

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, Darjeeling elderflower
Green tea, Lady grey, Assam, Rosy fig white tea

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

GRAND JERSEY
HOTEL & SPA

Traditional Afternoon Tea

Finger Sandwiches

Smoked salmon, lemon and dill crème fraîche
Harissa chicken, beetroot houmous, avocado and
coriander wrap

Truffle egg mayonnaise and Jersey watercress
Cucumber, spinach and cream cheese
Roast ham, remoulade sauce and rocket

Scones

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

Sweet Treats

Opera cake, Colombian coffee, sesame and passion
fruit
Chocolate and banana delice with salted caramel
Choux pastry, pineapple and coconut ganache
Lemon and Jersey honey tart with lime meringue
Blackberry gâteaux de voyage

£29.50 per person

Savoury Afternoon Tea

Finger Sandwiches

Smoked salmon, lemon and dill crème fraîche
Harissa chicken, beetroot houmous, avocado and coriander
wrap

Truffle egg mayonnaise and Jersey watercress
Cucumber, spinach and cream cheese
Roast ham, remoulade sauce and rocket

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

Taittinger Afternoon Tea

Enjoy any of our Afternoon Teas with a chilled glass of
Taittinger Champagne.

£39.50 per person

Vegetarian Afternoon Tea

Finger Sandwiches

Mature Cheddar cheese and red onion chutney

Beetroot houmous, avocado and coriander wrap

Truffle egg mayonnaise and Jersey watercress

Cucumber, spinach and cream cheese

Roasted vegetables, balsamic, rocket and basil wrap

Scones

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

Sweet Treats

Opera cake, Colombian coffee, sesame and passion fruit

Chocolate and banana delice with salted caramel

Choux pastry, pineapple and coconut ganache

Lemon and Jersey honey tart with lime meringue

Blackberry gâteaux de voyage

£29.50 per person

Vegan Afternoon Tea

Finger Sandwiches

Red pepper, chilli, basil and toasted seeds

Beetroot houmous, falafel, avocado and coriander wrap

Heritage tomato, herb purée, oregano and xeres dressing on sourdough

Roasted aubergine, balsamic, olives and rocket

Cucumber and rocket

Scones

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

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.

Truffle egg mayonnaise and watercress

Smoked salmon, lemon and dill crème fraîche

Roast ham, remoulade sauce and rocket

Harissa chicken, beetroot houmous, avocado
and coriander wrap

Cucumber, spinach and cream cheese

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

Mini banana split

Chocolate and caramel brownie with popcorn

Raspberry turnover

Candy floss

Chocolate toasted brioche

£12.50 per child

Cream Tea

Freshly made mixed scones served with Jersey black
butter, strawberry jam and clotted cream

£12 per person