

*Fête  
Lounge*

Please place your order  
at the bar

BAR NIBBLES

**Mixed Olives (£2.50)**

**Pistachio Nuts (£2.50)**

**Joe & Seph's Popcorn gourmet  
popcorn (£3.20)**

Caramel, Macchiato & Whisky

Gin & Tonic flavour

Olive oil, Truffle oil & Truffle  
salt flavour



Phone number: 01708 225959

Email: [info@fetelounge.com](mailto:info@fetelounge.com)

Facebook: FeteLounge

Insta: [@fetelounge](https://www.instagram.com/fetelounge)

Twitter: [@fetelounge](https://twitter.com/fetelounge)

[#TeasTartsAndTails](https://twitter.com/fetelounge)

## PLATOS

**(Served from 12pm all day)**

### **Cheese Selection**

**for 2 people £12.55**

Traditional English Stilton,  
Vintage West Country cheddar,  
Soft goats' cheese disc, Isigny  
Ste Mere brie garnished with  
figs, grapes, fresh rosemary and  
accompanied with water biscuits  
and 2 chutneys.

*Extra crackers for £1.00*

### **Cured Meat Selection**

**for 2 people (M) £13.75**

Prosciutto di Parma, Napoli  
Salami and Salami Milano  
paired with stuffed olives and  
accompanied with sliced bread  
drizzled with olive oil.

*Extra bread for £1.00*

### **Mediterranean Meze**

**Selection for 2 people (V)**

**£14.75**

Aromatic falafels, sweet cherry  
peppers stuffed with ricotta cheese  
alongside a bed of cucumber,  
celery and crunchy croutons.  
Everything accompanied with  
hummus and olive dip, tzatziki  
on gem lettuce, feta cheese  
and flat bread.

*Extra flat bread for £1.00*

*Extra falafels (4) for £2.50*

## PLATOS

**(Served from 12pm all day)**

**Baked Camembert  
for 2 people £13.75**

Isigny Ste Mere Camembert garnished with truffle oil, nuts and chives and accompanied with hand-shred bread drizzled in balsamic vinegar. (Please note there is a 30-minute wait for this and be cautious as its hot)

**Spanish Tapas selection  
for 4 people (M) £27.50**

Paprika smoked mini sausages, frankfurters stuffed with cheese and wrapped in bacon followed by marinated pork skewers with a combination of paprika and herbs, cold Spanish ham and Chorizo pieces. This is finished with grilled peppers, tortilla chips with melted cheese and jalapeno slices finalised with a sour cream and chive dip

(Please note there is a 20-minute wait for this and be cautious as its hot)

Our food may contain traces of nuts, fish, dairy and gluten. If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

