



### **Salmon & Cucumber Sandwich:**

A twist on the most historic of afternoon sandwich, this sandwich pays homage to the cucumber sandwich which was introduced in the 1840's when John Montagu the fourth earl of sandwich in the 1700's had the idea of filling 2 slices of bread with a filling to make it more appetising and inventing what is now so famously known as "The Sandwich"

### **Ham & Cheese:**

The history of the ham and cheese sandwich has been debated for many years but early history shows An Englishwoman, writing in 1923 of her passage through Ellis Island on a trip to the U.S., noted:

It was the noon hour... in a little while porters came along with baskets of very good ham and cheese sandwiches"

### **Coronation Chicken Sandwich:**

The Coronation Chicken Sandwich was created in 1953, when renowned florist Constance Spry and cordon bleu chef Rosemary Hume catered for a banquet to celebrate the coronation of Elizabeth II. It was inspired by the 'Jubilee Chicken' which was created for George V's silver jubilee in 1935.

### **Brie & Avocado:**

The most modern of our sandwiches, Avocado has become ever more popular with today's trends. We have chosen to pair this with a brie in substitute for pickle to bring give a more of a modern day taste.

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### **Flummery:**

The name is first known in Gervase Markham's 1623 *Countrie Contentments, or English Huswife*. A traditional sweet pudding traditionally made from small oatmeal boiling until a stiff jelly texture. We have kept the recipe alive and added rhubarb for a twist in flavour.

### **Passion Fruit & Berry Egg:**

In tribute to the love of the Faberge speckled eggs first created in 1885 by Peter Carl Fabergé. This desert is filled with a creamy passion fruit mousse and topped with seasonal berry selection.

### **Chocolate Rainbow Cake:**

A rainbow of rich chocolate is served to represent the Gnomon of a sundial pointing to 4pm in which afternoon tea is traditionally served

### **Pear & Caramel Mousse:**

Pears are one of the world's oldest cultivated and beloved fruits. ... In The Odyssey, the Greek poet laureate Homer lauds pears as a "gift of the gods." Here paired with a stout caramel sauce, the flavours of both the sauce and the fruit contrast and yet match at the same time.

