

## 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 full-bodied

## AFTERNOON TEA MENU

Served from 2- 4pm

## ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

## 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

### Scones

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

### Sweet treats

Pineapple and raspberry panna cotta

Chocolate eclairs

Fruit tartlet

Lemon tart

Chocolate brownie

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

## 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

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

### 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

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..