## CLASSIC TAILS

### **MARGARITA (£7.60)**

Tequila, orange liqueur and lime

### **COSMOPOLITAN (£7.60)**

Cranberry vodka, orange liqueur,  
cranberry juice and lime

### **MANHATTAN (£7.60)**

Whiskey, sweet Vermouth  
and bitter

### **CAIPIRINHA (£7.60)**

Cachaça, brown sugar and lime

### **CLASSIC DAIQUIRI (£7.60)**

White rum, lime and sugar

### **CLASSIC MARTINI (£7.60)**

Gin, dry Vermouth  
and orange bitter

### **LYCHEE MARTINI (£7.60)**

Vodka, lychee liqueur, lychee juice  
and dry vermouth

## CLASSIC TAILS

### **GODFATHER (£7.99)**

Amaretto, Whiskey and a slice of  
orange over ice

### **OLD FASHIONED (£7.99)**

Whiskey, bitter and a sugar cube

### **AMARETTO SOUR (£7.60)**

Amaretto, bitter, lemon  
and egg white

### **WHISKEY SOUR (£7.99)**

Whiskey, bitter, lemon  
and egg white

### **PISCO SOUR (£7.99)**

Brandy, bitter, lime, sugar syrup  
and egg white

### **TOM COLLINS (£7.60)**

Gin, lemon, soda water  
and sugar mix

### **SAZERAC (£7.99)**

Whiskey, bitter, Absinthe  
and a sugar cube

FÊTE LOUNGE  
SPECIAL TAILS

**CLAXTON CANDY  
COCKTAIL (£8.99)**

Cherry vodka, Rosé, Prosecco,  
candy floss, lime juice and berries

**CARIBBEAN STORM (£8.60)**  
Coconut Rum, Tequila, lemonade,  
Grenadine, Blue Curacao

**CIR-ROCKS (£8.60)**  
Cîroc blue dot mini, Blue Curacao,  
Limoncello and lemonade

**OLD TRINIDADIAN (£8.99)**  
Angostura dark rum, Crème  
de cacao dark, maple syrup,  
Angostura bitter and orange zest

**MOJI-TOBAGO (£8.60)**  
Fruit infused Rum, soda,  
white sugar, lime, fresh mint  
and dried coconut

**SANGRE GRANDE (£8.60)**  
White rum, lime and strawberry  
sugar stick

**CARIBBEAN COOLER (£8.60)**  
White rum, grenadine, blue  
curacao and orange juice  
presented in colourful stripes



FÊTE LOUNGE  
SPECIAL TAILS

**MARACUS MALLOW**

**MARTINI (£8.99)**

Sambuca, flaming marsh mellow, chocolate liqueur, coffee liqueur and single cream

**CARIB ISLAND (£8.60)**

Whiskey, beer, lemon, sugar syrup, honey and a cinnamon stick

**RICH COCOA MEDLEY (£8.99)**

Vanilla vodka, chocolate liqueur, butter scotch syrup, cream and cocoa powder

**SCORPION CHILLI**

**SLAM (£8.99)**

Mango Vodka, chilli syrup, mango puree, lemon and fresh chilli

**BAS- PORE BLUSH (£8.60)**

Dark Rum, basil syrup, brown sugar, lime, fresh basil and soda

**RUM REBELLION (£8.60)**

Dark Rum, Coconut Rum, Angostura bitter, Orange juice, Pineapple juice topped with grated nutmeg

**PITCH AND STORMY (£8.60)**

Dark rum, ginger beer and lime

FÊTE LOUNGE  
SPECIAL TAILS

**CAKE CREAM**

**MARTINI (£8.99)**

Amaretto, Vanilla vodka, crème de cacao, white chocolate liqueur, cream garnished with whipped cream and sprinkles

**MAYARO MINT-TINI (£8.60)**

Vodka, Rum Chata, crème de menthe, chocolate liqueur and chocolate curls

**COCO-NUT FLING (£8.60)**

Vanilla vodka, Coconut rum, coconut milk, pineapple juice and toasted coconut flakes

BUBBLE TAILS

**SCARLET HIBISCUS (£9.99)**

Hibiscus flower in raspberry and rhubarb syrup and Champagne

**NYLON POOL (£9.60)**

Blue Curacao and raspberry liqueur and Champagne finished with a Sugar rim

**SUNSET SHIMMER (£9.99)**

Rose gold shimmer and Champagne

## FIZZ TAILS

### **KIR ROYALE (£9.00)**

Raspberry liqueur and Prosecco

### **PORT OF SPAIN (£9.00)**

Vanilla vodka, passion fruit liqueur, cane syrup, passion fruit puree, lime topped with a passion fruit and a jar of Prosecco

### **SAN FERNA-LINNI (£9.00)**

Strawberry pearls  
and Prosecco Rosé

### **TRINI-BERRY MIX (£9.00)**

Cranberry, orange liqueur mix topped with Prosecco and fresh raspberries

### **THE SCARBOROUGH (£9.00)**

Cherry vodka, raspberry liqueur, cane syrup, strawberry puree, lime and a jar of Rosé Prosecco

