

Traditional Afternoon Tea

A Selection of Sandwiches

Free Range Duck Egg & Mustard Cress Mayonnaise on Brioche Bun
Prawn & Crayfish Rockefeller on Spinach Bread
House Honey-baked Gammon with Stout Mustard on Granary Bread
English Cucumber with Hendricks Gin & Apple Chutney on Dark Malt Bread
Poached Goosenargh Chicken with Lemongrass Mayonnaise, Mushrooms & Coriander on White Bread

Freshly Baked Scones

Plain & Sultana Scones served with Cornish Clotted Cream & Mrs. Darlington's Jams

An Assortment of Home-baked Cakes

Yorkshire Rhubarb and Custard, Gingerbread & White Chocolate
Dark Chocolate Delice, Feuilletine & Gold Leaf
Roasted Pecan Tart topped with a Maple Syrup Jelly & Caramel mousse
Polenta, Poppy Seed & Blueberry Cake with Lemon Curd & Sorrel Cress

A Range of Premium Loose Leaf Tea

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

Traditional Afternoon Tea
£25.00 per person

*If you have any concerns regarding food allergens please ask a member of staff
& you will be provided detailed information on each dish.*

Prices are inclusive of VAT; also a discretionary 10% service charge will be added to your bill

Royal Afternoon Tea

A Selection of Sandwiches

Free Range Duck Egg & Mustard Cress Mayonnaise on Brioche Bun
Prawn & Crayfish Rockefeller on Spinach Bread
House Honey-baked Gammon with Stout Mustard on Granary Bread
English Cucumber with Hendricks Gin & Apple Chutney on Dark Malt Bread
Poached Goosenagh Chicken with Lemongrass Mayonnaise, Mushrooms & Coriander on White Bread

Freshly Baked Scones

Plain & Sultana Scones served with Cornish Clotted Cream & Mrs. Darlington's Jams

An Assortment of Home-baked Cakes

Yorkshire Rhubarb and Custard, Gingerbread & White Chocolate
Dark Chocolate Delice, Feuilletine & Gold Leaf
Roasted Pecan Tart topped with a Maple Syrup Jelly & Caramel mousse
Polenta, Poppy Seed & Blueberry Cake with Lemon Curd & Sorrel Cress

A Range of Premium Loose Leaf Tea

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

A Glass of Champagne

Montaudon Cuvee Brut, A Rich & Toasty Champagne with Notes of Almond & Brioche
Toast, Combined with Crispy Green Apple & Lime Accents.

Royal Afternoon Tea
£32.00 per person

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Vegetarian Afternoon Tea

A Selection of Sandwiches

Free Range Duck Egg & Mustard Cress Mayonnaise on Brioche Bun
English Cucumber with Hendricks Gin & Apple Chutney on Dark Malt Bread
Roasted Red Pepper & Hummus with Coriander on Spinach Bread
Moroccan Spiced Carrot, Butternut & Pomegranate with Pumpkin Seeds on Granary Bread
Re Fried Bean, Sweet Corn & Brown Rice Burrito Style Wrap

Freshly Baked Scones

Plain & Sultana Scones served with Cornish Clotted Cream & Mrs. Darlington's Jams

An Assortment of Home-baked Cakes

Yorkshire Rhubarb and Custard, Gingerbread & White Chocolate
Dark Chocolate Delice, Feuilletine & Gold Leaf
Roasted Pecan Tart topped with a Maple Syrup Jelly & Caramel mousse
Polenta, Poppy Seed & Blueberry Cake with Lemon Curd & Sorrel Cress

A Range of Premium Loose Leaf Tea

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

Vegetarian Afternoon Tea

£25.00 per person

Vegetarian Afternoon Tea with a Glass of Montaudon Cuvee Brut

£32.00 per person

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& you will be provided detailed information on each dish.*

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Vegan Afternoon Tea

A Selection of Sandwiches

English Cucumber with Hendricks Gin & Apple Chutney on Dark Malt Bread
Roasted Red Pepper & Hummus with Coriander on Spinach Bread
Moroccan Spiced Carrot, Butternut & Pomegranate with Pumpkin Seeds on Granary Bread
Re Fried Bean, Sweet Corn & Brown Rice Burrito Style Wrap
Smashed Avocado with Chipotle Chilli, Semi Dried Tomato on Crispy Tortilla Chip

Freshly Baked Scones

Plain & Sultana Vegan Scones served with Sweetened Soy Milk & Mrs. Darlington's Jams

An Assortment of Home-baked Cakes

Banana & Coconut Bread, Raspberry Gel
Bitter Chocolate Cake, Crystallised Hazelnut
Mini Red Berry Pavlova
Blueberry & Poppy Seed Sponge

A Range of Premium Loose Leaf Tea

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

Vegan Afternoon Tea

£25.00 per person

Vegan Afternoon Tea with a Glass of Montaudon Cuvee Brut

£32.00 per person

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& you will be provided detailed information on each dish.*

