

The
Drawing
Room

FESTIVE AFTERNOON TEA MENU



CHAPTERS

| | |
|---|----|
| FESTIVE AFTERNOON TEA | 3 |
| FESTIVE VEGAN AFTERNOON TEA | 4 |
| BLACK TEA & OOLONG TEA | 5 |
| GREEN TEA, WHITE TEA & HERBAL INFUSIONS | 6 |
| FRUIT AND FLORAL PREMIUM RANGE | 7 |
| BROWN'S SEASONAL TEA LIBRARY | 8 |
| CHAMPAGNE | 9 |
| BROWN'S GIFTS | 10 |

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HISTORY OF BROWN'S HOTEL

Brown's Hotel has a fascinating history and has hosted many distinguished guests since it opened as London's first ever hotel in 1837.

It is from here that Rudyard Kipling penned many of his novels and it is believed that The Drawing Room was the inspiration for Agatha Christie's 'At Bertram's Hotel.' To this day, this chic, five-star establishment welcomes guests "in-the-know."

Brown's Hotel personifies the refined sophistication of modern British luxury. Each room and suite is individually decorated and many feature antiques and contemporary artworks, creating an elegant and fashionable air. The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service; our award-winning Afternoon Tea is ideal for those seeking a quintessential English experience. A luxurious spa and state-of-the-art gymnasium offer a discreet sanctuary within this vibrant city.

Afternoon tea is legendary at Brown's and we hope that you will remember it forever.



THE HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century. At the time it was usual for people to take only two main meals a day, breakfast and dinner at around 8 o'clock in the evening.

The Duchess of Bedford, lady in waiting to Queen Victoria, started the practice of taking a pot of tea and light meal, privately in her boudoir during the afternoon.

Later friends were invited to join her for "tea and a walk in the fields."

Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room.

Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

This tradition has developed over the years. We recommend that guests begin their afternoon tea with finger sandwiches, followed by warm scones with clotted cream and homemade strawberry jam, concluding with seasonal pastries.

THE DRAWING ROOM

FESTIVE AFTERNOON TEA

WELCOME MULLED WINE



TRUFFLED CLARENCE COURT EGG MAYONNAISE
spelt bread

MOXON'S SMOKED SALMON, ORANGE AND DILL BUTTER
malted wheat bread

ROAST BRONZE TURKEY, BARON BIGOD BRIE AND CRANBERRY
multigrain bread

CUCUMBER, CREAM CHEESE AND LEMON MINT
white bread

GLAZED NORFOLK HAM, CELERIAC REMOULADE, GRAIN MUSTARD
caraway seed bread

DELICA PUMPKIN AND SINODUN HILL GOAT CHEESE TARTLET



FRESHLY BAKED PLAIN AND ORANGE ZEST AND CINNAMON SCONES
Served with homemade strawberry jam and Cornish clotted cream



CHESTNUT AND BLACKCURRANT MONT BLANC
DUNDEE CAKE

PINEAPPLE, COCONUT and TIMUT PEPPER BABA
BLACKFOREST ROULADE

GINGEBREAD AND CARAMEL MOUSSE

| | | |
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| Festive Afternoon tea | £55 | |
| With a glass of Moët & Chandon Brut NV | £65 | additional glass £21 |
| With a glass of Ruinart Rosé | £65 | additional glass £28 |
| With a glass of Ruinart Blanc de Blanc | £75 | additional glass £30 |

Served with our selection of teas and herbal infusions

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

THE DRAWING ROOM

FESTIVE VEGAN AFTERNOON TEA

WELCOME MULLED WINE



CUCUMBER, VEGAN CREAM CHEESE AND LEMON MINT
white bread

CARAMELIZED JERUSALEM ARTICHOKE, APPLE ALE CHUTNEY AND TOASTED HAZELNUT
multigrain bread

FRIED WINTER GREENS, CASHEW NUT AND SESAME
malted brown bread

CORONATION VEGETABLES WITH TOASTED ALMONDS AND DRIED APRICOT
spelt bread

ROAST BEETROOT, DELICA PUMPKIN AND SHERRY VINEGAR REDUCTION
caraway seed bread

WILD MUSHROOM AND BLACK TRUFFLE BUCKWHEAT TARTLET



SEASONAL FRUITS
coconut yogurt



MANGO AND LIME TAPIOCA CRACKER
SPICED APPLE AND CINNAMON ROULADE
RASPBERRY AND COCONUT LAMINGTON
CRANBERRY AND ALMOND MACAROON
SPICED CHOCOLATE FONDUE WITH DOUGNUTS

| | | |
|--|-----|----------------------|
| Festive Vegan Afternoon tea | £55 | |
| With a glass of Moët & Chandon Brut NV | £65 | additional glass £21 |
| With a glass of Ruinart Rosé | £65 | additional glass £28 |
| With a glass of Ruinart Blanc de Blanc | £75 | additional glass £30 |

Served with our selection of teas and herbal infusions

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

OUR CHRISTMAS FAVOURTITES

CHAI, DIMBULA, INDIA

Rich, rounded and warming flavours, combining the soft, gratifying complexities of Ceylon black tea with aromatic spices.

