



41 Hotel



@41Hotel

## The Festive Afternoon Tea

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Champagne by the glass are available in measures of 125ml.

VAT at current standard rate.

An optional 12.5% service charge will be added to your bill.

## A Brief History of Afternoon Tea

Tea was first introduced to Britain in the 1640's as sailors returning from the Far East brought back packets of tea into the country as gifts. By 1700 tea had become a popular drink and was on sale in more than 500 coffee houses in London.

In 1840, Anna, the 7<sup>th</sup> Duchess of Bedford, pioneered the idea of Afternoon Tea. In her household the evening meals were served fashionably late at eight o'clock which left a long period between lunch and dinner. To stave off pangs of hunger she started to request a tray of tea, bread and butter along with some cake to be brought to her room in the late afternoon. This soon became a habit and she started to invite friends to join her for this daily ritual.

Initially this practice was limited to the upper classes and it is probably from this time that the notion of tea and the aristocracy became associated with each other. In the late 1800's no well brought up young English women could consider herself socially acceptable unless she knew how to make and present Afternoon Tea.

As with any fashion, the hostesses did their best to outdo each other. Bread and butter were soon replaced by sandwiches filled with exotic ingredients such as lobster, smoked salmon, roast beef and these were served alongside scones, crumpets, teacakes, and English muffins.

"Taking tea" became so popular that the teashop emerged in London so that Afternoon Tea could be enjoyed by the general public. In the late 1880's hotels began to offer tea service in tea courts and Afternoon Tea was regarded as a fashionable event.

## Prince and Princess Afternoon Tea

For children under the age of 12

### Sandwiches

Strawberry jam and peanut butter

Ham and cheese

Chocolate Nutella

Cucumber and cream cheese

### Scones

Spiced raisin and plain scones

Strawberry jam and clotted cream

### Pastries

Iced donuts

Mint chocolate Christmas tree

Gingerbread man

**£19 per child**

# The Royal Afternoon Tea

## Sandwiches

Smoked Scottish salmon and Horseradish on beetroot bread  
Roast turkey and cranberry mayonnaise on white bread  
Ham, cheese and tomato chutney on onion bread  
Egg and watercress on basil bread  
Cucumber and cream cheese on Caraway seeded bread

## Scones

Spiced raisin and plain scones  
Strawberry jam and clotted cream

## Pastries

Cranberry candy cane  
Mint chocolate Christmas tree  
Eggnog profiterole  
Pear cheesecake, white chocolate and almond nougatine  
Orange mousse bauble, chestnut and cherry tart  
Mince pies

**£45 per adult**

# PLANTERS' RANGE

*"TEA PLANTERS ARE THE GUARDIAN'S OF THE PLANTATION. OUR PLANTERS' RANGE IS BASED AROUND THE TEAS THAT A TEA PLANTER, WHO LIVES AND WORKS IN THE HILL STATIONS ACROSS THE GLOBE, WOULD ENJOY. THE PLANTERS' RANGE HAS A TEA FOR EVERY TIME OF THE DAY."*

## PLANTERS' BREAKFAST, BLACK TEA

BEFORE ENGLISH BREAKFAST HAD IT'S NAME. THE EARLY TEA PLANTERS ENJOYED ITS FULL-BODIED FLAVOURS IN CEYLON. THE PERFECT CONDITIONS FOR CREATING THAT RICH, FULL TASTE ARE FOUND IN THE DIMBULA VALLEY. THIS IS WHERE THIS AWARD WINNING PLANTER'S BREAKFAST IS HAND PICKED.

## PLANTERS' AFTERNOON, BLACK TEA

THE TRADITIONAL AFTERNOON TEA OF CAKES AND SANDWICHES IS BEST TAKEN WITH A BRIGHT AND FRAGRANT TEA. THIS AWARD WINNING AFTERNOON TEA IS HAND PICKED ON THE ROLLING HILLS OF CEYLON'S UVA REGION. IDEAL ON ITS OWN OR WITH A SPLASH OF MILK.

