

Afternoon Tea Menu



Afternoon Tea A Brief History

Afternoon tea is recognised around the world as being something traditionally British. Nobody knows the exact origins of the afternoon tea but one lady features in all theories, Anna, Seventh Duchess of Bedford (1783-1857), lady in waiting to her majesty, Queen Victoria.

Traditionally, dinner was not served until 8.30 or 9.00 in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. Every afternoon, she experienced a “sinking feeling” and requested sandwiches and cakes between 3pm and 4pm in the afternoon.

Soon others followed the duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of Afternoon tea, and began to invite some guests to join her. Soon all of the fashionable London was sipping tea with a variety of sandwiches on the side. The custom of “taking tea” in the afternoon had become well established, along with a complex of rules and etiquette.

“The Art Deco Palm Court is one of the most wonderful settings in which to take afternoon tea in London”
The Tea Guild

Palm Court has received the Award of Excellence for Afternoon Tea 2011

Summer Perrier Jouet Afternoon Tea

Celebrate summer in style...

**A glass of Perrier Jouet
Grand Brut Champagne**

**Selection of sandwiches and
savouries**

Smoked chicken, watercress and tarragon, salad cream

English brie, gooseberry chutney

Egg and cress, crème fraîche

Honey and mustard roast ham, wild rocket

Roast salmon, cucumber and dill mayonnaise

Seasonal scones

**Perrier Jouet, strawberry jam
and Devonshire clotted cream**

Eton Mess

Peach, almond and vanilla tart

A Palm Court gift

Your choice of loose teas from our collection

£45 per person

£41 per person – excluding champagne

The Park Lane Afternoon Tea

The Palm Court is a proud member of
the UK Tea Guild of Afternoon Tea,
a prestigious group of only the best
Afternoon Teas in London.

Selection of Finger Sandwiches

Coronation smoked chicken and watercress on raisin bread

Roast beef, wasabi mayonnaise and rocket on white bread

Roasted and smoked salmon on pesto bread

Grated egg, crème fraîche and cress on carrot and herbs bread

White and brown crab meat with cucumber on brown bread

**Choice of Scones, Clotted Cream and
Seasonal Preserves**

Variety of fine French Pastries

Your choice of loose teas from our collection

£32 per person

Art Deco Afternoon Tea

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the UK Tea Guild of Afternoon Tea,
a prestigious group of only the best
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A Glass of Mumm Champagne ‘Special Brut’

Selection of Finger Sandwiches

*Coronation smoked chicken and watercress on raisin bread
Roast beef, wasabi mayonnaise and rocket on white bread
Roasted and smoked salmon on pesto bread
Grated egg, crème fraîche and cress on carrot and herbs bread
White and brown crab meat with cucumber on brown bread*

**Choice of Scones, Clotted Cream and
Seasonal Preserves**

Variety of fine French Pastries

Your choice of loose teas from our collection

£38 per person

The Park Lane Tea Selection

*The second emperor of China,
Shen Nung, discovers tea in 2737 B.C.
when tea leaves blow into his cup of
hot water or so the story goes.*

Traditional English Teas

English Breakfast Tea

A strong blend of Indian Assam, Ceylon and African Teas.

Earl Grey

China tea blended with the natural oil Bergamot to impart a delicate fragrance.

Fine Ceylon

Grown on the mountain slopes of the Dimdula, these teas possess the aromatic flavour of a golden coloured liquor.

Assam

From north-eastern India, these teas have the powerful liquor of the Himalayan Mountains.

Darjeeling

Teas from different plucking seasons and from a variety of Darjeeling Gardens are blended to give the unique muscatel flavour.

Lady Grey

A sumptuous blend of oriental teas, orange and lemon peel, flavoured with a hint of Bergamot.

Lapsang Souchon

Grown in China, the leaves are dried over a charcoal fire to give a distinctive smoky flavour.

Herbal and Infusions

Moroccan Mint Tea

With the perfect balance of organic gunpowder green tea and dried green mint leaf, this stunning classic is refreshing reviving and inspiring.

Jasmine Pearls

Poetic in form and fragrance, each pearl one is hand-fashioned by rolling the freshest, long downy leaf bud sets.

Whole Rose Buds

(caffeine free)

Light and fragrant like a delicate perfume, this drink is soothing and refreshing.

Whole Chamomile Flowers

(caffeine free)

A whole chamomile flower, resulting in stunning freshness and light flavour.

Blackcurrant and Hibiscus

Whole blackcurrants, berries and cracked hibiscus shells make this sumptuous herbal infusion absolutely delightful.

Vanilla Black Tea

A black tea scented with sumptuous, mostly ripe vanilla and a soft, raisin-sweet edge.

Oriental Teas

Organic Silver Needle White Tea

Silver Needle is composed of hand-picked, first spring buds of the Da-Bai tea plant. It is very soft and mellow, ideal for easy drinking and to relax with.

Flowering Red Amaranth

A beautiful display of hand-tied green tea wrapped around a stunning red Amaranth flower.

Flowering Osmanthus

Sweet and gentle flowering green tea hand-tied around an explosive orange Osmanthus flower.

Flowering Jasmine Peach

A lovely jasmine flower tea composed of hand tied jasmine scented green tea leaves wrapped around an amaranth flower.

Russian Caravan Tea

A fragrant blend of choice china tea's producing a delicate liquor with a nutty character.

Oolong

From the Island of Taiwan, well rounded and pleasing fruity aroma.

Gunpowder Green Tea

The name 'gunpowder' comes from the shape of these green tea leaves when they've been rolled - tightly wrapped little pellets.



*"If you are cold, tea will warm you;
if you are too heated, it will cool you;
if you are depressed, it will cheer you;
if you are excited, it will calm you."*

William Gladstone, 1809-1898.