

ST PIERRE PARK

ST PETER PORT, GUERNSEY

A *Hand* PICKED HOTEL

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ENVELOPE TEA SELECTION

ASSAM

Brew Time 3-5 minutes

Best served with a touch of milk

CHAMOMILE

Brew Time 2-4 minutes

Best served without milk

CEYLON

Brew Time 3-5 minutes

Drink black or with a touch of milk, or with
lemon

DARJEELING

Brew Time 2-3 minutes

Drink black or with a drop of milk

EARL GREY

Brew Time 2-4 minutes

Best served black, or with a drop of milk

ENGLISH BREAKFAST

Brew Time 2-4 minutes

Best served black, or with a drop of milk

GREEN TEA

Brew Time 2-4 minutes

Best served without milk

MANGO & STRAWBERRY

Brew Time 3-4 minutes

Best served without milk

PEPPERMINT

Brew Time 2-3 minutes

Best served without milk

AFTERNOON TEA HISTORY

It is with great pleasure that we welcome you to Afternoon Tea at St Pierre Park. The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

Our ingredients are locally sourced, skilfully prepared and served fresh each day.

***Afternoon Tea is served daily from
2pm-5pm***

We use the finest loose leaf tea provided by Twinings, which boasts the Royal Warrant of Appointment to her Majesty Queen Elizabeth II

All ingredients may not be listed for menu items. If more information about allergens is required, please ask a member of the team

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TRADITIONAL AFTERNOON TEA

selection of finger sandwiches:

tuna & cucumber wrap, prawns & Marie Rose, BLT ciabatta, chicken & roasted nuts, smoked cheddar & red onion marmalade

fresh baked plain & mix berry scones, with jam & clotted cream

banoffe mokatine, passions fruit macaroon, chocolate brownie, butter milk panna cotta, mini battenberg

selection of traditional and herbal teas or coffee

£17.00 per person

add a glass of Bruno Paillard Champagne

£10 per person

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SUPERFRUITY INFUSION

Brew Time 2-4 minutes

Best served without milk or over ice for a refreshing alternative

A deliciously juicy and fruity blend, packed with wonderful countryside flavours. Naturally caffeine free

THE EARL

Brew Time 2-4 minutes

Best served black, or with a touch of milk

Inspired by the classic Earl Grey tea, The Earl contains more bergamot notes. An aromatic floral blend, with deep copper colour.

THE LADY

Brew Time 2-4 minutes

Best served black, or with a touch of milk

Unique to Twinings, Lady Grey is Earl Grey's elegant cousin. With the same light and delicate taste of bergamot but with added hints of oranges and lemons.

THOROUGHLY MINTED INFUSION

Brew Time 2-3 minutes

Best served without milk or over ice for a refreshing alternative

Everything you expect from the ultimate mint experience. Glorious peppermint, rounded with vibrant bursts of sweet spearmint. Naturally caffeine free.

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CHILDREN'S AFTERNOON TEA

selection of finger sandwiches:

egg & mayonnaise, strawberry jam, mild
Guernsey cheddar cheese, sliced ham

fruit skewer, chocolate brownie

cupcake, gingerbread man

hot chocolate

£8.50 per person

CREAM TEA

fresh baked scone, with homemade
strawberry preserve

selection of traditional and herbal teas or
coffee

£7.50 per person

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LOOSE LEAF TEA SELECTION

ALL DAY DECAF TEA

Brew Time 3-5 minutes

Best served black, or with a touch of milk
A robust blend of the finest Assam, Kenyan
and Ceylon teas produces a rich,
revitalising cup of tea

ELDERFLOWER & BLOSSOM

Brew Time 2-3 minutes

Best served black, or with a touch of milk
A light, sweet Darjeeling tea containing
marigold flowers and pink cornflowers. Has
peachy notes and a fragrant burst of
elderflower.

FULL ENGLISH

Brew Time 3-5 minutes

Best served black, or with a touch of milk
A popular blend of tea from Assam,
Ceylon and Kenya, each cup contains tea
from over 15 tea gardens.

MIGHTY ASSAM

Brew Time 3-5 minutes

Best served black, or with a touch of milk
A rich deep amber tea, ideal with
'elevenses' and throughout the day. This
Indian tea makes a good alternative to
coffee after a meal

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MOROCCAN MINT WITH ROSE

Brew Time 1-2 minutes

Best served without milk

A light green tea with tastes of sweet mint and floral rose notes. Contains 20% spearmint.

REDBUSH CARAMEL VELVET

Brew Time 2-3 minutes

Best served black, or with a touch of milk

A vibrant copper red brew, extraordinarily refreshing. The flavour of rich, creamy sweet caramel sits perfectly alongside the Redbush. Naturally caffeine free

ROSY FIG

Brew Time 1-2 minutes

Best served without milk

This is a mellow, sweet White tea with a hint of rose, figs and almond.

SIMPLY SENCHA

Brew Time 1-2 minutes

Best served without milk

This is a wonderfully mellow and slightly sweet green tea that makes for such easy drinking that we've added nothing to it. It is simply Sencha.

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ELEVENSES*

selection of finger sandwiches:

tuna & cucumber wrap, prawns & Marie Rose, BLT ciabatta, chicken & roasted nuts, smoked cheddar & red onion marmalade

cheese scone, caramelised bacon & rosemary scone, sour cream and chives, red onion jam

vegetable spring roll, prawn cocktail in filo basket, parmesan and herb arancini, smoked salmon and cucumber on oatcake biscuit, crispy duck and spring onion rilette

selection of traditional and herbal teas or coffee

£17.00 per person

**all pastries are baked to order, please allow 20 minutes preparation time*

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