## PLANTERS' EARL GREY, BLACK TEA

THE MOST ARISTOCRATIC OF TEAS IS INFUSED WITH THE UNMISTAKABLE AROMA OF BERGAMOT. TO BALANCE THE CITRUS YOU NEED A BOLD TEA. THIS EARL GREY IS HAND PICKED AND INFUSED WITH A DROP OF NATURAL BERGAMOT OIL.

## PLANTERS' GREEN, GREEN TEA

GROWN ON THE HIGH PEAKS AND HAND PLUCKED TO FULLY SATISFY THE GREEN TEA CONNOISSEUR, A LARGE LEAF TEA CURLED AND PAN HEATED TO PRODUCE A LIGHT, MELLOW BREW WITH A DELICATE FLAVOUR AND AROMA, OR AS AN AFTER DINNER DRINK.

## HERBAL

*"QUALITY WITHOUT CAFFEINE"*

### **CHAMOMILE FLOWERS, EGYPT**

LIGHT AND REFRESHING, POSSESSING A CLEAN AND SWEET FLAVOUR THAT FINISHES WITH DELICATE FLORAL NOTES.

### **PEPPERMINT, MOROCCO**

A CHERISHED HERBAL TEA, THAT HAS BEEN USED FOR CENTURIES TO AID DIGESTION THAT LEAVES A FRESH, MINTY TANG TO THE MOUTH.

### **ROOIBOS, WESTERN CAPE SOUTH AFRICA**

UNIQUE TO THE WESTERN CAPE OF SOUTH AFRICA THAT IS A BRIGHT ORANGE INFUSION THAT IS RICH IN VITAMIN C, IRON AND MAGNESIUM.

## SEASONAL TEAS

*"UNUSUAL AND EXCITING! THESE SEASONAL TEAS ARE MATCHED PERFECTLY TO THE TIME OF YEAR. TEAS ARE LISTED FROM LIGHT TO STRONG."*

### **SILVER TIPS, WHITE TEA, DIMBULA CEYLON**

HARVESTED FROM A RARE AND SPECIAL TEA BUSH, THAT PRODUCES A THICK, SILVERY BUD. THESE BUSHES ARE HIGH GROWN AT 4500FT, WHICH CAUSES THE TEA TO GROW SLOWER AND PRODUCE A POTENT FLAVOUR. SILVER TIPS ARE HAND PICKED BEFORE SUN RISE AND SUN DRIED. WITH NOTES OF APRICOT, MELLOW AND FRESH CUT FLOWERS THE TEA IS BEST ENJOYED PLAIN AND HAS A MULTIPLE INFUSION, EACH RELEASING A NEW FLAVOUR.

### **RADIANT ROSE, BLACK TEA, CEYLON**

HIGH GROWN CEYLON BLACK TEA THAT IS MARRIED WITH ROSE PETALS TO PRODUCE A TEA WITH BODY AND AROMA. BEST PAIRED WITH SCONES, CLOTTED CREAM AND JAM AND BE DRUNK PLAIN OR WITH MILK.

### **SPRING OOLONG, TAIWAN**

THE COMBINATION OF THE GRASSY SWEETNESS OF GREEN TEA WITH THE CARAMELISED DEPTH ASSOCIATED WITH OOLONG WITH THE DISTINCT AROMA OF FRESH CUT FLOWERS. THE SPRING TIME PICKING OF THIS TAIWANESE OOLONG IS THE PERFECT ACCOMPANIMENT AFTER A MEAL OR AS A RELAXING BREW TO SIP AND SAVOUR.

### **LOVERS LEAP, BLACK TEA, CEYLON**

HIGH GROWN CEYLON TEA FROM THE WORLD FAMOUS LOVERS LEAP ESTATE. THE ESTATE GETS IT'S NAME FROM TWO LOVERS WHO LEAPED TO THEIR FATE. FAMOUS FOR BEING THE ONLY TEA THAT WAS SERVED AT THE QUEEN'S DIAMOND JUBILEE.