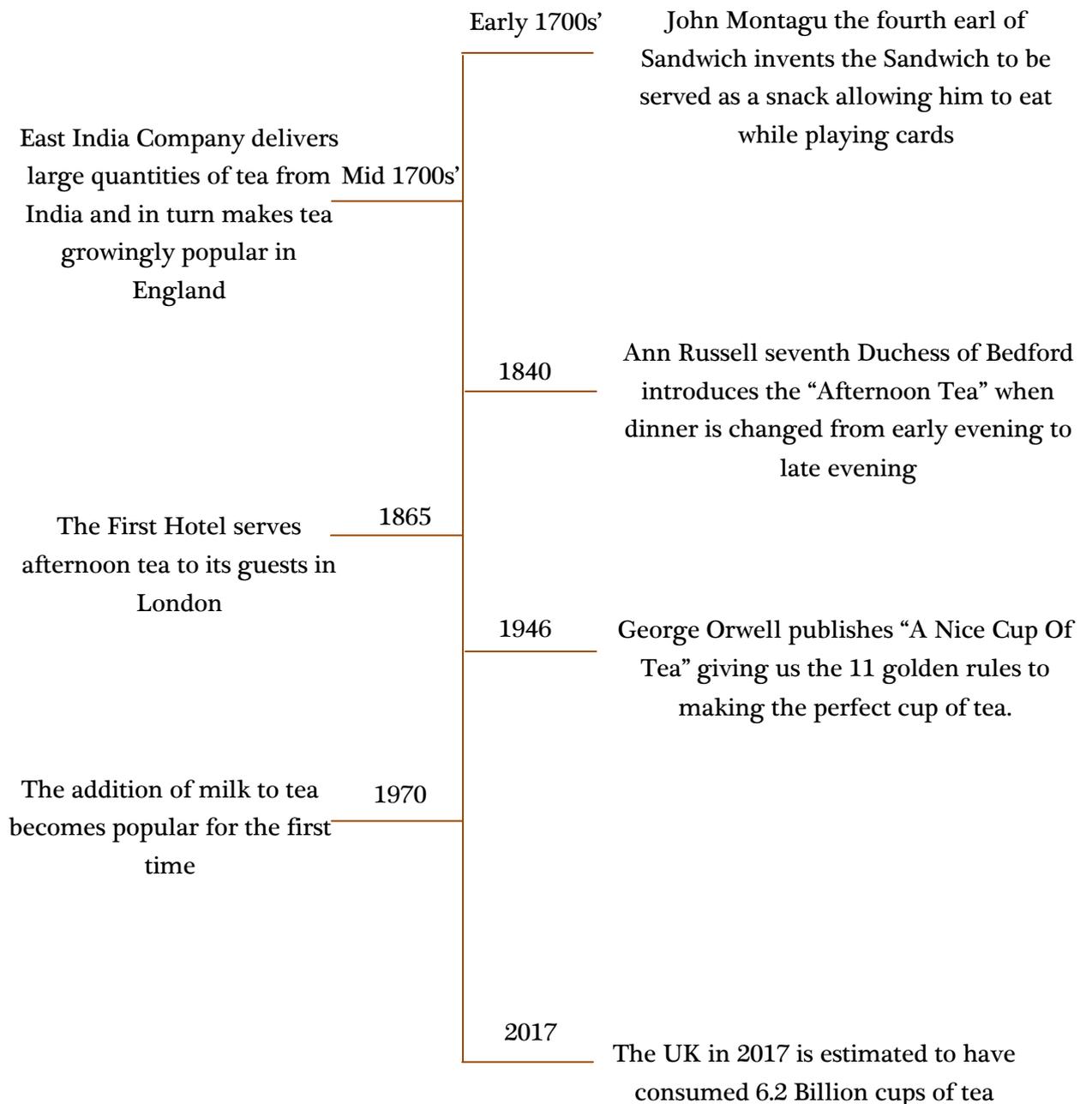
### **Lemon Tart:**

The earliest known mention of this was in 1897 in a village in Dorset when it was entered into a family cookbook. Since then it has established itself as a must in any English dessert menu. Originally it was made from boiled lemon and sugar but we have refined it to a creamy classic.



## Travel Through Time Afternoon Tea

The travel through time afternoon tea is to pay homage to the history of this famous midday tea that can be traced back to the early 1800s when Anna Russell, the seventh Duchess of Bedford became annoyed by hunger caused by only having two meals a day. The Duchess then decided to schedule time to take tea and enjoy a snack in the afternoon due to dinner at this time being served so late in the evening. The Duchess first conducted this as a private ceremony but was eventually joined by her acquaintances, and this was then perpetuated throughout England to give us now what is famously known as the afternoon tea.





## **TEA SELECTION**

### **Jasmine Dragon Pearl**

China gave tea to the world and the earliest written records date from almost 300BC. To represent this, we have chosen Jasmine Dragon Pearl, hand rolled pearls of scented green tea that have been layered up to six times fresh jasmine blossoms. The tea takes its name from the pearls traditionally seen under the feet of stone dragons guarding the entrances to imperial palaces in China.

### **Genmaicha**

Tea appeared in Japan in the ninth century, bought from China by Buddhist monks, and became popular during the 12<sup>th</sup> century. Japan has developed his own strong tea culture and unique styles of making and blending tea, and our Genmaicha represents this tradition. Containing toasted rice, this tea is both unique and very healthy, with high levels of antioxidants.

### **1886**

By the second half of the 19<sup>th</sup> century tea was rapidly becoming the most popular drink across many European countries, and the international trade was centred in London. Tea arrived from all the major growing nations to be sold to blenders at the daily auctions. This was when Walter Whittard opened his shop in Fleet Street, and "1886" is a historic blend inspired by the style of tea that became so popular at this time.

### **Chelsea Garden**

The Chelsea Flower Show has been held in Chelsea since 1912, when the Royal Horticultural Society removed the event of there from central London. This delightful white tea with rose buds and summer fruits takes inspiration from this, and also from the Chelsea Physic Garden which was founded in 1673 and is one of the oldest botanical Gardens in England.

### **Darjeeling**

When India started mass cultivation of tea in the late 19<sup>th</sup> century, tea became a global product. The supreme Indian tea is Darjeeling, which became known as the "Champagne" of teas, and its delicate, refined taste became particularly popular in the 1920s. Grown on the Himalayan foothills, our Darjeeling is from the "second flush", the second harvest of the year between May and June producing the most developed flavour.

### **Extravagant Earl Grey**

As tea drinking spread to Europe in the 18<sup>th</sup> and early 19<sup>th</sup> centuries, it was an expensive, luxury product for the upper classes. This tradition also produced its own specialities, the most popular of which was a special blend developed for the second Earl Grey, British Empire. Our Extravagant Earl Grey is, like the original, based on fine China tea with delicious natural flora and citrus flavourings.

### **Vanilla Honeybush**

As demand for tea grew, large plantations were set up in Africa, notably in Malawi and Kenya. However Africa has its own herbal tea tradition and our Vanilla Honeybush, from a plant grown exclusively in the wild in the Cederberg Mountains of South Africa, flavoured with Madagascan vanilla, is full-bodied infusion similar to Rooibos but with its own special character.



THE  
CHELSEA  
HARBOUR  
HOTEL  

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LONDON

**CLASSIC BLENDS**

**English Breakfast**

**Earl Grey**

**Sencha Green**

**Peppermint**

**Very Berry Crush**

**Cucumber & Mint**