

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

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>

Sweet wine Special

To complement your Cream Tea

Moscato, Steeple Jack, South Australia 2014 125ml £5.50

Gilberts Afternoon Tea

All our Cream Teas are available from 14.00 till 16.00

2 Home-made Scones

Strawberry Jam & Cornish Clotted Cream
£5.00

Half Cream Tea

Tea, Coffee or Orange Juice, 3 Cream Tea Fancies,
1 Plain and 1 Fruit Scone,
Strawberry Jam & Cornish Clotted Cream
£11.95

Full Cream Tea

Tea, Coffee or Orange Juice,
Selection of Sandwiches:
Smoked Salmon on home-made Walnut & Raisin 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
Same as the full Cream Tea including a Glass of House
Champagne

All our Cream Teas are available as a Gluten free option

Any of the sandwiches above can be exchanged with any other sandwich below with no additional charge

A Full Cream tea includes three Finger Sandwiches.

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
Falafel Flatbread, Cumin & Coriander Mayo	£1.50
Humus & Roast Vegetable Sandwich	£2.00
Ham & Tomato Sandwich	£1.50

Savoury Items

Pastrami Sandwich £9.50
served with Gherkins, sweet Mustard and Sauerkraut

Panini, all served with Crisps and Pickled Cabbage - £8.00

Tomato, Mozzarella & Pesto (v)

Ham and Cheese

Tuna and Sweetcorn Melt

Bacon & Brie

Roasted Vegetables, Hummus & Halloumi Cheese (v)

Wine Recommendations

Sparkling Wine/ Champagne	Vintage	125ml	250ml	Bottle
Prosecco Le Dolci Colline	NV	£6.00		£25.00
Pinot Grigio Rose Brut, Mirabello	NV	£6.00		£25.00
Champagne Brugnion 1er Cru	NV	£7.00		£39.00
White Wine				
House White, Servin Blanc	2014	£4.00	£7.00	£19.50
Pinot Grigio, Provincia di Pavia	2013	£5.00	£8.25	£23.00
Sauvignon Blanc, Jean Belmont	2013	£4.75	£7.75	£22.00
Vouvray Demi Sec, A. Bonhomme	2014	£5.00	£8.00	£22.50
Rose Wine				
Pinot Grigio Rose, di Pavia	2013	£5.00	£8.25	£23.00
Red Wine				
House Red, Servin Rouge	2014	£4.00	£7.00	£19.50
Malbec, Don Aparo, Mendoza	2013	£5.25	£8.50	£24.00
Merlot, The Guru, Hoopenburg	2014	£4.75	£7.75	£22.00

Full Wine List is available on request

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