

## *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 £42  
Festive Champagne Afternoon Tea £55

## *Afternoon Tea*

### *Savoury*

*Roast beef & horseradish*

*Mini salmon en croûte*

*Slow cooked turkey & stuffing with cranberry sauce*

*Free range egg mayonnaise & cress (V)*

### *Sweets*

*Rum & raisin Christmas pudding choux*

*White chocolate & cranberry cheesecake*

*Black Forest Morello cherry dome*

*Spiced orange custard & fig tart*

*Merengue crowned mince pies*

### *Scones*

*Plain & sultana scones with clotted cream & jam*

*Selection of teas & infusions*

## *Chelsea Harbour Tea Selection*

### *English Breakfast*

A classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour.

### *Pure Assam*

Grown alongside the mighty Brahmaputra River, in the shadow of the Himalayas, this malty little leaf yields a bold and gutsy flavour befitting of this spectacular landscape.

### *Earl Grey*

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom.

### *Classic Green*

Pure green tea leaves from the Yunnan province of China. Beautifully clear in liquor, with a subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation.

### *Vanilla Chai*

Bold and fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination.

### *Berrylicious*

Bursting with luscious berries, this vibrant infusion builds to a fruity crescendo, before giving way to the rich, caramelised notes of roasted dandelion root.

### *Apricot Blossom*

A subtle, complex blend of the downy young leaves and buds of Chinese Pai Mu Dan (White Peony) white tea and crisp green tea, drenched in sunny, ripe, soft stone fruit flavours. A truly elegant accompaniment to afternoon tea.

### *Lemon & Ginger*

Let go of your worries for a while and sink into the comforting warmth of this lemon and ginger infusion. A timeless marriage of flavour.

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