## T.E.A. INFUSED TAILS

### **JASMINE CAIPIRIHNA**

**(£7.85)**

Cachaça, sugar, lime and  
Jasmine tea

### **EARL GREY NEGRONI**

**(£7.85)**

Earl Grey infused gin, elderflower  
liqueur and a fruit liqueur

### **ELDERFLOWER CLUB**

**(£8.30)**

Jasmine vodka, elderflower liqueur  
and gold rum

### **LONG ISLAND NICE T.E.A.**

**(£8.30)**

Earl Grey vodka, Earl Grey gin,  
orange liqueur, tequila and coke

### **JASMINE MOJITO (£8.60)**

Jasmine vodka, honey, Jasmine tea,  
lime and fresh mint

## COFFEE INFUSED TAILS

### **ESPRESSO MARTINI (£8.60)**

Coffee vodka, Patron café  
and espresso

### **FLAT WHITE MARTINI (£8.30)**

Baileys, coffee vodka, and espresso

### **SALTED CARAMEL**

### **MARTINI (£8.60)**

Salted Caramel liqueur, coffee  
vodka, and espresso coffee

### **CAFÉ ON THE ROCS (£8.30)**

Coffee vodka, coffee liqueur  
and milk

## GIN TAILS

### **GIN SPRITZ (£9.00)**

Gin, raspberry liqueur, Rosé  
Prosecco and tonic water

### **GINI-BERRY (£9.00)**

Gin, raspberry liqueur, cranberry  
juice and lemonade

### **GENTLEMAN SPRITZ (£8.60)**

Gin, Pernod, orange bitter  
and soda water

### **SKIN AND T (£9.00)**

Mint infused gin, mint liqueur,  
limoncello and tonic water

### **SKIN 5 (£9.00)**

Mint infused gin, Vermouth,  
lemon, rhubarb syrup and tonic  
water

### **ROSE OF MUMBAI (£8.60)**

Gin, rosé syrup, lemon, soda water  
and egg white

## VIRGIN TAILS

### **MOJI-TO-FREE (£5.00)**

Combination of lemonade, sugar, lime, mint and dried coconut

### **COSMO-NOTHING (£5.00)**

Fresh orange, cranberry juice, lime and orange zest.

### **TRINI-BERRY ZERO (£5.00)**

Cranberry and orange juice topped with ginger ale

### **NO PORT OF SPAIN (£5.00)**

Passion fruit juice, cane syrup, passion fruit puree, lime, passion fruit and a jar of lemonade

### **NO RUM REBELLION (£5.00)**

Orange juice, Pineapple juice, soda water topped with grated nutmeg and fruit

## VINO BLANCO

### **Pinot Grigio, Italy (Alc 12% vol)**

S glass £4.18/ L glass £6.49

btl £17.18

### **Sauvignon Blanc, Chile**

(Alc 12.5% vol)

S glass £4.59/ L glass £6.64

btl £18.29

### **Chardonnay, Australia**

(Alc 13% vol)

S glass £4.88/ L glass £6.69

btl £21.98

### **Pinot Gris, New Zealand**

(Alc 12.5% vol)

carafe £17.70/btl £25.39

### **Viognier, French (Alc 14.1% vol)**

carafe £17.99/btl £25.89

### **Riesling, Germany (Alc 12% vol)**

carafe £18.29/btl £26.58

### **Chablis, France (Alc 12.5% vol)**

carafe £18.99/btl £27.89

Measures are 175ml and 250ml

125ml is available on request



## VINO ROJO

**Merlot, Chile (Alc 13.5% vol)**

S glass £4.58/L glass £6.54

btl £18.18

**Malbec, Argentina (Alc 13% vol)**

S glass £4.69/L glass £6.69

btl £19.29

**Pinot Noir, France (Alc 13% vol)**

S glass £4.88/L glass £6.96

btl £20.18

**Shiraz, Australia (Alc 14% vol)**

S glass £4.95/L glass £7.06

btl £22.09

**Rioja, Spain (Alc 13.5% vol)**

carafe £16.69/btl £23.38

**Valpolicella, Italy (Alc 13.5% vol)**

carafe £18.99/btl £27.89

**Pinotage, South African**

**(Alc 14% vol)**

carafe £22.14/btl £34.28

Measures are 175ml and 250ml.

