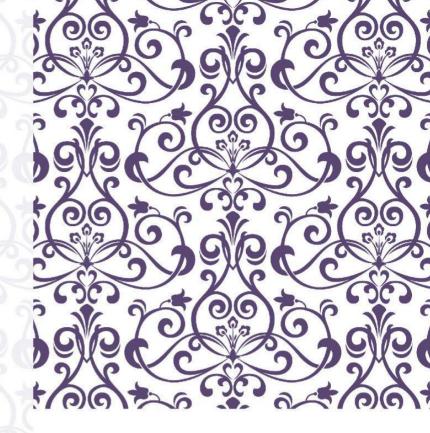
A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Our afternoon teas are freshly prepared and handmade daily by our professional pastry chefs. We hope you enjoy your experience with us.



Tea Selection

Loose tea leaves

English breakfast, Earl Grey, Afternoon Tea, Ceylon Decaffeinated Black Tea, Lung Ching, White Jasmine and Apricot, Rooibos Orange and Cactus Fig, Whole Leaf Peppermint, Very Berry

Caffeine free loose tea leaves

Redbush caramel velvet, Mint tea, English breakfast

Tea bags

Pure green, Jasmine green, Peppermint, Camomile, Chocolate and coconut, English breakfast

Caffeine free tea bags

Cranberry and raspberry, Mango and strawberry, Lemon and ginger, Strawberry and raspberry, Blackcurrant and blueberry

AFTERNOON TEA MENU

Served from 12-5pm







Traditional Afternoon Tea Finger Sandwiches

Harissa chicken, beetroot houmous, avocado and coriander wrap Smoked salmon, lemon and dill crème fraîche Roast ham, remoulade sauce and rocket Cucumber, spinach and cream cheese Truffle egg mayonnaise and watercress

Scones

Plain and raisin scones, served with Jersey black butter, strawberry jam and clotted cream.

Sweet Treats

Apricot and white chocolate macaron Cherry and green Matcha tea mini pavlova Jivara chocolate mousse and raspberry gateau Summer berry and lemon travel cake with buttercream Blueberry and melon verrine

£29.50 per person

Savoury Afternoon Tea Finger Sandwiches

Harissa chicken, beetroot houmous, avocado and coriander wrap Smoked salmon, lemon and dill crème fraîche Roast ham, remoulade sauce and rocket Cucumber, spinach and cream cheese Truffle egg mayonnaise and watercress

Savouries

Salt and pepper squid, Nuoc Cham dressing, coriander and charred lime Heritage tomato, Parma ham, oregano and xeres dressing on sourdough Panko king prawns, spring onion, coriander, chilli and aioli Toasted brioche, Jersey crab and spiced lemon butter Chargrilled rib eye beef brochette, pepper and tartare sauce

£29.50 per person



This is a sample menu. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST at current rate.



Vegetarian Afternoon Tea Finger Sandwiches

Roasted vegetables, balsamic, rocket and basil wrap Beetroot houmous, avocado and coriander Truffle egg mayonnaise and Jersey watercress Cucumber, spinach and cream cheese Mature Cheddar cheese and red onion chutney

Scones

Plain and raisin scones, served warm with Jersey black butter, strawberry jam and clotted cream.

Sweet Treats

Apricot and white chocolate macaron Cherry and green Matcha tea mini pavlova Jivara chocolate mousse and raspberry gateau Summer berry and lemon travel cake with buttercream Blueberry and melon verrine

£29.50 per person

Vegan Afternoon Tea Finger Sandwiches

Roasted aubergine, balsamic, olives and rocket Cucumber and rocket Red pepper, chilli, basil and toasted seeds Beetroot houmous, falafel, avocado and coriander wrap Heritage tomato, herb purée, oregano and xeres dressing on sourdough

Scones

Plain and raisin scones, served warm with Jersey black butter, strawberry jam and vegan cream.

Sweet Treats

Amatika chocolate and apricot mousse Summer berry and lemon travel cake Jasmine and passion fruit macaron Key lime and pink guava cheesecake Coconut tapioca and mango verrine

£29.50 per person

This is a sample menu. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST at current rate.





NGCI Afternoon Tea **Finger Sandwiches**

All served on gluten-free bread.

Harissa chicken, beetroot houmous, avocado and coriander wrap Smoked salmon, lemon and dill crème fraîche Roast ham, remoulade sauce and rocket Cucumber, spinach and cream cheese

Truffle egg mayonnaise and watercress

Scones

Raisin scones, served with Jersey black butter, strawberry jam and clotted cream.

Sweet Treats

Amatika chocolate and apricot mousse Summer berry and lemon travel cake Jasmine and passion fruit macaron Key lime and pink guava cheesecake Coconut tapioca and mango verrine

£29.50 per person

Kids Afternoon Tea

Finger Sandwiches

Cheddar cheese Ham Strawberry jam

Sweet Treats

Strawberry swiss roll lollipop cake Homemade ring doughnut with hundreds of thousands icing Smartie butter cookie ice cream sandwich Caramel popcorn Churros cornet with cinnamon sugar

£12.50 per child



This is a sample menu. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST at current rate.