

## *When did Afternoon tea become a ritual?*

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*Anna Russell, the 7<sup>th</sup> Duchess of Bedford, introduced to the wonderful idea of English afternoon tea in around 1840. The duchess would become hungry around 4pm, so she often asked for a tray of tea, bread & butter and cake to be brought to her room. This became a habit of hers and she started inviting friends to join her. A 'pause for tea' soon became a fashionable social event. During the 1880s, society women would change into long gowns, gloves and ornate hats for their afternoon tea, which was usually served in a formal drawing room between 4 – 5pm.*

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## **The great British tradition in Chelsea Harbour Hotel**

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*We are delighted to welcome you to enjoy the very best in tea, created to refresh, inspire and surprise*

*The British love affair with 'a cup of tea' is enacted daily in homes throughout the land. Afternoon tea at The Chelsea Harbour is the definitive experience, full of tradition, celebration and a tremendous amount of cake*

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Traditional Afternoon Tea £35

Champagne Afternoon Tea £45

Cream Tea £18

## Menu

### SAVOURY

Smoked salmon, with creamed horseradish on beetroot bread

Cucumber & mint cream cheese on brown bread

Coronation chicken, toasted almonds on mini brioche roll

Free range egg mayonnaise, on basil bread

Ham with whole grain mustard on white bread

### SCONES

Warm raisin & plain scones from our bakery served with strawberry preserve & clotted cream

### SWEET

Berry & fig tart

*Spring Berry Anglaise, berries & figs*

Choux Au Craquelin

*Valhrona chocolate & pistachio*

Lemon Verbena cake

*Semolina cake with passion fruit curd*

Blueberry cheesecake

Turkish delight macaron

## Chelsea Harbour Tea Selection

### *Chelsea Breakfast*

From Sri Lanka for its crisp taste and distinctive aroma, blending it with the famously brisk tea of Kenya.

The result is a gutsy brew with a lingering aftertaste

### *Earl Grey*

The quintessential British blend of fine Chinese and Ceylon black tea is perfectly balanced with flavours of bergamot and blue cornflower petals for an elegant final flourish.

### *Berry Crush*

A symphony of strawberries, blueberries and whole plump blackcurrants, not forgetting a pinch of piquant hibiscus and a flourish of colourful cornflower petals for a bright floral finish.

### *Cucumber & Peppermint*

This minty herbal refresher has long been popular for its uplifting flavour and cooling effect also, super drunk as digestive.

### *Golden Camomile*

Classically comforting and naturally sweet, Golden Camomile herbal tea, crafted purely from whole golden camomile flowers.

### *Gunpowder Green Tea*

Chinese "gunpowder" tea, fired in large drums for a smoky taste and rolled to resemble pellets of gunpowder

### *Lemon & Ginger*

Invigorating ginger with a citrus kick, blended with blackberry leaves for a soft, sweet finish.

If you are an allergen sufferer, please ask your server for more detailed information.

All prices are inclusive of VAT.

12.5% discretionary service charge will be added to your bill