

# GREYFRIARS

COLCHESTER



## GreyFriars' Afternoon Tea in the Rose Room

“Tea! Thou soft, thou sober, sage and venerable liquid...

“Thou female tongue-running, smile-smoothing, heart-opening, wink-tipling cordial, to whose glorious insipidity I owe the happiest moment of my life, let me fall prostrate. The soothing rite that calms the soul, lifts the spirit and makes any afternoon an extraordinary event”

~ Colley Cibber: *The Lady's Last Stake*, 1708 (English Actor-Manager)

The heyday of afternoon tea was in the days of the British Empire when the “Sahib” and his family, having taken early luncheon, would have to wait until the cool of the late evening to take dinner.

Afternoon tea filled the gap and when they returned home they brought the ceremony back home with them. It was at this point that the fashionable hotels took wholeheartedly to the serving of traditional afternoon and Devonshire cream teas, following the introduction in the mid 1840s by Anna, Duchess of Bedford, to fill in the time between early luncheon and dinner.

We understand that some of our guests have special dietary requirements (vegetarian, vegan and cultural) and would be delighted to accommodate any particular preferences within your afternoon tea selection.

Please let us know how with 24 hours' notice, so we can tailor your Afternoon Tea experience to suit your requirements.

Food Allergies and intolerances: Before ordering please speak to a member of our team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask a member of our team.

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## **GreyFriars' Afternoon Tea**

£23.00 per person

Our traditional afternoon tea is the perfect balance of sweet & savoury.

### **Afternoon Tea Selection**

#### Sandwiches

Maldon smoked salmon, orange spiced cream cheese  
Ham, mustard grain mayonnaise  
Cream cheese, cucumber  
Coronation chicken rolled in roasted almonds  
Free range egg mayonnaise, watercress

#### Sweet

Chocolate & cherry panna cotta, dark chocolate glaze  
Carrot cake, cream cheese frosting  
Vanilla cheesecake, lemon curd  
Pistachio & white chocolate macaron

#### Scones

Mixed fruit & raisin  
Plain

Served with clotted cream and homemade strawberry preserve

Vegetarian and Vegan options are available, please ask a member of our team, allowing us at least 24 hours' notice.

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## **Gentlemen's Afternoon Tea**

(24 hours' notice required)

£23.00 per person

Our Gentlemen's Afternoon Tea features old English favourites for an indulgent savoury experience.

### **Afternoon Tea Selection**

#### Sandwiches

Maldon smoked salmon, orange spiced cream cheese  
Ham, mustard grain mayonnaise  
Cream cheese, cucumber  
Coronation chicken rolled in roasted almonds  
Free range egg mayonnaise, watercress

#### Savouries

Chicken croquette  
Mini Newbridge Farm beef & wild mushroom Wellington  
Wild boar Scotch egg with quince gel  
Crayfish cocktail, lobster mayonnaise, melba toast

#### Scones

Maple cured bacon scone & black truffle butter  
Plain

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## Grey Friars Afternoon Tea Drinks List

