

