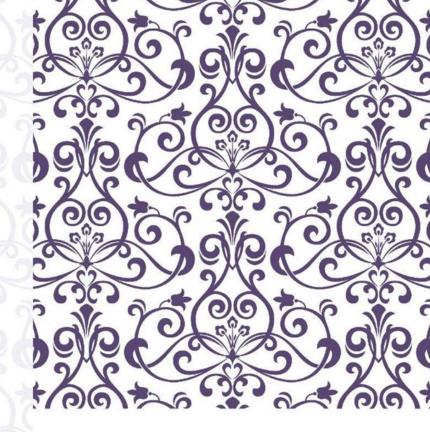
A Brief History of Afternoon Tea

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 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 were sipping tea and nibbling sandwiches in the middle of the afternoon.



Tea Selection

Traditional English Breakfast

A golden, well-rounded cup of tea created to ease you gently into the day

Earl Grey

A light, floral tea, perfectly combining Chinese black loose leaf with wonderfully citrus bergamot flavours

All Day Decaffeinated

A robust blend of finest Assam, Kenyan and Ceylon teas producing a rich, revitalising cup

Thoroughly Minted

Everything you expect from the ultimate mint experience: glorious peppermint, rounded with vibrant bursts of sweet spearmint

Superfruity

A juicy burst of sweet summer flavours, with a delicious blend of rosehips, hibiscus and berries

Afternoon Tea

Lively and refreshing black tea from Sri Lanka

Dragonwell China black tea, scented with rose flavour with delicate nutty notes

Rooibos Orange & Cactus Fig

Mild sweet nutty flavour yet slightly floral and fullbodied

AFTERNOON TEA MENU

Served from 2-4pm

ST PIERRE PARK



Traditional Afternoon Tea 29 per person

A selection of finger sandwiches

Served on seeded and white bread including; Smoked salmon, watercress and cream cheese Guernsey mature cheese and pickle Coronation chicken Egg mayonnaise Hand Picked pork sausage roll

Champagne Afternoon Tea 38 per person

Cream Tea

14 per person

Served with plain and fruit scone with clotted cream, lemon curd and homemade strawberry jam

Children's Afternoon Tea

15 per person

Scones Plain and fruit scone with clotted cream, lemon

curd and homemade strawberry jam

Finger sandwiches with Guernsey cheddar cheese homemade strawberry jam, honey roast ham

Sweet treats

Pineapple and raspberry panna cotta Chocolate eclairs Fruit tartlet Lemon tart Chocolate brownie

Scones

Plain and fruit scone with clotted cream, lemon curd and homemade strawberry jam

Sweet treats

Strawberry milkshake

Chocolate and marshmallow tartlet

Profiteroles filled with white chocolate

Bruno Paillard Champagne 125ml | 13 Bottle | 83 Villa Saletta Spumante Sparkling Wine Bottle | 50

Prices and dishes correct at time of publishing. A discretionary 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..