125ml is available on request

# VEGAN ORGANIC WINE

**(RED)**

**La Llave Roja, Spanish**

**(Alc 13.5% vol)**

S glass £5.10/ L glass £7.28

btl £18.30

## VINO ROSA

**Zinfandel, California (Alc 11% vol)**

S glass £4.68/L glass £6.68

btl £19.28

**Pinot Noir Rose, Romania**

**(Alc 12.5% vol)**

S glass £4.89/L glass £6.97

btl £20.19

**Pinot Grigio Rosa, Italy**

**(Alc 12.5% vol)**

carafe £18.24/btl £26.48

## SPECIAL WINE

**PLEASE ASK OUR STAFF  
FOR DETAILS**

Measures are 175ml and 250ml.  
125ml is available on request

## SPARKLING

### **House Prosecco**

glass £5.69

### **Bottega Gold Prosecco**

glass £6.79/btl £35.00

### **Bottega Rosè Prosecco**

glass £7.38/btl £40.00

### **Bottega White Gold Prosecco**

btl £45.00

### **Bottega Black Diamond Prosecco**

btl £55.00

## CHAMPAGNE

### **House Champagne**

glass £8.69

### **Bollinger (Alc 12% vol)**

glass £9.29/btl £45.00

### **Belaire Luxe (Alc 12.5% vol)**

btl £50.00

### **Belaire Rosè (Alc 12.5% vol)**

btl £60.00

### **Veuve Clicquot (Alc 12% vol)**

btl £65.00

**Laurent Perrier Rosè**

**(Alc 12% vol)**

btl £75.00

**Dom Perignon Vintage**

**(Alc 12.5% vol)**

btl £165.00

**Crystal (Alc 12.5% vol)**

btl £250.00

**Ace of Spades (Alc 12.5% vol)**

btl £350.00

SKINNY

**Skinny Prosecco (Alc 11% vol)**

glass £8.00/btl £45.00

**Skinny Champagne (Alc 12% vol)**

glass £10.00/btl £55.00

MAGNUM

**(Available to pre-order)**

**Bottega Gold Prosecco**

**(Alc 11% vol)**

3 litres btl £150

**Bottega Rosè Prosecco**

**(Alc 11.5% vol)**

3 litres btl £170

## BEERS AND LAGER

**(330mls)**

### **Budweiser**

Alc 4.8% vol btl £3.80

### **Amstel**

Alc 4.1% vol btl £3.80

### **Peroni**

Alc 5.1% vol btl £3.90

### **Corona Extra**

Alc 4.5% vol btl £3.90

### **Desperado**

Alc 5.9% vol btl £4.30

### **Carib (Caribbean Beer)**

Alc 5.2% vol btl £3.50

## CRAFT BEERS AND

## LAGER

**(330mls)**

### **Brahma Beer**

Alc 4.3% vol btl £3.95

### **Estrella Damm**

Alc 4.6% vol btl £4.30

### **Budwar**

Alc 5% vol btl £3.80

Ask for the beer of the month

CIDER  
(500mls)

**Smirnoff Passionfruit & Lime**

Alc 4.0% vol btl £4.50

**Smirnoff Raspberry &  
Pomegranate**

Alc 4.0% vol btl £4.50

LOW ALCOHOL  
(330mls)

**Shandy Carib Lime**

Alc 1.2% vol btl £4.50

**Shandy Carib Sorrell**

Alc 1.2% vol btl £4.50

**Shandy Carib Ginger**

Alc 1.2% vol btl £4.50

ALCOHOL FREE

**Becks Blue (275 mls)**

Alc 0.05% vol btl £2.70

**San Miguel 0.0 (330 mls)**

Alc 0.0% vol btl £2.90

**Kopparberg 0 mixed fruit**

Alc 0.05% vol btl £2.55

GLUTEN FREE

**(330mls)**

**Brewdog Vagabond pale ale**

Alc 4.5% vol btl £3.50

**Peroni**

Alc 4.5% vol btl £3.50

SKINNY

**(330mls)**

**Skinny Lager (89 calories)**

Alc 4.0% vol btl £4.50

# FOOD MENU



# TEAS

Our collection is an assortment of traditional blends, single origin teas and some wonderful infusions. All have been carefully selected with the single objective of providing the perfect cup of tea. This collection represents a new era in the relationship that people have with drinking tea.

## Our Selection of Teas:

Tea Pot £3.00

Finest Earl Grey

Moroccan Mint

Red Fortune

Iranian Rose Bud

Royal Breakfast

Jasmine Silver Needle

Classic Green

Darjeeling

Chamomile Dream

Lemon and Ginger

Indian Chai

Jasmine Lilly (flowering tea)

Decaffeinated tea

# COFFEES

Thanks to its able coffee roasters, Miscela d'Oro produces a high-quality coffee with an unmistakable aroma and the typical creaminess of a true Italian espresso.