Prices are inclusive of VAT; also a discretionary 10% service charge will be added to your bill

Gluten Free Afternoon Tea

A Selection of Sandwiches

All Sandwiches served on Gluten Free Bread

Free Range Duck Egg & Mustard Cress Mayonnaise
Prawn & Crayfish Rockefeller
House Honey-baked Gammon with Stout Mustard
English Cucumber with Hendricks Gin & Apple Chutney
Poached Goosenagh Chicken with Lemongrass Mayonnaise, Mushrooms & Coriander

Freshly Baked Scones

Plain & Sultana Gluten Free Scones served with Cornish Clotted Cream & Mrs. Darlington's Jams

An Assortment of Home-baked Cakes

Chocolate Brownie, Crystallised Hazelnut
Lemon & Polenta Cake, Lemon Curd
Almond & Apple Cake, Caramel
Mini Red Berry Pavlova

A Range of Premium Loose Leaf Tea

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

Gluten Free Afternoon Tea
£25.00 per person

Gluten Free Afternoon Tea with a Glass of Montaudon Cuvee Brut
£32.00 per person

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& you will be provided detailed information on each dish.*

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Children's Afternoon Tea

Shot glass of fruit milk shake

A Selection of Sandwiches

Honey roast ham on granary bread

Cheddar cheese on white bread

Roast chicken on white bread

Cucumber and cream cheese on brown bread

Celery and carrot sticks

Freshly Baked Scone

Plain Scone served with Cornish Clotted Cream & Mrs. Darlington's Jams

An Assortment of Desserts

Slice of watermelon "pizza"

Mini jar of jelly sweets

Paint your own gingerbread man

Marshmallow and chocolate lollipops

Children's Afternoon Tea

£12.50 per person

Suitable for children aged up to 12

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& you will be provided detailed information on each dish.*

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Quintessential Teas

1903 – The Midland – A deep malty black tea made with Assam & Indonesian leaves. This pays homage to the founding of The Midland Hotel. Taking a leaf out of a quintessential English brew from historical British India, the blend is as glorious as the hotel's Edwardian architecture.

Midland Jubilee – Celebrations of days gone by at The Midland with a Victorian Sponge. A Light and fragrant Indian black tea with strawberries and nougat.

Due North - Inspired by great British railway travels, gentleman in top hats with cigar and a glass of whiskey in hand. The blend is a deep and smoky Chinese Lapsang Suchong with a touch of whiskey

Imperial Earl Grey – Black and rare milky oolong are scented with premium Italian bergamot oil to give a buttery, vanilla earl grey like no other.

Garden of Eden - A delicious union of black and green tea blended with roses, blue cornflowers and sweet notes of Japanese peach. Inspired by a trip to Blenheim Palace's Pleasure Gardens & exotic butterfly house

Green Flamingo - Inspired by a trip to Brazil. Gunpowder green combined with Rose and sweet Brazilian Graviola. It's light, fresh and sensual with a sweet fragrance that can be enjoyed hot or cold.

White Elixir - An edible beauty. This cleansing white tea is delicately blended with Jasmine petals, ginkgo leaves and spirulina. Known for its slimming properties, white tea combined with blue-green algae is a tea that is great for the skin and general well-being.

Tales of the Orient – An island escape. Relax and unwind with the infusion of rooibos, lemongrass, mango, chilli and lime. With fragrance of flavours from the Far East, it's a beautiful combination with a kick. Caffeine-free, it can be enjoyed throughout the day

British Mint & Caramel - National favourite with a twist. This fine peppermint tea is carefully blended with the right amount of caramel which adds a creamy sweetness to this fresh and icy herb.

Cleanse – Warm and uplifting Chai with cardamom, ginger and pepper blended with oats, dates and cacao beans. An invigorating blend of cinnamon, ginger, dates, malt grains, cacao beans and pepper makes this blend perfect after a heavy meal or exercise.

For Menu Only Not Online

Champagne and Sparkling Wines

| | 125ml | 750ml |
|--|-------|---------|
| Rondel Brut, Cava, Spain 11.5% | | £29.50 |
| Da Luca Prosecco, Italy 10.5% | £5.60 | £32.50 |
| Gancia Pinot di Pinot Brut Rose, Italy 11.5% | | £36.95 |
| Montaudon Cuvee Brut | | £40.00 |
| Lanson Pere et Fils Brut, 12.5% | £8.90 | £51.50 |
| Veuve Clicquot Ponsardin Yellow Label Brut | | £70.00 |
| Laurent Perrier Cuvee Rose Brut 12% | | £90.00 |
| Dom Perignon 12.5% | | £190.00 |

Wines that we sell may contain sulphates, egg or milk products. Please ask a member of staff should you need guidance

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