



## THE ROYAL 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 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 7th 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 & PRINCESS ROYAL AFTERNOON TEA

£19

PER CHILD UNDER THE AGE OF 12

## SANDWICHES

*on White bread & Caraway seeded bread*

**STRAWBERRY JAM & PEANUT BUTTER**

**HAM & CHEESE**

**CHOCOLATE NUTELLA**

**CUCUMBER & CREAM CHEESE**

## SCONES

**TRADITIONAL PLAIN & HONEY & WHITE CHOCOLATE SCONES**

*Served with Homemade Seasonal Fruit Preserve & Clotted Cream*

## PASTRIES

**41 LOLLIPOP**

**CHOCOLATE & VANILLA CUPCAKE**

**ICED DOUGHNUTS**

# THE ROYAL AFTERNOON TEA

£45 PER PERSON

## SANDWICHES

### SMOKED SCOTTISH SALMON & HORSERADISH CREAM CHEESE

*on Beetroot Bread*

### CORONATION CHICKEN & TOASTED ALMONDS

*on White Bread*

### HAM, CHEESE & TOMATO CHUTNEY

*on Onion Bread*

### EGG & WATERCRESS

*on Basil Bread*

### CUCUMBER & CREAM CHEESE

*on Caraway Seeded Bread*

## SCONES

### TRADITIONAL PLAIN & HONEY & WHITE CHOCOLATE SCONES

*Served with Homemade Seasonal Fruit Preserve & Clotted Cream*

## PASTRIES

### GIN & TONIC MACARON

*A gin & tonic is The Queen's tippie of choice. This macaron has an uncanny G&T flavour without the addition of alcohol*

### LEMON & ELDERFLOWER CUBE

*An ode to the Duke and Duchess of Sussex's baby Archie: the Royal couple's wedding cake flavours showcased in a baby box*

### PEACH MOUSSE

*Grown in the orchards at Windsor Castle, peaches are Queen Elizabeth II's favourite fruit*

### EARL GREY & CHOCOLATE ORANGE CROWN JEWELS

*Our Earl Grey cheesecake and chocolate mousse Crown Jewels are a homage to Her Majesty, The Queen's love for tea and especially Earl Grey tea*

### SEASONAL 41 ÉCLAIR

*Inspired by Prince Charles' sustainability farming*

# PLANTERS' RANGE

"Tea Planters are the guardian's of the plantation. Our planters' range is based around teas that a tea planter, who lives and works in the Hill Stations across the Glove, would enjoy. The Planters' Range has a tea for every time of the day."

## BLACK TEA

### PLANTER'S BREAKFAST, BLACK TEA

Before English Breakfast had its name. The early tea planters enjoyed its full-bodied flavours in Ceylon. The perfect conditions for creating that rich, full taste that are found in the Dimbula Valley. This is where this award winning Planter's Breakfast is hand picked.

### PLANTER'S AFTERNOON, BLACK TEA

The traditional afternoon tea of cakes and sandwiches is best taken with a bright 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.

### PLANTER'S EARL GREY, BLACK TEA

The most aristocratic of tea 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.

### PLANTER'S 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.”

### RADIANT ROSE, BLACK TEA, CEYLON

High grown Ceylon black tea hat is married with rose petals to produce a tea with bod 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 District 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 room the world famous Lovers Leap Estate. The Estate get its name from two lovers who leapt 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 of with a slice of lemon.

## SINGLE ESTATE TEAS

“The Single Estate teas are the purest form of tea drinking. Teas in the range are seasonally hand picked and harvested. Drinkers taste the unique terroir of each Estate and each Estate unique seasonal flavour. Teas are listed from light to strong and full bodied.”

### OKAYTI TEA ESTATE, 1ST 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 Rang-Doo 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 1st 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 gold 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 tea treats. Can be drunk plain or with a splash of milk.

### HALMARI TEA ESTATE, 2ND FLUSH ASSAM, INDIA

Halmari teas are as special as the famous one horned rhino’s that are found wandering the juggles of Assam. The tea carries a strong body, with a bright cup that is full of quality and aroma. A district chocolaty note is present on the finish. Can be enjoyed with or without milk.

### EVERGREEN 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.