This perfect union between advanced technology and human experience enables Miscela d'Oro to interpret and enhance the subtle characteristics of the green coffee beans used for their special blends.

## **Our Selection of Sicilian coffees:**

Latte £2.70

Cappuccino £2.90

Flat White £2.80

Americano £2.60

Espresso £2.05

Mocha £2.90

Hot Chocolate £2.70

Babyccino £1.20

**Syrup £0.50**

Toffee, Mojito Mint, Rose, Vanilla, Lavender, Basil and Butter Scotch

All coffees come with whole milk however we also have Semi skimmed, Skimmed, Soya and Almond milk available on request

# HIGH TEA

(Served from 10:30am until 5:30pm)

**Rustic style 6 level High Tea service, served on picnic benches, with added extras. If that was not enough there's a little treat at the end just for you to share.**

## **Tea Pot**

A choice of 13 teas

## **Warm Course**

Mini assorted pastries served warm from the oven

## **Sandwiches & mini rolls**

Grilled peppers with feta cheese and chives open slice, Egg mayo on a bed of rocket and paprika laid in a mini roll, Parma ham salad with caramelised sweet onion and cheese shaving layer, Pesto chicken with salad and sundried tomatoes in a brioche, Salmon and cream cheese with onion and passion fruit stack and Prawn with avocado, lime in a vol-au-vents.

## **Scones**

Earl Grey infused scones with a Raspberry gin jam and clotted cream

## **Cakes and Tarts**

Coconut sponge cake with frosting and a pipette of coconut rum, Apricot and crème pat tartlet, Carrot cake with a rum and raisin dressing and a Raspberry and white chocolate mousse

## **Treat**

If you still have room there is a chocolate fountain with marshmallows and strawberries

## **HIGH TEA OPTIONS**

**(Alcohol served from 11am until 11pm)**

### **TRADITIONAL HIGH TEA**

Pot of tea, warm course, Sandwiches & mini rolls, Scones, Cakes and Tarts

pp £25.00

### **COCKTAIL HIGH TEA**

A Classic cocktail, Pot of tea, warm course, Sandwiches & mini rolls, Scones, Cakes and Tart

pp £30.00

### **CHAMPAGNE HIGH TEA**

A glass of champagne, Pot of tea, warm course, Sandwiches & mini rolls, Scones, Cakes and Tarts

pp £32.00

### **ACE CHAMPAGNE HIGH TEA for 2**

A bottle of Ace of Spades champagne, refillable fresh tea, warm course, Sandwiches & mini rolls finished with edible flowers and gold leaf, Scones, jam and clotted cream, Cakes and Tarts and a chocolate fountain. Then finished with 2 glasses of wine and a cheese

board £350.00

Please note the Chocolate fountain is given when 2 or more High teas are purchased. Teas are refillable apart from the Jasmine Lilly flowering tea. Coffee can be substituted instead of tea, this is non-refillable.

## GLUTEN FREE HIGH TEA **(Available for pre-order only)**

Pot of tea, Sandwiches & mini rolls,  
Scones, Cakes and Tarts £20.00  
(Cake selections are seasonally  
changed)

## KIDS HIGH TEA

Babyccino or juice, Sandwiches  
consisting of cheese and ham,  
a choice of 2 cakes and a  
small bowl of mixed berries.  
£10.50

Why not add a Chocolate Fountain  
with treats for £12.00

## HIGH TEA TO GO **(pick-up only)**

Fresh tea in a cloth pouch, 3  
Sandwiches & 3 mini rolls, a  
Scone, jam and clotted and a  
combination of 4 Cakes and Tarts.  
£18.00

## INDIVIDUAL CHOCOLATE FOUNTAIN

A choice of white or milk Belgium  
chocolate with an array of  
marshmallows and strawberries

£18.50

Our food may contain traces of nuts, fish,  
dairy and gluten. If you suffer from a food  
allergy or intolerance, please let your server  
know upon placing your order.

If that's a bit too much to eat, why  
not have just 1 level, mix and match  
with a friend.

### **TEA FOR 1 £8.50**

Pot of tea and.....

