



**CROWNE PLAZA**<sup>®</sup>  
AN IHG HOTEL  
READING EAST

# Afternoon Tea



# Selection of Jing Tea

## **Camomile Tea**

Whole Chamomile flowers with a full mellow flavour and a refreshing finish

## **Earl Grey**

A perfectly focused classic rich Ceylon Tea lifted by the bright flavours of Bergamot

## **English Breakfast**

A golden and well-rounded classic Tea

## **Jasmine Silver Needle**

China's finest White Tea from the mountains of the Fujian Province, repeatedly scented with fresh Jasmine flowers

## **Lemongrass & Ginger**

Zesty and refreshing with a rounded gingery warmth, perfect with aromatic Asian food

## **Organic Jade Sword Green Tea**

A vividly fresh and bright Green Tea, cultivated in remote China Tea gardens at over 1000m and picked in early spring

## **Peppermint Tea**

Carefully selected Peppermint leaves with an intensely fresh and palate cleansing flavour

# £28pp

## Classic Afternoon Tea

Includes Your Choice of Freshly Brewed Tea

### Savoury

#### Traditional Finger Sandwiches

Ham & Mustard

Smoked Salmon & Dill Cream Cheese

Mature Cheddar & Pickle

Egg Mayonnaise & Watercress

### Sweet

#### Home Made Scones

Plain & Raisin Scones with Clotted Cream & Jam

#### Pastries

Macaroon

Carrot Cake

2 Additional Chef's Choice

---

**£34pp**

### Sparkling Afternoon Tea

Classic Afternoon Tea

+ 125ml Glass of Prosecco

**£38pp**

### Indulgent Afternoon Tea

Classic Afternoon Tea

+ 125ml Glass of Champagne



**£36pp**  
**Indian Afternoon Tea**

Includes Your Choice of Freshly Brewed Tea

**Savoury**

**Bombay Sandwich (v)**

Spiced Potato, Tomato, Green Chilli, Coriander Chutney

**Chicken Tikka Wrap**

Tandoor Chicken, Mint Yoghurt, Crispy Salad

**Aloo Channa Tart (V)**

Chickpeas, Potato, Onion, Tomato, Pomegranate, Sev, Tamarind Sauce

**Sabudana Vada (V)**

Tapioca Pearls, Peanuts, Cumin, Chaat Masala, Potato

**Served with Hari Chutney and Tamarind Sauce**

---

**Sweet**

**Home Made Scones**

Spiced Date Scones (V)

Cumin & Cheese Scones (V)

**Served with Clotted Cream & Preserves (V)**

**Pastries**

Gajar Halwa Cake (V)

Mango & Passionfruit Tort (V)

Gulab Jamun (V)

# Cocktails

<b>Aperol Spritz</b>	12.00
Aperol, Prosecco, Soda	
<b>St Germain Spritz</b>	12.00
Elderflower Liqueur, Prosecco, Soda, Lemon, Rosemar	
<b>Negroni Sbagliato</b>	12.00
Campari, Martini Rosso, Prosecco, Orange	
<b>Garden Grove Spritz</b>	12.00
Pink Gin, Elderflower, Prosecco Rosé, Berries, Cucumber	
<b>Mai Tai</b>	12.00
Dark Rum, Triple Sec, Orgeat, Gomme, Lime	
<b>Piña Colada</b>	12.00
White Rum, Coconut Rum, Coconut Syrup, Pineapple, Cream	
<b>Pisco Paloma</b>	12.00
Pisco, Triple Sec, Lime, Gomme, Pink Grapefruit Soda	
<b>Frozen Yuzu Daiquiri</b>	12.00
White Rum, Yuzu Sherbet Syrup, Mint	
<b>Frozen Gin &amp; Tonic</b>	12.00
Gin, Tonic, Elderflower Cordial, Rosemary, Cucumber	
<b>Sloe Down</b>	12.00
Gin, Fortified Wine, CBD INFUSED Peach & Ginger, Contains 15mg cannabidiol	
<b>Old Fashioned</b>	<b>Rye, 14.00   Cachaça, 12.00   Mezcal, 14.00</b>
Angostura Bitters, Cinnamon, Sugar	
<b>Overproof Mojito</b>	14.00
Overproof Rum, Fresh Mint, Fresh Lime, Brown Sugar, Soda	
<b>Strawberry Cake Martini</b>	14.00
Tequila Rose, Baileys, Vanilla Vodka, Chocolate, Sugar Shards	
<b>Passoã Star Martini</b>	12.00
Vodka, Passoã, Passion Fruit Purée, Fresh Lime, Prosecco	
<b>Espresso Martini</b>	12.00
Vodka, Coffee Liqueur, Espresso,	