VANILLA BLACK TEA, RUHUNA, INDIA

A sweet and decadent treat, our Vanilla Black is a rich and smooth black tea scented with vanilla essence. The soft, creamy vanilla naturally sweetens the bolder black tea. A comforting afternoon treat.



BLACK TEAS

BROWN'S BREAKFAST BLEND, ASSAM, INDIA

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

BROWN'S AFTERNOON BLEND, ASSAM, INDIA

Balanced and full: lots of light, graceful and complex top notes followed by a pungent, malty finish. Refreshing and fortifying.

ASSAM GOLD, ASSAM, INDIA

Balanced, deep and harmonious flavours combining subtle red fruits, fired leaf and toasted grains.

DARJEELING, 2ND FLUSH, OKAYTI ESTATE, DARJEELING, INDIA

Sprightly, lively, sappy and refreshing with an enticing combination of fresh grass, plant sap and woodland earth.

EARL GREY, RUHANA, SRI LANKA

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the ceylon leaf. A perfectly focussed classic.

CEYLON, KANDY, SRI LANKA

A rich, soft and full tea, with a gentle yet textured profile. The taste is long and satisfying with an almost creamy wealth to it.

CORNISH GROWN TEA, CORNWALL, ENGLAND

The first tea grown in England. Tregothnan's tea is handpicked on their estate in Cornwall and is perfect morning brew. A consistent and awakening blend of exclusive hand-picked Tregothnan leaves with the finest Assam, it is simply delicious with bold, malty and full-bodied flavour.

GREEN TEAS

GENMAICHA, SHIZUOKA, JAPAN

Selected from the fertile soils of Shizuoka, Genmaicha is a beautiful balance of spring picked bancha green tea combined with Mochigome rice, that is steamed and roasted to impart delectable toasted flavour.

DRAGON WELL GREEN TEA, ZHEJIANG, CHINA

China's most famous green tea Jing's dragon well has lively and garden- fresh flavours underscored by silky hazelnut and liquorice-root complexity.

JASMINE PEARLS, FUJIAN, CHINA

Velvety, full and enticing green leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.



OOLONG TEA

WUYI OOLONG, FUJIAN, CHINA

This tea has coppery-brown liquor, a smooth buttery aroma and a rich and chocolaty flavour with hints of roasted nuts.



HERBAL INFUSIONS

WHOLE CHAMOMILE FLOWERS

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere- the definitive camomile combination.

WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

LEMONGRASS AND GINGER

Deeply aromatic with warming spices and highly refreshing, bright citrus notes.

BLACKCURRANT AND HIBISCUS FRUIT INFUSION

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing and full of charm.

WHITE TEA

WHITE PEONY, FUJIAN, CHINA

Grown in the cool misty mountains in Fujian. White peony pairs deep green and brown leaves with large downy silver buds. The leaves are dried slowly to produce a tea with beautifully rounded texture and delicate complexity.



FRUIT AND FLORAL PREMIUM RANGE

PINEAPPLE AND OSMANTHUS

Instantly fragrant, bursting with tropical pineapple aroma and delicate, floral notes from whole heads of chamomile and Osmanthus – flower prized in Asia for its natural scent of ripe fruit. Together, they create a deliciously thick, yellow infusion that feels syrupy in the mouth. Smoothed with soft chamomile and honeyed in character, for lasting juicy finish.

STRAWBERRY AND ROOIBOS

The sugared-scent of natural strawberry pieces and uplifting elderflower fragrance gives you away to a ruby-red infusion that offers warming comfort in the depths of a rich, rooibos undercurrent. Smooth, sweet and velvety in the mouth, it finishes with a lingering, rounded softness.

RASPBERRY AND ROSE

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of Osmanthus flowers. This soft pink infusion feels jammy on the palate and is complemented by the gently sour character of rosehip shells, delivering complexity and an elegant delicately floral finish.

GREEN APPLE AND HIBISCUS

Whole pieces of crisp green apple, hibiscus petals and lengths of spicy lemongrass reveal a zesty aroma and yield a beautifully pink infusion. Vibrant with a fruit acidity that feels quenching yet balanced in the mouth, touch of pineapple finishes blend, all together delivering a grassy –sweet and tart finish.

Should you wish to have additional information on the teas we offer, please ask.

SEASONAL TEA LIBRARY

Designed for those who seek out the highest quality, Brown's Seasonal Tea Library is the Chinese tea ceremony of Gong Fu. This places the taste and appreciation of the tea itself above all else.

