



AFTERNOON TEA AT THE GRAND HOTEL

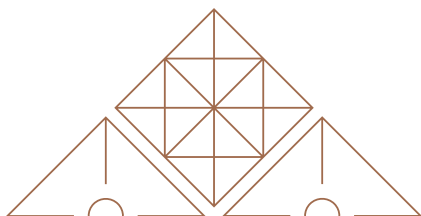
TRADITIONAL - £35

SPARKLING - £45

Afternoon tea, a classic English delicacy which was first dreamt up by Anna Russell, the seventh Duchess of Bedford in 1840 - a close, lifelong friend of Queen Victoria.

The Duchess asked for some cake, a pot of tea and some bread and butter one mid-afternoon so that she could fill 'that sinking feeling' she felt during the mid-afternoon.

This became a habit of hers and it soon became a fashionable social event for Anna and her high society friends.



WELCOME



Welcome to The Grand's Afternoon Tea served in the Salon in Madeleine's Bar.

This slice of Parisian chic on Colmore Row is full of character and history, we encourage you to take in all the iconic features and history The Grand has to offer.

Afternoon tea, brought to you by Head Pastry Chef Roger Lomas and his team influenced on seasonal flavours and delivered using French patisserie techniques, now served with a Grand twist with elegance and flair into a delightful afternoon experience.





SAVOURIES

Free range egg mayonnaise brioche roll

**Wiltshire roasted ham and whole grain
mustard emulsion**

**Blackberry & redcurrant chutney and
'Wookey hole' cheddar quiche**

Hot smoked salmon, capers and lemon

PETIT GATEAU

Clementine and pistachio tart

Clementine compote, pistachio frangipan,
crystallised pistachio's

Spiced carrot cake

Valrhona 33% Opalys baked vanilla
cheesecake, spiced carrot cake, Dulcey
chocolate pearls

Chocolate and blackberry mousse

Crunchy chocolate base, Millot 74% &
blackberry mousse

SCONES

Pain d'épice scone

Earl grey-soaked golden raisin scone

Spiced cranberry preserve

Blackberry curd

Whipped Rodda's clotted cream

PLEASE INFORM YOUR WAITER IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS.

We take careful steps to minimise cross contamination in the kitchen but cannot guarantee
that dishes are free from traces of nuts, soy, dairy, egg, wheat or other allergens.



FREE FROM

SAVOURIES

Cheese and berry chutney

Egg mayonnaise

Blackened red pepper & cream cheese tart

Spiced chicken and spinach

PETIT GATEAU

Clementine and vanilla tart

Vanilla biscuit, clementine compote, vanilla
whipped white chocolate

Spiced carrot cake

Baked vanilla cheesecake, spiced carrot cake

Chocolate and blackberry mousse

Crunchy chocolate base, Valrhona Millot 74% &
blackberry mousse

SCONES

Lightly spiced scone

Earl grey-soaked golden raisin scone

Spiced cranberry preserve

Blackberry curd

Soya spread



KIDS £22

12 YEARS AND UNDER

SAVOURIES

Wiltshire ham and mayonnaise

Egg mayonnaise

Cheese and chutney tart

SWEETS

Spiced cereal milk sandwich

Cereal milk set cream with a lightly spiced biscuit

The Grand jaffa cake

Chocolate and orange layered slice

Mix berry madeleine

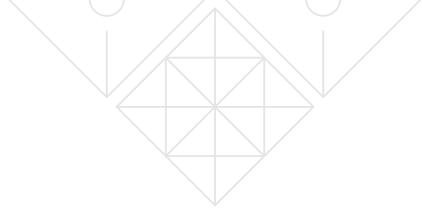
Berriollette curd filled madeleine with crispy
raspberry

SCONE

Chocolate scone

Strawberry jam

Clotted cream



DRINKS

TEA & COFFEE

Speciality Teas & Tisanes

Assam / Darjeeling / Earl Grey / English Breakfast Hunan
Green / Jasmine Pearls / Lapsang Souchon / Lemon Verbena
/ Milky Oolong / Peppermint / Rooibos / Silver Needle

Quarter Horse Coffee

Americano / Cappuccino / Flat White / Latte / Macchiato

Espresso

Hot Chocolate

