

THE  
BRASSERIE

AT THE TOWER HOTEL

AFTERNOON TEA





Images are for illustrative purposes only, cakes and pastries are subject to change.

# The story of afternoon tea

Tea drinking was a popular pastime in China many centuries before it became associated with the UK. It was in the 17th century when teapots began to grace the cafés and drawing rooms of England, mostly at breakfast time. It wasn't until the mid 19th century that the concept of 'taking afternoon tea' became firmly established.

It's generally believed that the afternoon tea trend was started in the 1840s by Anna Maria Russell, the 7th Duchess of Bedford and a close friend of Queen Victoria. With dinner being served later and later in fashionable circles, the Duchess apparently found it difficult to go from lunchtime until 8pm without something to eat. Hence she ordered tea, cakes and sandwiches to be served at around 4pm, an experience she enjoyed so much she started inviting friends to share it with her.

Soon upper and middle-class households across the country were following the Duchess's lead. Afternoon tea had become part of the British way of life.

# CLASSIC AFTERNOON TEA

£24.95 PER PERSON

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We've re-imagined the traditional afternoon tea menu to match British classics with some more exotic flavours. Enjoy delicious sweet and savoury treats accompanied by your choice of signature teas or artisan coffees from around the world.

## CAKES

Piña Colada panna cotta with pineapple jelly and toasted coconut

Strawberry cheesecake, raspberry glaze

Rich chocolate, caramel ganache tart, pecan praline

Red velvet cupcake, vanilla cream cheese frosting

Macarons

## SCONES

Freshly baked scones with homemade strawberry jam and Cornish clotted cream.

## FINGER SANDWICHES

Cucumber and cream cheese (v)

Free range egg mayonnaise and watercress (v)

Smoked salmon and dill cream cheese (v)

Honey roasted English ham and granary mustard mayonnaise

Chicken mayonnaise and avocado

## HOT BEVERAGES

Served with your choice of leaf or herbal infusion teas or a speciality coffee.

(v) Suitable for vegetarians. Prices include VAT. Food items described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance please advise a member of staff who will be pleased to assist you. Discretionary service charge of 12.5% will be added to the bill.

## SPARKLING AFTERNOON TEA

£29.95 PER PERSON

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Something to celebrate or simply feel like treating yourself? Make your afternoon tea experience feel extra special by adding a glass of chilled sparkling wine.

## CHAMPAGNE AFTERNOON TEA

£34.95 PER PERSON

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Darjeeling may be the 'Champagne of teas', but we can also offer you the real thing for a touch of indulgence. Upgrade with a glass of chilled bubbly.

## CREAM TEA

£11.95 PER PERSON

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Freshly baked scones with homemade strawberry jam and Cornish clotted cream.

Served with your choice of leaf or herbal infusion teas or a speciality coffee.



# OUR TEA SELECTION

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## ENGLISH BREAKFAST

Robust and entrancing. Enjoy with a splash of milk

## EARL GREY

Assam leaves with a liquoring of citrus bergamot

## ESTATE DARJEELING

The Champagne of teas, deliciously full-bodied and fragrant

## SENGHA

Steamed leaves yielding a smooth taste with fresh green vegetal notes

## CITRUS MINT

Exhilarating blend of peppermint and delighting citrus notes

## CHAMOMILE CITRON

Soothing blend of blossoms and herbs with a zest of citrus

## AFRICAN SOLSTICE

A botanical herb blend of berries and red rooibos

## BOMBAY CHAI

Rich imperial spices for a flavourful cup of exotica

## WHITE AMBROSIA

White tea with sweet notes of vanilla and island coconut

# BEVERAGES

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	Regular	Large
LATTE		£3.50
CAPPUCCINO	£3.20	£3.50
MOCHA		£3.50
HOT CHOCOLATE		£3.50
AMERICANO	£3.00	£3.20
ESPRESSO	£2.50	£3.00
	<b>0.33l</b>	<b>0.75l</b>
STILL WATER	£3.00	£5.00
SPARKLING WATER	£3.00	£5.00

# SOMETHING SPARKLING

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Turn any occasion into something a little more special with our selection of Champagne & sparkling wine.

	125ml	Bottle
<b>GANCIA PINOT DI BRUT</b> Just off-dry, fresh floral-scented sparkling wine	£5.25	£29.00
<b>PONGRÁCZ ROSÉ</b> A delicate salmon-pink rosé that shows delicate yeasty tones, layered with toast and ripe fruit, including blueberries	£6.95	£39.00
<b>TAITTINGER BRUT RESERVE</b> The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend	£9.95	£55.00
<b>TAITTINGER PRESTIGE BRUT ROSÉ</b> Stylish and dry with delicious summer fruit aromas and a long, full bodied flavour typical of Pinot Noir based Champagnes	£11.50	£65.00



# THE TOWER HOTEL

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