



AFTERNOON TEA MENU

Executive Chef, Gerard Coughlin and Pastry Chef, Zieg Oliveros
have carefully designed an afternoon tea menu

Served

Monday to Sunday, 1:00pm till 5:00pm

Please note that seating for afternoon tea
is at the discretion of the hotel

DIETARY REQUIREMENTS

We will be delighted to accommodate any special dietary requirements that you may have, including all vegetarian sandwiches, gluten free breads, pastries and scones and removing any fresh cream and mayonnaise products from the afternoon tea stand.

If requested, we will endeavor to ensure that there are no nuts in the afternoon tea offering. However all afternoon tea products are produced in an environment where nuts are used and we cannot guarantee that our food is 100% free from nuts or nut traces.

Please just let any member of our team know if you have any dietary requirements.

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.

TRADITIONAL ENGLISH AFTERNOON TEA

Selection of homemade sandwiches

Chicken salad

with baby Arugula on brown bread

Smoked Chilean salmon

with dill cream cheese on brown bread

Sliced English cucumber

with mayonnaise on white bread

Egg salad

with whole grain mustard on rye

Honey roasted ham & cheddar

with whole grain mustard & mayonnaise on brown bread

and

Freshly baked home-made Scones

Served with homemade strawberry preserve and clotted cream

and

Selection of seasonal pastries

\$26.00

THE CHESTERFIELD CHAMPAGNE TEA

Add a glass of champagne to this afternoon treat

\$34.00

SCONES AFTERNOON TEA

Your choice of our selected tea varieties

Freshly baked home-made Scones

with clotted cream, homemade strawberry & apricot preserves

\$19.00

LITTLE PRINCE AND PRINCESS TEA

Jam and peanut butter sandwiches, cupcakes and ice cream

served with a choice of hot chocolate or soft drink

\$18.00

Green Tea

Sencha is finished with a light roast to develop a light pine aroma. Sencha's bright green infusion has a refreshing energy with a balance of juicy-sweet flavour, deep umami and a crisp, refreshing finish.

Oolong Tea

Se Chung Oolong means colourful variety and has characteristics of both green and black teas. Oolongs have a herbaceous flavour with grassy notes that makes for a smooth and delicious taste.

White Tea

White Fujian Tea is a lighter tasting alternative to green tea. It is a delicate, naturally sweet tasting tea perfect for any time of the day.

Rooibos

Rooibos is a naturally sweet tea that is caffeine free and high in antioxidants. Perfect for any time of the day.

BLACK TEAS

Classic Earl Grey

Named for the British Prime Minister in the 1830's, Earl Grey who reputedly received a gift of tea flavoured with bergamot oil.

English Breakfast

One of the world's most popular black teas. It is full bodied, robust, malty and rich with notes of fruit and spice.

Orange Pekoe

Assam is one of the world's oldest teas. The dark leaves with plenty of golden tips make this tea malty, sweet and smooth.

Decaf English Breakfast

Our popular blend without the caffeine

INFUSION TEAS

Mango

Citrus aromas from the hibiscus and rosebuds combined with the sweetness of mango. Medium bodied herbal tea with lots of brightness from the hibiscus.

Blackberry

Bright, citrusy black tea infused with sweetly tart blackberries.
Pleasantly sweet with a floral, fruity aroma.

Peppermint

Made from a blend of peppermint and spearmint leaves it is referred to as a double mint tea. Truly relaxing for your soul.