Gluten Free Afternoon Tea

2 Sultana Scones,

Strawberry Jam & Cornish Clotted Cream £5.00

Half Cream Tea

Tea, Coffee or Orange Juice, 3 Cream Tea Fancies,

2 Sultana Scones, Strawberry Jam and Cornish Clotted Cream £11.95

Full Cream Tea

Tea, Coffee or Orange Juice,

Selection of Sandwiches:

Smoked Salmon Sandwich

Free Range Egg Mayonnaise Sandwich

Cucumber & Cream Cheese Finger Sandwich

2 Sultana Scones, Strawberry Jam & Cornish Clotted Cream

3 Cream Tea Fancies £16.95

Desserts

Cake of the Day £3.95

Selection of Ice Cream – Chocolate, Vanilla & Strawberry £6.00

2 Home-Made Waffles, Mixed Berry Compote & Whipped Cream £6.95

2 Home-Made Waffles, Maple Syrup & Vanilla Ice Cream £6.95

Kids Option: 1 Waffle, Chocolate Sauce & Vanilla Ice Cream £3.50

What's in my Dish? We're Allergen Ready. Want to know more about what is in a dish? Allergen advice available on request

https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL



Library Bar

Afternoon Tea is served 14:00 pm till 16:00 pm

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History of Afternoon Tea

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event. During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional afternoon tea consists of a selection of dainty sandwiches (including of course thinly sliced cucumber sandwiches), scones served with clotted cream and preserves. Cakes and pastries are also served. Tea grown in India or Ceylon is poured from silver tea pots into delicate bone china cups.

Our Cream Teas are prepared every morning in the hotel kitchen by our Pastry Chef.

We are sorry if we run out, please book to save disappointment.

All our Cream Teas are available as a Gluten free option

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Afternoon Tea

2 Home-made Scones,

Strawberry Jam & Cornish Clotted Cream

Half Cream Tea

Tea, Coffee or Orange Juice, 3 Cream Tea Fancies,

1 Plain and 1 Fruit Scone, Strawberry Jam
and Cornish Clotted Cream
£11.95

Full Cream Tea

Tea, Coffee or Orange Juice,
Selection of Sandwiches:
Smoked Salmon on home-made Bread,
Free Range Egg Mayonnaise on a Bridge Roll,
Cucumber & Cream Cheese Finger Sandwich
1 Plain and 1 Fruit Scone, Strawberry Jam & Cornish Clotted Cream
3 Cream Tea Fancies £16.95

Royal Cream Tea

£21.95

£5.00

Same as the full Cream Tea including a Glass of House Champagne

Additional Sandwiches can be purchased with a Cream Tea:

Smoked Salmon on home-made Walnut & Raisin Bread	£2.25
Free Range Egg Mayonnaise on a bridge roll	£1.50
Cucumber & Cream Cheese Finger Sandwich	£1.25
All Three Sandwiches	£5.00

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