

## A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a “sinking” feeling during the late afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Our afternoon teas are freshly prepared and handmade daily by our professional pastry chefs. We hope you enjoy your experience with us.

### Tea Selection

#### Loose Tea Leaves

English Breakfast, Earl Grey, Chamomile Flowers, Ceylon Decaffeinated Black Tea, Lemon and Ginger, White Jasmine and Apricot, Rooibos Orange and Cactus Fig, Whole Leaf Peppermint, Very Berry

#### Caffeine Free Loose Tea Leaves

Redbush Caramel Velvet, Mint Tea, English Breakfast

#### Tea Bags

Pure Green, Jasmine Green, Peppermint, Camomile, Chocolate and Coconut, English Breakfast

#### Caffeine Free Tea Bags

Cranberry and Raspberry, Mango and Strawberry, Lemon and Ginger, Strawberry and Raspberry, Blackcurrant and Blueberry

## AFTERNOON TEA MENU

Served from 2-5pm

L’HORIZON  
— BEACH HOTEL & SPA —

## Traditional Afternoon Tea

### Finger Sandwiches

Atlantic prawn and crayfish served on a brioche bun

Tandoori chicken and raita on brown bread

Smoked scottish salmon, cucumber and crème fraîche  
on brown bread

Cheese and spring onion on white bread (v)

Classic cucumber, dill and cream cheese on white  
bread (v)

### Scones

Plain and raisin scones, served warm with  
homemade lemon curd, strawberry jam  
and clotted cream

### Sweet Treats

Zesty lemon curd tart topped with Italian meringue

Espresso and chocolate ganache

Apricot and orange cheesecake

Madagascan vanilla and winterberry opera cake

**£28 per person**

**Add a chilled glass of Bruno Paillard**

**Champagne for £9.00**

## Savoury Afternoon Tea

### Finger Sandwiches

Atlantic prawn and crayfish served on a brioche bun

Tandoori chicken and raita on brown bread

Smoked scottish salmon, cucumber and crème fraîche  
on brown bread

Cheese and spring onion on white bread (v)

Classic cucumber, dill and cream cheese on white  
bread (v)

### Scones

Rosemary and Black Wax cheddar scone,  
served warm with Jersey black butter

### Savouries

Jersey black butter, pork and apple roll

Chicken, leek and stilton bonbon

Wild mushroom velouté and truffle cappuccino

Smoked haddock kedgeree risotto

**£28 per person**

**Add a chilled glass of Bruno Paillard**

**Champagne for £9.00.**



## Ruinart Afternoon Tea

### Finger Sandwiches

Atlantic prawn and crayfish served on a brioche bun

Tandoori chicken and raita on brown bread

Smoked scottish salmon, cucumber and crème fraîche  
on brown bread

Cheese and spring onion on white bread (v)

Classic cucumber, dill and cream cheese on white  
bread (v)

### Scones

Plain and raisin scones, served warm with  
homemade lemon curd, strawberry jam  
and clotted cream

### Sweet Treats

Zesty lemon curd tart topped with Italian meringue

Espresso and chocolate ganache

Apricot and orange cheesecake

Madagascan vanilla and winterberry opera cake

**All accompanied by a chilled glass  
of Ruinart Blanc de Blancs Champagne.**

**£42 per person**

## Vegetarian Savoury Afternoon Tea

### Finger Sandwiches

Beetroot and goat's cheese served on a brioche bun  
Coronation oomph quorn and watercress  
on brown bread  
Cheese and spring onion on white bread  
Hickory smoked cured carrot and vegan harissa  
mayonnaise on brown bread  
Classic cucumber, dill and cream cheese on white  
bread

### Scones

Rosemary and black was Cheddar scone, served  
warm with Jersey black butter.

### Sweet Treats

Jersey black butter, quorn sausage and apple roll  
Leek and Stilton bonbon  
Wild mushroom velouté and truffle cappuccino  
Tomato, basil and mozzarella risotto

£28 per person

Add a chilled glass of Bruno Paillard  
Champagne for £9.00.

## Vegan Afternoon Tea

### Finger Sandwiches

Beetroot and tofu served on a brioche bun  
Houmous, charred pepper and crisp onions  
on white bread  
Hickory smoked cured carrot and vegan harissa  
mayonnaise on brown bread  
Classic cucumber, dill and cream cheese on white  
bread

### Scones

Vegan scones served warm with strawberry  
jam and vegan cream.

### Sweet Treats

Dark chocolate and orange heart  
Piña Colada panna cotta  
Winterberry semifreddo  
Apple and Jersey black butter oat crumble

£28 per person

Add a chilled glass of Bruno Paillard  
Champagne for £9.00.

## NGCI Afternoon Tea

### Finger Sandwiches

Atlantic prawn and crayfish served on a brioche bun

Tandoori chicken and raita on brown bread

Smoked scottish salmon, cucumber and crème fraîche  
on brown bread

Cheese and spring onion on white bread (v)

Classic cucumber, dill and cream cheese on white  
bread (v)

### Scones

Plain and raisin scones, served warm with  
homemade lemon curd, strawberry jam  
and clotted cream.

### Sweet Treats

Zesty lemon curd tart topped with Italian meringue

Espresso and chocolate ganache

Apricot and orange cheesecake

Dark chocolate and orange heart

**£28 per person**

**Add a chilled glass of Bruno Paillard**

**Champagne for £9.00.**

## Kids Afternoon Tea

### Savoury Bites

Mini prawn cocktail

Cumberland sausage roll

Cheeseburger slider

Cheese and ham finger sandwiches

### Sweet Treats

Banoffee pie meringue

Wonka white chocolate bar

Glazed strawberry tart

Pineapple and watermelon skewer

### Milkshake

Choice of vanilla, chocolate and strawberry.

**£14.00 per person**