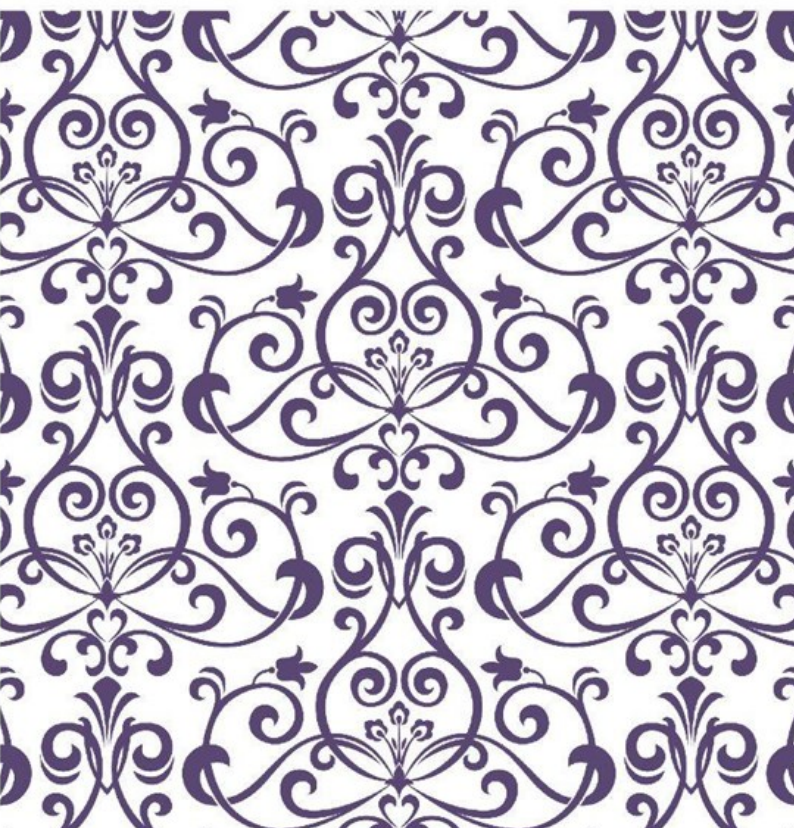


AFTERNOON TEA MENU

Served from 12-5pm

BRAYE BEACH

— HOTEL —
ALDERNEY



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 8 pm. 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. We hope you enjoy your experience with us.

Traditional Afternoon Tea

Selection of finger sandwiches

Served on white and wholemeal bloomer

**Smoked salmon and crème fraîche
Truffle egg mayonnaise and cress (v)
Coronation chicken**

Mature Cheddar and red onion chutney (v)

Warm plain and fruit scones

Served with Mel's preserves and clotted cream

Chef's Selection of Homemade Cakes and Pastries

Your choice of Camellia's tea or filter coffee

£28 per adult

Add a glass of Champagne for £16

Camellia's Tea Selection

Please enjoy our carefully chosen selection of premium teas, served conveniently in tea bags for the perfect cup every time.

Chamomile herbal

A golden cup with a creamy and sweet infusion. An all-time favourite for calming the nerves, soothing irritability, and comforting the digestive system.

Earl grey

Earl Grey's distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours.

English breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas, which have been carefully blended to create a full-bodied, strong cup of breakfast tea.

Green mint

An invigorating tea combining the strength of a high-quality green tea with the delightful sweetness and aroma of mint leaves.

Lemon and Ginger

A refreshing combination of lemongrass, lemon peel and ginger, marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

Peppermint

Blended using only the highest quality mint leaves. This light and invigorating infusion develops delicious, sweet undertones, with a crisp freshness.

Sencha Green

The long green leaves create a beautiful emerald cup with sweetish grassy notes and hints of pine nuts.

Very berry

An exciting, pure fruit tea consisting of a wide selection of juicy berries and dried papaya, characterized by a vivid fruitiness and a pleasing sweetness.

Hand PICKED
HOTELS

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.