| Champagne & Sparkling  | Glass  | Bottle                    |
|--|--------|---------------------------|
| Prosecco, Amori, Italy, Extra Dry<br>Crisp and elegant with apple and pear notes.  | £7.00  | £29.50                    |
| Pinot Grigio Rosado Brut, Vetriciano, Italy<br>Delicious rose sparkling, full of vibrant raspberry and red berry flavours.   | £7.25  | £35.00                    |
| Champagne, Moutard, Grande Cuvee, Côtes des Bar, France NV Brut<br>Fine, rich aromas with fragrances of butter, almond and brioche.  | £12.00 | £60.00<br>½ bottle £32.50 |
| Champagne, Moutard, Prestige Rosé, Epernay, France NV Brut<br>Fresh red fruits such as raspberries and wild strawberries evolving towards peppery and spicy aromas.  | £15.00 | £75.00                    |
| Sparkling wine, New Hall Vineyards, Essex<br>Chelmsford, England Pink Brut 2014<br>Appealing perfumed nose with floral notes complemented by a refreshing and clean finish.                                    |        | £49.00                    |
| Sparkling wine, Goring Estate, Sussex, South Downs, England NV Brut<br>Elegant and complex English sparkling wine combining fruit with subtle toasty nutty notes.  |        | £49.00                    |
| Champagne, Laurent Perrier, Tours-sur-Marne, France NV Brut<br>Wonderfully fresh with a suppleness on the palate and a lingering finish.   |        | £85.00                    |
| Champagne, Laurent Perrier, Cuvée Rosé, Tours-sur-Marne, France NV Brut<br>Delicate and complex, a memorable for its exceptional freshness and unique aromas of fresh picked red berries.                      |        | £99.00                    |
| Champagne, Bollinger, Special Cuvée, Ay, France NV Brut<br>This is a full-flavoured, with lovely weight produced with Grand and Premier Crus.  |        | £99.00                    |
| Champagne, Dom Perignon Moët et Chandon, Hautvillers, France Vintage Brut 2009<br>A pure, bright, airy bouquet with floral, fruity tone unfolds into candied fruit, toasted notes and hints of liquorice.      |        | £175.00                   |
| Champagne, Krug, Grande Cuvée, Reims, France NV Brut<br>Famous Champagne has an intense bouquet with full round aromas and a superbly rich flavour of hazelnuts.   |        | £195.00                   |
| Champagne, Cristal, Louis Roederer, Reims, Grand Cru, France Vintage 2007 Brut<br>An exquisite mouthfeel that is lively but precise, with notes of yellow peach, a hint of spice and creamy, seductive finish. |        | £295.00                   |

## Red Wine

|  | Glass | Bottle |
|--|-------|--------|
| Merlot, Tierra Antica, Valle Central, Chile 2016<br>Red and black fruit aromas such as cherries and blackberry with a subtle and spicy bay leaf character. | £5.35 | £19.50 |
| Malbec, Doña Paula, Mendoza, Argentina 2016<br>Soft and smooth with fresh flavours of black fruits.  | £5.75 | £21.00 |
| Shiraz, Metal Label, Berton Vineyard, Australia 2015<br>A rich wine bursting with blackberry & plum fruit aromas and toasty, oaky, vanilla notes.          | £7.35 | £26.00 |

## White Wine

|  |       |        |
|--|-------|--------|
| Sauvignon Blanc, Tierra Antica, Valle Central, Chile 2016<br>Bright refreshing acidity and long finish.                | £5.35 | £19.50 |
| Chardonnay, Boundary Line, Australia 2013<br>Aromas of white peaches citrus and melon presage a soft cleansing palate. | £5.75 | £20.50 |
| Pinot Grigio, Il Casone, IGP Venice, Italy 2016<br>Fresh with hints of spice, tropical fruit and good minerality.      | £6.25 | £23.00 |

## Cocktails

|  |        |
|--|--------|
| Kir Royale<br>A classic cocktail of crème de cassis charged with Champagne.  | £12.50 |
| Classic Champagne Cocktail<br>Champagne, Cognac, angostura bitters and sugar.  | £13.50 |
| Rossini<br>Fresh strawberry charged with Prosecco.   | £8.50  |
| Bellini<br>A classic cocktail of Prosecco and white peach originating from Harry's Bar in Venice.                            | £8.50  |
| Prosser's Margarita<br>A blend of Jose Cuervo Tradicional tequila, agave nectar and fresh lime.                              | £7.50  |
| Rose & Lychee Martini<br>A delicate combination of Finlandia Vodka, lychee and rose liqueur with a dash of Peychaud bitters. | £8.00  |
| All Saints Spritz<br>Raspberry vodka, a dash of fresh lemon, Strawberries, shaken and topped off with chilled prosecco.      | £10.00 |

