GRAND JERSEY
HOTEL & SPA
ST HELIER, JERSEY

FESTIVE AFTERNOON TEA MENUS



Hand PICKED HOTELS

A BRIEF HISTORY

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 late 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 the 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.



CAMELLIA'S
TEA HOUSE

English Breakfast Tea

A robust and malty black tea, a delicious combination of Assam and Ceylon teas, which have been carefully blended to create a full-bodied, strong cup of breakfast tea. A dark copper cup, with a hearty flavour, ideally taken with milk.

Earl Grey

Earl Grey is one of the most widely drunk teas in the world and its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours, embodying the finest English tea.

Afternoon Tea

Also known as High Noon tea, this black tea blend has a particularly lovely taste with malty undertones. This tea is blended with long leaves from Darjeeling and Ceylon and is the ideal accompaniment to scones, cakes and sweet delights.

Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones, which has retained its character by a flavour protecting CO_2 decaffeinating method. This tea is ideal for those who want to reduce caffeine in their diet.

Lung Ching

Also known as 'Dragonwell', this is one of the most famous Chinese green teas worldwide, renowned for its quality and remarkable flavour. This medium bodied tea smoothly combines the classic green tea character, with a sweet and slightly toasty notes.

White Jasmine and Apricot

A delectable and refreshing combination of white and green tea with succulent apricots, reminiscent of summer orchards, bound with delicate jasmine undertones and warming ginger. A light golden infusion with soft texture that will refresh and soothe your senses.

Rooibos Orange and Cactus Fig

A delicious rooibos blend, packed with fascinating ingredients such as papaya, liquorice and orange.

The distinct creamy sweetness of rooibos is complemented by fragrant citrus notes and a fruity finish - an exciting, caffeine free alternative to tea and coffee.

Whole Leaf Peppermint

This premium whole leaf peppermint has mildly sweet undertones and a crisp, menthol freshness that can be enjoyed all day long. Peppermint is well known for being a fantastic digestive tonic and a stimulant for the mind and body.

Very Berry

An exciting, pure fruit tea consisting of a wide selection of juicy berries and dried papaya. The deep red cup is characterised by a vivid fruitiness and a pleasing sweetness, balanced by the tart hints of hibiscus.

Orange Blossom

Refreshing and reminiscent of orchards, this white tea blend captures the essential oils of ripe oranges and mullein flowers and infuses them amongst soft white and green tea leaves.

FESTIVE AFTERNOON TEA

SANDWICHES

Smoked salmon, horseradish and dill cream cheese

Roast British beef, pommery mustard mayonnaise, onion chutney

Prawn cocktail, Marie rose sauce

Coronation cucumber, raisin chutney

SCONES

Plain and raisin scones, served warm with strawberry Jam,

Jersey black butter and clotted cream

SWEET TREATS

Treacle tart, pear William

Jersey black butter cheesecake, salted caramel apple

Matcha green tea and passion fruit choux

Orange cake, cinnamon, dark chocolate ganache

A discretionary service charge of 12.5% for the food and beverage element of your visit will be added to your final bill at the hotel. 100% of service charge is split equally amongst all team members. 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.

VEGETARIAN AFTERNOON TEA

SANDWICHES

Hen egg mayonnaise and watercress

Smoked applewood cheddar, rocket, onion chutney

Crushed avocado, harissa mayonnaise, coriander

Coronation cucumber, raisin chutney

SCONES

Plain and raisin scones, served warm with strawberry Jam,

Jersey black butter and clotted cream

SWEET TREATS

Treacle tart, pear William

Jersey black butter cheesecake, salted caramel apple

Matcha green tea and passion fruit choux

Orange cake, cinnamon, dark chocolate ganache

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CHILDREN'S AFTERNOON TEA

FINGER SANDWICHES

Cheddar cheese

Ham

Strawberry jam

SWEET TREATS

Vanilla mini magnum

Gingerbread man biscuit

Strawberry and chocolate Swiss roll

Chocolate and banana mousse pine tree

Homemade Doughnut and chocolate

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VEGAN AFTERNOON TEA

SANDWICHES

Falafel, humus, red chilli

Vegan cheese, rocket, onion chutney

Crushed avocado, siracha mayonnaise, coriander

Cucumber, raisin chutney, spring onion

SCONES

Plain and raisin scones, served warm with strawberry Jam,

Jersey black butter and vegan whipped cream

SWEET TREATS

Coconut macaron, passion fruit

Blood orange cheesecake

Calamansi cake, vanilla "buttercream"

Chocolate, roasted pear William, sesame tuile

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GLUTEN FREE AFTERNOON TEA

SANDWICHES

Smoked salmon, horseradish and dill cream cheese

Roast British beef, Pommery mustard mayonnaise, onion chutney

Prawn cocktail, Marie rose sauce

Coronation cucumber, raisin chutney

SCONES

Raisin scones, served warm with strawberry Jam,

Jersey black butter and clotted cream

SWEET TREATS

Coconut macaron, passion fruit

Blood orange cheesecake

Calamansi cake, vanilla "buttercream"

Chocolate, roasted pear William, sesame tuile

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SAVOURY AFTERNOON TEA

SANDWICHES

Smoked salmon, horseradish and dill cream cheese

Roast British beef, pommery mustard mayonnaise, onion chutney

Prawn cocktail, Sriracha marie rose sauce

Coronation cucumber, raisin chutney

CHEESE SCONES

Mature cheddar cheese scone served warm

with Jersey black butter

SAVOURY

Jersey beef slider, smoked cheddar, rosemary aioli

Sweet corn fritters, sriracha mayo

Smoked ham hock croquette, celeriac remoulade

Onion Bhaji, black garlic

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CHAMPAGNE & SPARKLING WINE

By the glass 125ml

SACCHETTO, 'FILI', PROSECCO £9
Veneto, Italy NV
A stylish modern prosecco, that is fresh and inviting.

VILLA SALETTA, SPUMANTE DI SANGIOVESE £9
Tuscany, Italy 2014
Red fruit and lively bubbles from this champagne-style Tuscan.

CHAPEL DOWN, BRUT RESERVE £12
Kent, England 2021
Fresh, clean, refreshing and well-balanced English sparkling.

CHAPEL DOWN, ROSÉ RESERVE £13
Kent, England 2021
Dry and elegant with bright berry fruit balanced with crisp acidity.

HENRIOT, BRUT SOUVERAIN £15
Champagne, France NV
Approachable, yet layered, with a creamy texture and refreshing finish.

HENRIOT, BRUT, ROSÉ £17
Champagne, France NV
An expressive and stylish rose that combines fresh berry fruit, elegance and a fine mousse.

BOLLINGER, SPECIAL CUVÉE £19
Champagne, France NV
A rich yet refined brut that showcases Bollinger's hallmark depth and complexion.