



# FESTIVE AFTERNOON TEA AT THE GRAND HOTEL

## TRADITIONAL

£35 A selection of loose leaf tea from  
Newby Tea's, London, UK

## SPARKLING

£45 with a glass of Simpson's Chalklands Classic  
Cuvee N.V. Kent UK

Additional glass £14 Bottle £59

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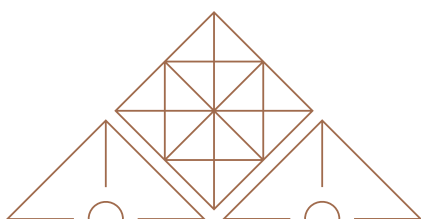
£45 with a glass of Simpson's Canterbury Rose  
2020, Kent, UK

Additional glass £15 Bottle £62

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£50 with a glass of Perrier-Jouet Grand Brut,  
N.V, France

Additional glass £21 Bottle £103



# WELCOME



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

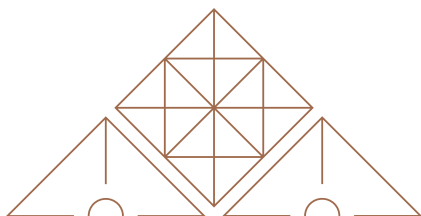
This slice of Parisian chic on Colmore Row is full of character and history, we encourage you to take in all the iconic features and history The Grand has to offer.

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.

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.





## 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**



# MINI MADELEINES £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**



# TEAS & TISANES

## **Assam**

Strong and smooth with notes of sweetness, India's finest Assam derives character from cool winter nights and monsoon rains

## **Darjeeling**

From the slopes of the Himalayas, a classic yet complex black tea with fragrant hints of muscatel

## **Earl Grey**

The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil. Rich and balanced with a citrusy edge

## **English Breakfast**

Celebrated and enduring, English Breakfast remains an essential element of the British morning. Fresh, robust and reviving

## **Lapsang Souchong**

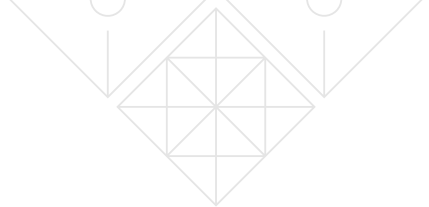
Full-bodied, layered and dramatic, this smoky Lapsang Souchong has been perfected over thousands of years in China's Fujian Province

## **Silver Needle**

An exquisite white tea from China's Fujian Province, silvery leaf buds are plucked in spring and left to dry naturally in the sun for a clean, pure and delicate finish

## **Milk Oolong**

Made with the finest Tieguanyin oolong from China, this tea is sweet, creamy and delightfully floral



## **Hunan Green**

Tightly rolled spirals of the finest tea from China's celebrated Hunan Province. Spring-harvested for a subtle and fragrant result.

## **Decaffeinated English Breakfast**

The caffeine-free companion of our classic English Breakfast, as rich and full-bodied as the original.

## **Rooibos**

A rich South African blend, this caffeine-free tisane entices with notes of nut and orange and a lasting spiciness.

## **Jasmine Pearls**

Exquisite hand-rolled pearls of green leaves infused with the scent of aromatic jasmine blossom. A delightfully unforgettable tea.

## **Peppermint**

The refreshing taste of whole peppermint leaves rich in menthol oils makes this caffeine-free tisane the natural choice for after-dinner refreshment.

## **Lemon Verbena**

This caffeine-free tisane is subtly refreshing with gentle citrus notes, courtesy of the elegant leaves of lemon verbena.

## **Chamomile**

Naturally soothing, this mellow tisane made from chamomile flowers heralds the arrival of moments of calm.