Warm course including Scones, jam  
and clotted cream

or

a range of Sandwiches & mini rolls

or

a combination of Cakes and Tarts

## MINI BRUNCH

(Served from 10:30am until 5:30pm)

**Rustic style 4 Course brunch  
service served on wooden  
boards**

### **Tea Pot**

A choice of 13 teas

### **Pastry**

Mini assorted pastries served  
warm from the oven

### **Eggs**

Butterflied croissant, soft boiled  
egg and a choice of:

**Option 1** - Bacon and Dijon  
mustard

**Option 2** - leafy salad and  
hollandaise sauce

**Option 3** - Salmon and  
hollandaise sauce

**Fete special** - Chicken and a pesto  
sauce

Finished with a leafy salad,  
Palma ham, mini quiches with a  
caramelised chutney and sliced figs

### **Mixed Fruit Bowl**

Seasonal fruit and yoghurt

### **Traditional Mini Brunch**

Pot of tea, warm course, Egg  
options and Seasonal fruit with  
yoghurt - pp £16.50

### **Cocktail Mini Brunch**

A Classic cocktail, Pot of tea,  
warm course, Egg options and  
Seasonal fruit with yoghurt

pp £21.50

### **Champagne Mini Brunch**

A glass of champagne, Pot of tea  
warm course, Egg options and  
Seasonal fruit with yoghurt

pp £23.00

If that's a bit too much to eat,  
why not have just 1 level, mix and  
match with a friend.

### **BRUNCH FOR 1 £10.00**

Pot of tea and.....

Butterflied croissant, soft boiled  
egg and a choice of:

Option 1, 2, 3 or

Fete Special

Finished with a leafy salad,  
Palma ham, mini quiches  
with a caramelised chutney  
and sliced figs

Our food may contain traces of nuts, fish,  
dairy and gluten. If you suffer from a  
food allergy or intolerance, please let your  
server know upon placing your order.



## FÊTE NIGHT CAPS

(Served with MISCELA  
D'ORO Sicilian coffee)

### **IRISH COFFEE**

(£6.55)

Double shot of coffee mixed with  
Jameson Black

### **ROYAL COFFEE**

(£5.45)

Double shot of coffee mixed with  
Baileys and topped with cream

### **FÊTE COFFEE**

(£6.55)

Double shot of coffee mixed with  
Angostura dark rum and topped  
with cream

### **FÊTE COLD CAPS**

(Made in our iconic shakers)

### **JASMINE ICE TEA**

(£2.50)

Double shot of jasmine tea,  
lemon, and mint leaves topped  
with water served over ice

### **COLD COFFEE**

(£2.70)

Double shot of coffee, milk served  
over ice

## SMS COCKTAIL CLASS

We will take you through the history of cocktail making and show you the 3 main techniques.

You will sample some of these classics along with being able to make your own cocktail behind our bar.

### **SHAKE- Espresso Martini**

Coffee vodka, Patron café and espresso

### **MUDDLE- Moji-Tobago**

Fruit infused rum, soda, white sugar, fresh mint, lime and dried coconut

### **STIR- Caribbean Storm**

Coconut Rum, Tequila, lemonade  
Grenadine, Blue Curacao

## **CLASSIC SMS COCKTAIL CLASS**

(from £25per head)

Your event comes catered with bar nibbles; mixed olives, pistachio nuts & gourmet popcorn

## **PLATO SMS COCKTAIL CLASS**

(from £30per head)

With a choice of cheese, cured meat or Mediterranean platters

## **HIGH TEA SMS COCKTAIL CLASS**

(from £35per head)

Followed by a 6 level High tea service.

To reserve a table, please  
email us on  
[info@fetelounge.com](mailto:info@fetelounge.com)  
Or call us on  
01708 225959

Did you know we offer a  
bespoke events service for  
Baby Showers, Christening,  
Birthdays and Retirements.

Enquire within.

# Charity Hope4Havering



We are proud to be working with Hope4Havering. They are a collective of local churches, businesses and individuals who are united by a shared vision for the community: to see all forms of homelessness made history in Havering.

If you wish to post a donation, please make the cheque payable to: “Hope4Havering” and send to: Hope4Havering, Sennen Cottage, Ockendon Road, Upminster, RM14 2DN.