



AFTERNOON TEA AT THE GRAND HOTEL

TRADITIONAL

£35 A selection of loose-leaf tea from
Newby Teas, London, UK

SPARKLING

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

Additional glass £14 Bottle £59

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

Additional glass £15 Bottle £62

PREMIUM CHAMPAGNE

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

Additional glass £24 Bottle £120





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 Mustapha Rahimi 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, 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 soon became a fashionable social event for Anna and her high society friends.





SAVOURIES

Free range egg mayonnaise

Cucumber, dill and horseradish

Turkey, cranberry and brie

Leek and pancetta tart

PETITS GATEAUX

Spiced Pear and Lychee

Spiced pear bavaois, mulled red wine
gel, lychee cremeux

Mixed Berries and White Chocolate

Mixed berries with light cream,
whipped white chocolate ganache,
raspberry gel

Valrhona Mousse and Orange

Dark Valrhona chocolate mousse, spiced
orange cremeux, blood orange gel

SCONES

Pumpkin & sunflower seeds scone

Orange & cinnamon scone

Seasonal preserves and jams

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.



AFTERNOON TEA

Vegan and Gluten Free

SAVOURIES

Sun blushed tomato hummus, burnt aubergine

Cucumber, dill, horseradish

Beetroot, leeks and feta tart

‘Chicken’ and cranberry sauce

PETITS GATEAUX

Spiced Pear and Lychee

Spiced pear bavaois, mulled red wine
gel, lychee cremeux

Mixed Berries and White Chocolate

Mixed berries with light cream,
whipped white chocolate ganache,
raspberry gel

Valrhona Mousse and Orange

Dark Valrhona dark chocolate mousse,
spiced orange cremeux, blood orange gel

SCONES

Orange & cinnamon scones

Seasonal preserves and jams

Vegan butter

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Prices are in gbp sterling & include vat at the current rate. A 12.5% Discretionary service charge,
shared wholly with the team, will be added to your bill.



MINI MADELEINES £22

12 YEARS AND UNDER

SAVOURIES

Turkey and cranberry

Free range eggs and mayo

SWEETS

Banana & Chocolate Tart

Banana sponge, banana mousse and
whipped milk chocolate

Vanilla and White Chocolate

Tiger cake with Madagascan vanilla
and white chocolate ganache

SCONE

Chocolate scone

Plum jam

Clotted cream



TEAS & TISANES

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.

Cranberry

A bright copper cup with a tart cranberry aroma, warming and full-bodied with a tangy, sweet finish.



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

Masala Chai

A dark amber cup with a fragrant aroma, a sweet, spicy taste and a full-bodied finish.