

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.

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

Grey Friars' Afternoon Tea

£23.00 per person

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

Afternoon Tea Selection

Savoury (sandwiches)

Maldon smoked salmon, cream cheese
Free range egg mayonnaise, Hampshire watercress
Suffolk ham, mustard grain mayonnaise
Mature artisan Cheddar cheese, tomato
Coronation chicken rolled in roasted almonds

Sweet

Strawberry and lychee macaroon
Black forest gateaux
Mini macadamia sponge, praline cream
Dark chocolate and orange torte

A warm selection of freshly baked scones served with Devonshire clotted cream and home-made strawberry preserve with a pot of tea of your choice, served with milk or lemon.

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

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Champagne Afternoon Tea

£30.00 per person

Afternoon Tea becomes even more of an occasion. The complete Grey Friars' Afternoon Tea is accompanied by a glass of perfectly chilled Champagne, served in our timeless filigree crystal champagne saucers.

Afternoon Tea Selection

Savoury (sandwiches)

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Suffolk ham, mustard grain mayonnaise
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Coronation chicken rolled in roasted almonds

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Black forest gateaux
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Gentlemen's Afternoon Tea

24hrs notice required

£23.00 per person

Afternoon Tea Selection

Sandwiches

Maldon smoked salmon, cream cheese
Free range egg mayonnaise, Hampshire watercress
Suffolk ham, mustard grain mayonnaise
Mature artisan Cheddar cheese, tomato
Coronation chicken rolled in roasted almonds

Savouries

Wild boar Scotch egg with relish
Mini Dedham Vale beef Wellington
Norfolk black leg chicken croquette
Colchester potted crab with rye toast

Scones

Maple cured bacon scone and black truffle butter,
plain or sultana scone

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Elegant Gentlemen's Afternoon Tea

24hrs notice required

Your Gentlemen's Afternoon Tea is served with a large glass of delicious
2010 Château Fleur De Lisse, Saint Emilion, Grand Cru

£30.00 per person

Afternoon Tea Selection

Sandwiches

Maldon smoked salmon, cream cheese
Free range egg mayonnaise, Hampshire watercress
Suffolk ham, mustard grain mayonnaise
Mature artisan Cheddar cheese, tomato
Coronation chicken rolled in roasted almonds

Savouries

Wild boar Scotch egg with relish
Mini Dedham Vale beef Wellington
Norfolk black leg chicken croquette
Colchester potted crab with rye toast

Scones

Maple cured bacon scone and black truffle butter,
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Little Prince and Princess Tea

**(for children under 12,
24hrs 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 cupcakes.

This service is complimentary and subject to the availability of staff. Please allow us at least 24 hours' notice if you would like to include this option.

Drink Selection

Tea

Strawberry Milkshake

Hot Chocolate

Mocktails

Sandwiches

Suffolk ham

Cheddar cheese

Free range egg mayonnaise

Sweet

Fruit jellies

Chef's own 'jammy dodger'

Cookie and cream

Strawberry macaroon

A freshly baked scone, fruit or plain, served with Devonshire clotted cream and home-made 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.

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Herbal Infusions

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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