

## A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Our afternoon teas are freshly prepared and handmade daily by our professional pastry chefs. We hope you enjoy your experience with us.

### Tea Selection

#### Loose tea leaves

English breakfast, Earl Grey, Afternoon Tea, Ceylon Decaffeinated Black Tea, Lung Ching, White Jasmine and Apricot, Rooibos Orange and Cactus Fig, Whole Leaf Peppermint, Very Berry

#### Caffeine free loose tea leaves

Redbush caramel velvet, Mint tea, English breakfast

#### Tea bags

Pure green, Jasmine green, Peppermint, Camomile, Chocolate and coconut, English breakfast

#### Caffeine free tea bags

Cranberry and raspberry, Mango and strawberry, Lemon and ginger, Strawberry and raspberry, Blackcurrant and blueberry

## AFTERNOON TEA MENU

Served from 12-5pm

**GRAND JERSEY**  
HOTEL & SPA

## Traditional Afternoon Tea

### Finger Sandwiches

Harissa chicken, beetroot houmous, avocado and coriander wrap

Smoked salmon, lemon and dill crème fraîche

Roast ham, remoulade sauce and rocket

Cucumber, spinach and cream cheese

Truffle egg mayonnaise and watercress

### Scones

Plain and raisin scones, served with Jersey black butter, strawberry jam and clotted cream.

### Sweet Treats

Apricot and white chocolate macaron

Cherry and green Matcha tea mini pavlova

Jivara chocolate mousse and raspberry gateau

Summer berry and lemon travel cake with buttercream

Blueberry and melon verrine

**£29.50 per person**

## Savoury Afternoon Tea

### Finger Sandwiches

Harissa chicken, beetroot houmous, avocado and coriander wrap

Smoked salmon, lemon and dill crème fraîche

Roast ham, remoulade sauce and rocket

Cucumber, spinach and cream cheese

Truffle egg mayonnaise and watercress

### Savouries

Salt and pepper squid, Nuoc Cham dressing, coriander and charred lime

Heritage tomato, Parma ham, oregano and xeres dressing on sourdough

Panko king prawns, spring onion, coriander, chilli and aioli

Toasted brioche, Jersey crab and spiced lemon butter

Chargrilled rib eye beef brochette, pepper and tartare sauce

**£29.50 per person**

## Vegetarian Afternoon Tea

### Finger Sandwiches

Roasted vegetables, balsamic, rocket and basil wrap

Beetroot houmous, avocado and coriander

Truffle egg mayonnaise and Jersey watercress

Cucumber, spinach and cream cheese

Mature Cheddar cheese and red onion chutney

### Scones

Plain and raisin scones, served warm with Jersey black butter, strawberry jam and clotted cream.

### Sweet Treats

Apricot and white chocolate macaron

Cherry and green Matcha tea mini pavlova

Jivara chocolate mousse and raspberry gateau

Summer berry and lemon travel cake with buttercream

Blueberry and melon verrine

**£29.50 per person**

## Vegan Afternoon Tea

### Finger Sandwiches

Roasted aubergine, balsamic, olives and rocket

Cucumber and rocket

Red pepper, chilli, basil and toasted seeds

Beetroot houmous, falafel, avocado and

coriander wrap

Heritage tomato, herb purée, oregano and xeres

dressing on sourdough

### Scones

Plain and raisin scones, served warm with Jersey black butter, strawberry jam and vegan cream.

### Sweet Treats

Amatika chocolate and apricot mousse

Summer berry and lemon travel cake

Jasmine and passion fruit macaron

Key lime and pink guava cheesecake

Coconut tapioca and mango verrine

**£29.50 per person**

**This is a sample menu. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST at current rate.

## NGCI Afternoon Tea

### Finger Sandwiches

All served on gluten-free bread.

Harissa chicken, beetroot houmous, avocado and coriander wrap

Smoked salmon, lemon and dill crème fraîche

Roast ham, remoulade sauce and rocket

Cucumber, spinach and cream cheese

Truffle egg mayonnaise and watercress

### Scones

Raisin scones, served with Jersey black butter, strawberry jam and clotted cream.

### Sweet Treats

Amatika chocolate and apricot mousse

Summer berry and lemon travel cake

Jasmine and passion fruit macaron

Key lime and pink guava cheesecake

Coconut tapioca and mango verrine

**£29.50 per person**

## Kids Afternoon Tea

### Finger Sandwiches

Cheddar cheese

Ham

Strawberry jam

### Sweet Treats

Strawberry swiss roll lollipop cake

Homemade ring doughnut with hundreds of thousands icing

Smartie butter cookie ice cream sandwich

Caramel popcorn

Churros cornet with cinnamon sugar

**£12.50 per child**

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