

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 later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. 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 were 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, Darjeeling elderflower
Green tea, Lady grey, Assam, Rosy fig white tea

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 12-5pm

GRAND JERSEY
HOTEL & SPA

Traditional Afternoon Tea

Finger Sandwiches

Smoked salmon and tarragon crème fraîche

Coronation chicken wrap

Truffled egg mayonnaise and Jersey watercress

Cucumber, horseradish, rocket and chive cream
cheese

Mature Cheddar and red onion chutney

Scones

Plain and raisin scones, served with Jersey black
butter, strawberry jam and clotted cream

Sweet Treats

Mango and passion fruit chocolate mousse flower pot

Carrot cake with cardamom, maple syrup and
sunflower seeds

Green Matcha tea, griottines and cherry macaron

Strawberry and lemon curd meringue tartlet

Apricot and rosemary choux pastry

£29.50 per person

Savoury Afternoon Tea

Finger Sandwiches

Smoked salmon and tarragon crème fraîche

Coronation chicken wrap

Truffled egg mayonnaise and Jersey watercress

Cucumber, horseradish, rocket and chive cream cheese
Mature Cheddar and red onion chutney

Scones

Mature Cheddar cheese scones served with chilli jam

Savouries

Chicken 65 with yoghurt dressing

Cumberland sausage roll with red onion chutney

Tempura prawn with curry mayonnaise

Beef burger slider

£29.50 per person

Royal Afternoon Tea

Enjoy any of our Afternoon Teas with a glass of
Champagne.

£39.50 per person

Vegetarian Afternoon Tea

Finger Sandwiches

Tomato and rocket salad

Goat's cheese wrap, avocado, coriander mayonnaise
and crispy shallots

Truffled egg mayonnaise and Jersey watercress

Cucumber, horseradish, rocket and chive cream
cheese

Mature Cheddar and red onion chutney

Scones

Plain and raisin scones, served with Jersey black
butter, strawberry jam and clotted cream

Sweet Treats

Mango and passion fruit chocolate mousse flower pot

Carrot cake with cardamom, maple syrup and
sunflower seeds

Green Matcha tea, griottines and cherry macaron

Strawberry and lemon curd meringue tartlet

Apricot and rosemary choux pastry

£29.50 per person

Vegan Afternoon Tea

Finger Sandwiches

Tomato and rocket salad

Classic cucumber

Mushroom and balsamic vinegar

Avocado and cress salad

Grilled seasonal vegetables and basil purée

Scones

Plain and raisin scones, served with Jersey black
butter, strawberry jam and vegan butter

Sweet Treats

Summer berry macaron

Banana cake

Passion fruit panna cotta, mango salsa

Chocolate brownie with toffee caramel

Blackcurrant crumble slice

£29.50 per person

This is a sample menu. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Prices inclusive of GST at current rate.

NCGI Afternoon Tea

Finger Sandwiches

All served on gluten-free bread.

Smoked salmon and tarragon crème fraîche

Coronation chicken wrap

Truffled egg mayonnaise and Jersey watercress

Cucumber, horseradish, rocket and chive cream
cheese

Mature Cheddar and red onion chutney

Scones

Plain and raisin scones, served with Jersey black
butter, strawberry jam and clotted cream

Sweet Treats

Summer berry macaron

Banana cake

Passion fruit panna cotta, mango salsa

Chocolate brownie with toffee caramel

Blackcurrant crumble slice

£29.50 per person

Kids Afternoon Tea

Finger Sandwiches

Cheddar cheese

Ham

Strawberry jam

Sweet Treats

Milk chocolate fondue with marshmallows

Hundreds and thousands chocolate cookie

Toffee and white chocolate cupcake

Chocolate mousse pot

Candy floss

£12.50 per child

Cream Tea

Freshly made mixed scones served with Jersey black
butter, strawberry jam and clotted cream

£12 per person