



THE GEORGE
COLCHESTER

AFTERNOON TEA

AT THE GEORGE

HIBISCUS BORA BORA

Hibiscus blossoms, apple pieces, papaya cubes, currants, elderberries, blackcurrants, dried raspberry & strawberry, sunflower & blossoms

Tasting notes: tropical fruits with zesty hibiscus & berries

SUPREME GENMAICHA

Japanese green tea, roasted rice kernels

Tasting notes: roasted grain aroma, hazelnut & vegetal notes

CHAMOMILE BLOSSOMS

Chamomile blossoms

Tasting notes: floral sweet aroma, apple & ripe pear notes

LEMON GRASS GINGER

Herbal blend of lemongrass, ginger pieces, liquorice root, peppermint leaves, lemon peel, black peppercorns

Tasting notes: zesty aroma with lemon & ginger notes

SENCHA GOJI-BERRY

Japanese green tea, goji berries, lemongrass, pomegranate arils flavouring & blue cornflower blossoms

Tasting notes: fruity & zesty aroma with berry & pine notes

ORGANIC VANILLA ROOIBOS

South African rooibos, natural flavouring & organic vanilla pieces

Tasting notes: creamy vanilla with honey & plum notes

ENGLISH BREAKFAST

Premium blend of black tea

Tasting notes: warm toasted caramel, aroma, full bodied

FINEST JAPANESE SENCHA

Japanese green tea, Ise Bay

Tasting notes: clean green grassy-sweet flavour

ASSAM MANJUSHREE TEA

Pure Indian black tea

Tasting notes: burnt caramel & spice aroma, honey & roasted grain notes

SUPREME EARL GREY

Black tea with bergamot oil & corn flowers

Tasting notes: robust & citrusy bergamot notes

MENTHOS GUNPOWDER

Pure Indian black tea

Tasting notes: woody eucalypt aroma with mint notes

DARJEELING HOUSE BLEND

Pure Indian black tea

Tasting notes: delicate muscatel cup, orange blossoms notes

PEPPERMINT LEAVES

Pure dried peppermint leaves

Tasting notes: refreshing mint aroma

JASMINE GREEN TEA

Green tea with Jasmine flowers

Tasting notes: light, floral, with intensely jasmine aroma

TRADITIONAL AFTERNOON TEA

SWEET TREATS

LEMON MERINGUE TART

280 kcal G,E,M,SO **V**

WHITE CHOCOLATE & WATERMELON MACARON

155 kcal N,E,M,SE,SO **V,GF**

TIRAMISU MOUSSE

black cherry gel, cocoa nibs 228 kcal G,E,M,S **V**

PAIN PERDU

white peach & cinnamon 180 kcal G,E,M **V**

SCONES

PLAIN SCONE

435 kcal M,G,E **V**

FRUIT SCONE

414 kcal M,G,E **V**

served with strawberry preserve 101 kcal SO
& clotted cream 235 kcal M **V,GF**

SANDWICHES

CUCUMBER & CREAM CHEESE

on white bloomer 111 kcal G,M,S **V**

EGG MAYONNAISE & CRESS

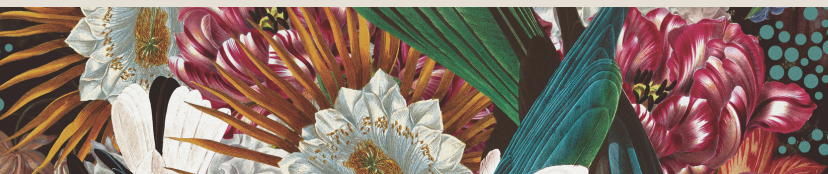
on white bloomer 172 kcal G,E,S **V**

CHICKEN & BASIL MAYONNAISE

on wholemeal bloomer 147 kcal G,E,S

SMOKED SALMON & DILL CRÈME FRAICHE

on wholemeal bloomer 126 kcal G,M,F,S



VEGETARIAN & VEGAN AFTERNOON TEA

SWEET TREATS

WATERMELON MACARON
167 kcal N **VE,GF**

LEMON MERINGUE TART
vanilla cream 235 kcal G **VE**

COFFEE CAKE
cream cheese mousse, black cherry & cocoa nibs 184 kcal G,N,SO **VE**

PAIN PERDU
white peach & cinnamon 249 kcal G **VE**

SCONES

PLAIN SCONE
431 kcal G **VE**

FRUIT SCONE
395 kcal G **VE**

served with strawberry preserve 101 kcal SO
& vegan cream cheese 72 kcal N **VE,GF**

SANDWICHES

CUCUMBER & VEGAN CREAM CHEESE
105 kcal G,N,S **VE**

RATATOUILLE & BASIL MAYONNAISE
131 kcal G,MU,S **VE**

ROASTED PEEPER HUMMUS & MUSHROOM
129 kcal G,SE,S **VE**

VEGAN CHEESE & SUNDRIED TOMATO TURNOVER
141 kcal G,N,S **VE**

GLUTEN FREE AFTERNOON TEA

SWEET TREATS

WHITE CHOCOLATE & WATERMELON MACARON
155 kcal N,E,M,SE,SO **V,GF**

LEMON MERINGUE TART
246 kcal E,M,SO **GF**

TIRAMISU MOUSSE
black cherry gel, cocoa nibs 244 kcal E,M,S **V,GF**

PAIN PERDU
white peach & cinnamon 107 kcal E,M **GF**

SCONES

PLAIN SCONE
309 kcal M **V,GF**

FRUIT SCONE
309 kcal G **V,GF**

served with strawberry preserve 101 kcal SO
& clotted cream 235 kcal M **V,GF**

SANDWICHES

CUCUMBER & CREAM CHEESE
105 kcal E,M **V,GF**

EGG MAYONNAISE & CRESS
168 kcal E **V,GF**

CHICKEN & BASIL MAYONNAISE
142 kcal E **GF**

SMOKED SALMON & DILL CRÈME FRAICHE
117 kcal E,M,F **GF**

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables will be subject to a discretionary service charge of 12.5%

