

EAU D'ANGE AFTERNOON TEA

Take time out to enjoy our Sensory Storytelling afternoon tea in the Orangery restaurant and garden where exquisite culinary creations reflect our royal address and locality.

A choice from the Queens Hotel tea range

A selection of traditional finger sandwiches

Apple cheesecake

Lavender macarons

Gin-flavoured sorbet

Rose chocolate opera

Cinnamon-infused biscuits

Plain or raisin scone, locally sourced strawberry preserve and lemon curd, clotted cream

£19.50 per person

Add our Sensory Storytelling Rose Drop cocktail to your afternoon tea:

a tantalising blend of fruit and flora with Jinzu gin and rose liqueur

£7.00

Hobbs House Bakery

Hobbs House Bakery was established in the Cotswolds in the 1920s and they are a true family business with five generations of baking experience. Hobbs believe that handmade bread should be available to everyone. At the bakery in Chipping Sodbury the expert team of bakers produce an exceptional range of high-quality breads, pastries and confectionery.

Kitchen Garden

Kitchen Garden was founded in 1989 when Barbara Moinet cooked up her first ever batch of blackberry and apple jam in the kitchen of her Cotswold cottage. She sold a few jars to the local butcher and word soon spread around the village. Over 25 years later and with a range of nearly 80 different products, while the size of the pans has increased, production methods have stayed the same. Everything is still cooked in small batches, by hand, using high-quality ingredients.

Patisserie Box

The Patisserie Box offers a wide range of hand-crafted desserts from the Cotswolds. The company's founders, Bee and Xavier Pelloux, former pastry chefs from Harrods, pride themselves on attention to every detail and their fabulous tasting desserts are made from scratch using the finest locally sourced ingredients wherever possible in their stunning commercial kitchens in Cheltenham.



AFTERNOON TEA

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

HENRY JAMES



QUEENS
Cheltenham



TIFFIN

'To tiff is to snack'

An Anglo-Indian word meaning a light midday meal, now used to refer to a snack between meals.

Sweet or Savoury Tiffin

A choice from our tea range

A selection of traditional finger sandwiches

Plain or raisin scone, locally sourced strawberry preserve and lemon curd, clotted cream

With a choice of

A selection of sweet treats or

Miniature English picnic items

£17.00 per person

Add a glass of Chapel Down Brut £6.00

Tiny Tiffin

A choice of squash served in teapots

Finger sandwiches

Sausage roll

Jam tart

DIY cupcake

£7.50

Suitable for 11 years and younger

Cream Tea Tiffin

A choice from our tea range

Plain or raisin scone, locally sourced strawberry preserve and lemon curd, clotted cream

£7.50

Our kitchen may contain traces of nuts and gluten. If you have an allergy or intolerance, please inform a member of our team who will assist you. Allergen information for this menu is available on request. Prices include VAT at current rate.

THE QUEENS TEA SELECTION

English Breakfast

The perfect blend of Darjeeling and Assam teas, with a strong aromatic aftertaste. One of the most popular teas in British culture today.

Also available in decaffeinated

Earl Grey

A tea blend with a distinctive citrus aroma derived from the addition of oil extracted from the rind of the bergamot orange from Calabria.

Assam

Manufactured specifically from the plant *Camellia Sinensis*, this tea is known for its body, briskness, malty flavour and strong bright colour.

Macaron Cassis-Violette

This blend, named after the famous macaron confection, combines a Sencha tea and blackcurrant, violet and macaron flavours (biscuit and almond) with pineapple and flowers.

INFUSIONS: NO CAFFEINE

Camomile Tea

The flowers are harvested between June and September. The infusion carries notes of citron and a light bitterness, evoking chicory and giving a long-lasting experience.

Peppermint Tea

Beautifully refreshing, the peppermint is harvested during the summer before it flowers.

Bouton de Rose

Rosebuds are picked from the beginning of June, then naturally air-dried to preserve their colour, texture and perfume, recreating all the aromatic subtlety of the flower within this delicate infusion.

Gunpowder China Green Tea

The leaves of this green tea are rolled into the shape of little pinhead pellets resembling gunpowder, hence its name. Gunpowder tea tastes bold and lightly smoky, also reflected in its name.

COCKTAILS

Our signature 'Chelspa' £9.50

The Queens signature, Chelspa is the original name given to the spa water when it was bottled.

Cheltenham Brennen & Brown gin, smashed cucumber, elderflower cordial, lime pressé

Teapot Pimm's £6.00

Pimm's & lemonade served in a teapot.

SPARKLING & CHAMPAGNE

Chapel Down Brut, England
£40.00

Taittinger
£55.00

Moët & Chandon Brut Imperial
£60.00

Veuve Clicquot Yellow Label NV
£65.00

Laurent-Perrier Cuvée Rosé Brut
£80.00

Ruinart Blanc de Blancs
£90.00

Dom Perignon Brut
£200.00