The ceremony involves the ritualised presentation of the tea.

Using a small volume teapot over multiple infusions allows for the ultimate engagement, the small pitcher is there to decant your tea between infusions, ensuring a perfectly balanced cup and allowing your leaves to breathe before the next infusion.



BLACK TEA

RED DRAGON, YUNNAN, CHINA

Red Dragon is a unique and exceptional tea, processed by masters in Yunnan as a black tea using a tea cultivar traditionally used for oolong tea and grown at high altitude. The result is a syrupy texture as a result of the cultivar, fruity notes as a result of the rich Yunnan terroir which it is nourished, and malty depths from masterful processing.



GREEN TEA

GYOKURO, SHIZUOKA, JAPAN

Gyokuro is shaded for 30-days before picking, in early May in Asahina valley tea gardens. This process encourages chlorophyll, creating a thick and creamy texture, and the condensed, umami-rich flavour that this is prized for.



WHITE TEA

SILVER NEEDLE SUPREME, FUJIAN, CHINA

An authentic silver Chinese white tea from its true home in Fuding, Fujian- where tea has been cultivated for millennia. Extremely delicate, it takes a true master to render a flawless example, skilfully manipulating conditions to prevent moisture or heat. This supreme tea comes from a single garden and clearly expresses the distinct melon and cucumber notes that Fujianese silver needle is revered for, finishing on a luxuriously velvety note.

A supplement of 5.00 with your Afternoon Tea

CHAMPAGNE

| | 150ML | BOTTLE |
|-------------------------------|-------|--------|
| R RUINART, BRUT, NV | £23 | £94 |
| RUINART ROSE, NV | £28 | £143 |
| RUINART, BLANC DE BLANC, NV | £30 | £153 |
| MOET & CHANDON, IMPERIAL, NV | | £88 |
| LOUIS ROEDERER, BRUT PREMIER | | £95 |
| POL ROGER, BRUT RÉSERVE, NV | | £105 |
| BOLLINGER, SPECIAL CUVÉE, NV | | £120 |
| VEUVE CLICQUOT PONSARDIN, NV | | £127 |
| BILLECART-SALMON ROSE, NV | | £152 |
| DOM PÉRIGNON, 2009 | | £275 |
| CRISTAL, LOUIS ROEDERER, 2006 | | £485 |
| KRUG ROSE, NV | | £500 |

*All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill*

BROWN'S GIFTS

| | |
|--|-------|
| BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS | £15 |
| AFTERNOON TEA FOR TWO | £110 |
| CHAMPAGNE AFTERNOON TEA FOR TWO | £130 |
| ROSE AFTERNOON TEA FOR TWO | £136 |
| CITY BREAK GIFT VOUCHER | £490 |
| BROWN'S UMBRELLA | £27.5 |
| SPIEZIA ORGANICS FOR BROWN'S HOTEL RESET CANDLE | £30 |
| BATHROBE, ADULT Personalised initials at an extra cost require 48 hours notice | £75 |
| BATHROBE, CHILDREN Personalised initials at an extra cost require 48 hours notice | £40 |
| ALBY'S VERY GOOD DAY CHILDREN'S BOOK | £10 |

Rocco Forte Hotels gift vouchers can be purchased for many gifts at Brown's and any other hotel in the group.

EXPLORE BROWN'S HOTEL

CHARLIE'S

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service. Overseen by Adam Byatt, and led by acclaimed chef Matthew Starling. From succulent Sunday roasts and traditional classics served on Brown's sparkling silver trolley, to tempting sharing plates and mouth-watering desserts, Charlie's is the quintessential contemporary British restaurant in Mayfair.

For reservations: +44 (0)20 7518 4004
E-mail: charlies@roccofortehotels.com

THE DONOVAN BAR

The Donovan Bar has long been known as one of the most intimate and sophisticated drinking dens in the city playing host to gatherings of the most glamorous faces of Mayfair's elite fashion and art scene. Newly redesigned and boasting a cocktail menu created by Salvatore Calabrese, it's not to be missed.

Enquiries: +44 (0)20 7518 4005
E-mail: thedonovanbar@roccofortehotels.com

THE SPA AT BROWN'S

Away from the bustling streets of Mayfair, The Spa at Brown's Hotel awaits, an intimate sanctuary where guests can unwind and re-centre with treatments aimed at nurturing body and mind alike.

For appointments: +44 (0)20 7518 4009
E-mail: thespa.browns@roccofortehotels.com

PRIVATE TEA PARTIES

With six beautiful private room each with natural light, original features and a dedicated events team, Brown's is also the ultimate destination for larger parties to indulge in afternoon tea.

Enquiries: +44 (0)20 7518 4106
email: meetingsandevents.browns@roccofortehotels.com