LOVERS LEAP TEAS HAVE A YELLOWISH HUE AND A MELLOW ASTRINGENT FLAVOUR THAT IS CAPTURED FROM THE WILD EUCALYPTUS AND MINT THAT GROWS IN THE AREA. BEST ENJOYED ON ITS OWN OR WITH A SLICE OF LEMON.

## SINGLE ESTATE TEAS

*"THE SINGLE ESTATE TEAS ARE THE PUREST FORM OF TEA DRINKING. TEAS IN THIS RANGE ARE SEASONALLY HAND PICKED AND HARVESTED. DRINKERS TASTE THE UNIQUE TERROIR OF EACH ESTATE AND EACH ESTATES UNIQUE SEASONAL FLAVOUR. TEAS ARE LISTED FROM LIGHT TO STRONG AND FULL BODIED."*

### **OKAYTI TEA ESTATE, 1<sup>ST</sup> FLUSH DARJEELING, INDIA**

HIGH IN THE HIMALAYAS IS INDIA'S WORLD FAMOUS DARJEELING TEA REGION. OKAYTI IS ONE OF THE REGIONS MOST PICTURESQUE TEA GARDENS. ORIGINALLY NAMED RANGDOO ESTATE, THE TEAS FROM THIS ESTATE WERE SO SOUGHT AFTER AT THE LONDON AUCTIONS THAT IT CAME TO BE KNOWN AS THE ONLY "OKAY TEA".

PICKED IN APRIL DURING THE PRIZED 1<sup>ST</sup> FLUSH SEASON, THE CUP IS LIGHT WITH NOTES OF FRESH FRUITS, THE UNMISTAKABLE FAMED MUSCATEL NOTE IS PRESENT IN THE MID PALATE AND CLEAR, OAKY NOTE ON THE FINISH. BEST ENJOYED WITHOUT MILK.

### **ST ANDREWS TEA ESTATE, SEASONAL FLUSH, DIMBULA, CEYLON**

ST ANDREWS IS BEST KNOWN FOR ITS WORLD FAMOUS GOLF COURSE. FOUNDED BY SCOTTISH PIONEER PLANTERS, WHO NAMED THEIR PLANTATIONS AFTER THEIR HOME TOWNS. HAND PICKED AT THE HEIGHT OF THE WESTERN QUALITY, ST ANDREWS CAPTURES THE QUINTESSENTIAL "CEYLON ORANGE PEKOE" FLAVOUR.

THE CUP IS MEDIUM BODIED WITH A BRIGHT GOLDEN RING, THE TEA HAS A DISTINCTIVE ROSY FLAVOUR THAT MAKES THE PERFECT ACCOMPANIMENT TO SWEET AFTERNOON TREATS. CAN BE DRUNK PLAIN OR WITH A SPLASH OF MILK.

### **HALMARI TEA ESTATE, 2<sup>ND</sup> FLUSH ASSAM, INDIA**

HALMARI TEAS ARE AS SPECIAL AS THE FAMOUS ONE HORNED RHINO'S THAT ARE FOUND WANDERING THE JUNGLES OF ASSAM. THE TEA CARRIES A STRONG BODY, WITH A BRIGHT CUP THAT IS FULL OF QUALITY AND AROMA. A DISTINCT CHOCOLATY NOTE IS PRESENT ON THE FINISH. CAN BE ENJOYED WITH OR WITHOUT MILK.

### **EVER GREEN TEA ESTATE, RUHUNA, CEYLON**

LOW GROWN AT SEA LEVEL IN CEYLON, EVERGREEN TEA PRODUCES A BOLD AND BRISK CUP. THE TEA IS HAND PICKED AND THE FINAL BLACK LEAF IS LITTERED WITH GOLDEN TIPS THAT HAVE BEEN PRESERVED THROUGH THE DELICATE TEA MAKING PROCESS.

EVERGREEN TEAS ARE THE PERFECT ACCOMPANIMENT TO STRONG TASTING FOODS OR AS A PICK ME UP. THE CUP HAS A BRIGHT ORANGE HUE WITH A DISTINCTIVE NATURAL SWEET FLAVOUR THAT LEAVES THE PALLET FEELING FRESH. CAN BE ENJOYED WITH OR WITHOUT MILK