

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 the late afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. 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 was 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, Chamomile Flowers, Ceylon Decaffeinated Black Tea, Lemon and Ginger, 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 2-5pm

L'HORIZON

— BEACH HOTEL & SPA —

Traditional Afternoon Tea

Finger Sandwiches

BBQ Normandy ham with Pommery mustard
Smoked salmon and dill crème fraîche
Smoked Applewood Cheddar (v)
Prawn and Marie Rose slider

Scones

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

Sweet Treats

Choux au craquelin, strawberry cream and Pimm's gel
Passion fruit posset with coconut tapioca
Orange tartlet, mascarpone mousse and
white chocolate
Chocolate opera cake with dulce de leche, coffee and
tonka bean

£28 per person

**Add a chilled glass of Bruno Paillard
Champagne for £9.00.**

Savoury Afternoon Tea

Finger Sandwiches

BBQ Normandy ham with Pommery mustard
Smoked salmon and dill crème fraîche
Smoked Applewood Cheddar (v)
Prawn and Marie Rose slider

Scones

Black Wax Cheddar scone,
served warm with Jersey black butter.

Savouries

Sausage Roll with apple purée
Truffled asparagus and pancetta
Pork crackling, Jersey scallop and aged rhubarb
Sweet potato dhal wonton with mango salsa (v)

£28 per person

**Add a chilled glass of Bruno Paillard
Champagne for £9.00.**



Ruinart Afternoon Tea

Finger Sandwiches

BBQ Normandy ham with Pommery mustard

Smoked salmon and dill crème fraîche

Smoked Applewood Cheddar (v)

Prawn and Marie Rose slider

Scones

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

Sweet Treats

Choux au craquelin, strawberry cream and Pimm's gel

Passion fruit posset with coconut tapioca

Orange tartlet, mascarpone mousse and
white chocolate

Chocolate opera cake with dulce de leche, coffee and
tonka bean

**All accompanied by a chilled glass
of Ruinart Blanc de Blancs Champagne.**

£42 per person

Vegetarian Savoury Afternoon Tea

Finger Sandwiches

Smoked Applewood Cheddar
Cucumber and dill crème fraîche
Roasted courgette and tomato tapenade
Beetroot and goat's cheese slider

Scones

Black Wax Cheddar scone, served warm
with Jersey black butter.

Savouries

Sweet potato dhal wonton with mango salsa
Truffled asparagus with crispy shallots
Smoked cheese beignets
Vegetarian sausage roll with apple purée

£28 per person

Add a chilled glass of Bruno Paillard
Champagne for £9.00.

Vegan Afternoon Tea

Sandwiches & Savoury

Vegan sausage roll
Sweet pea risotto
Houmous and beetroot sandwich
Vegan cream cheese and cucumber sandwich

Scones

Vegan scones served warm with strawberry
jam and Jersey black butter.

Sweet Treats

Dark chocolate and orange tart with candied kumquat
Poached blueberries and vegan yoghurt
Mango semifreddo with coconut shavings
Apple and Jersey black butter crumble

£28 per person

Add a chilled glass of Bruno Paillard
Champagne for £9.00.

NGCI Afternoon Tea

Finger Sandwiches

BBQ Normandy ham with Pommery mustard
Smoked salmon and dill crème fraîche
Smoked Applewood Cheddar (v)
Prawn and Marie Rose slider

Scones

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

Sweet Treats

Dark chocolate and orange tart with candied kumquat
Poached blueberries and yoghurt
Mango semifreddo with coconut shavings
Apple and Jersey black butter crumble

£28 per person

Add a chilled glass of Bruno Paillard

Champagne for £9.00.

Kids Afternoon Tea

Savoury Bites

Ham and cheese toasted sandwiches
Mini 4oz burger
Chicken dipper with barbecue sauce
Mini fish cake

Sweet Treats

Chocolate brownie
'Monster' choux bun
Rice Krispies marshmallow cake

Milkshake

Choice of vanilla, chocolate and strawberry.

£14.00 per person