## Mocktails

|  |       |
|--|-------|
| Bramble Bush<br>Blackberries, fresh lemon, elderflower and apple juice.      | £5.00 |
| Passion Wagon<br>Passion fruit, fresh lime, and grenadine charged with soda. | £5.00 |

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## Little Prince and Princess Tea

(for children under 12)  
(24 hours' notice required)

£18.00 per person

Afternoon tea should not just be reserved for adults, so we have adapted our traditional menu to suit every little Prince and Princess to enjoy. Before they sit down to their delicious treats, our team will assist children in decorating their own cupcake.  
(This service is complimentary and subject to the availability of the staff.  
Please allow us at least 24 hours' notice if you would like to include this option.)

### Drink Selection

#### Tea

Strawberry or chocolate milkshake  
Hot chocolate or warm cinnamon milk  
Pink lemonade

#### Sandwiches

##### Ham

Cheddar cheese  
Free range egg mayonnaise

#### Sweet

##### Fruit jellies

Star 'jammy dodger'  
Cookie & cream  
Pistachio & white chocolate macaron

A freshly baked scone, fruit or plain, served with clotted cream  
and homemade strawberry preserve

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# GreyFriars' Afternoon Tea Selection



The following tea is sourced and selected by **Rare Tea Company**

## **Royal Air Force Tea for Heroes**

Makaibari Estate, Darjeeling, India and Satemwa Estate, Thyolo Mountains, Malawi  
Traditional British tea at its finest - made originally for a Battle of Britain WW2 navigator. This tea has a unique depth of flavour with satisfying complexity. With soft, floral notes from the foothills of the Himalayas and a rich, deep base from the Shire Highlands of Malawi. It has an aromatic honey nose with a malty finish.

## **Earl Grey**

Satemwa Estate, Thyolo Mountains, Malawi and Reggio Calabria, Italy  
A traditional Earl Grey made exclusively by Rare Tea Company from hand-crafted single estate black tea and natural bergamot oil from the ancient citrus groves of Calabria. This is tea as it used to be - not a modern approximation of a classic. A clean and exceptionally bright tea and can be enjoyed with a twist of lemon zest in place of milk.

## **Second Flush Muscatel Darjeeling**

Makaibari Estate, Darjeeling, India

This highly fragrant black tea is picked in the foothills of The Himalayas on one of the oldest and most beautiful estates in Darjeeling. They care immeasurably about the land, the people who live and work on it, and craft the finest tea imaginable. It has a heady, floral aroma with dark notes of caramel and muscatel grapes. Best enjoyed without milk.

## **Whole Green Leaf**

Fuding, Fujian Province, China

An exquisite Chinese green tea that has been meticulously hand-crafted. The leaves are fired in a wok over charcoal in the same way, and in the same place it has been produced for 3000 years. Refreshing with a light smoky undertone, it is the antithesis of bitter, mass produced green teas.

## **Jasmine Silver Tip**

Fuding, Fujian Province, China

A delicate white tea crafted entirely from spring buds. The tea is carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of only the Chinese Imperial family. A deep and heady aroma with an elegant and gentle flavour.

## **Sri Lankan Lemongrass**

Amba Estate, Ravanna Falls, Sri Lanka

A smooth, rich herbal infusion with flavours of cut hay and lemon drops. This uniquely complex and full-bodied lemongrass is grown in a remote mountain tea garden above the Ravanna falls, Sri Lanka.

## **English Peppermint**

Tregothnan Botanical Gardens, Cornwall, UK

A rare English peppermint grown in Cornwall on the Tregothnan Estate, established in 1335. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

It has a strong peppery nose with a smooth balanced flavour.

## **English Chamomile**

Tregothnan Botanical Gardens, Cornwall, UK

Grown in a botanical garden on the Tregothnan Estate in Cornwall. These chamomile flowers are extraordinarily sweet, pure and aromatic.

The taste of summer meadows.

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