

THE
VICTORIA
TERRACE

AFTERNOON TEA
BY THE SEA



THE GRAND
BRIGHTON



AFTERNOON TEA IS A BEAUTIFUL RITUAL



A celebration of tea and its theatre, accompanied by delicate treats of delicious sandwiches, pastries and cakes.

It is said that this ceremony began once upon a time during the early nineteenth century, when it was more usual to consume only breakfast and an evening dinner each day.

The 7th Duchess of Bedford experienced some feelings of weariness during the mid-afternoon, and so would partake of a light snack and a pot of tea.

She began inviting friends to join her and, usually held in the drawing room, it became very fashionable. This was the perfect solution to the mid-afternoon slump, and so the trend caught on and is with us today. So, we welcome you to join us for afternoon tea by the sea this afternoon at The Grand Brighton.

Should you have any food allergies or intolerance, please speak to your server who will be delighted to help you.

Please note that a discretionary service charge of 10% will be added to your bill.

Served in the Victoria Terrace, from Monday to Sunday
with three sittings available per day at 12.30pm, 2.30pm and 4.30pm



VICTORIA GRAND AFTERNOON TEA

A three tier afternoon tea selection comprising of:

FRESHLY MADE SANDWICHES FILLED WITH

Wye Valley smoked salmon
Free range egg mayonnaise with mustard cress
Cucumber and cream cheese
Freshly baked ham and English mustard

SELECTION OF PASTRIES CREATED BY OUR EXECUTIVE CHEF, ALAN WHITE

White chocolate and hazelnut praline éclair, blackberry and lemon tart, chocolate
delice, cream horn, macaron sandwich, strawberry cream filled meringues

FRESHLY BAKED FRUIT AND PLAIN SCONES

with West Country clotted cream and strawberry preserve

CAKE

The mother of all carrot cakes with lime, mascarpone,
creamed cheese and pink sugar

Served with our own blended leaf tea or world renowned blends and infusions

MONDAY TO SUNDAY (PER PERSON)

£29.95



VICTORIA TERRACE TEA

Freshly baked scones with West Country clotted cream and strawberry preserve
served with our own blended leaf tea or world renowned blends and infusions

MONDAY TO SUNDAY (PER PERSON)

£16.95

If you wish to have your afternoon tea experience complimented
by a glass of fizz, please refer to the list below



CHAMPAGNE

MOËT & CHANDON
BRUT IMPERIAL

£12.95

(per 125ml glass)

£65

(per bottle)

MOËT & CHANDON
ROSÉ

£14.95

(per 125ml glass)

£75

(per bottle)

LAURENT PERRIER
ROSÉ

£95

(per bottle)

KRUG GRAND
CUVEE

£200

(per bottle)

VEUVE CLICQUOT
YELLOW LABEL BRUT

£75

(per bottle)



SPARKLING

BOLLA PROSECCO SUPERIORE
DI CONEGLIANO E VALDOBBIADENE BRUT

£7.00

(per 125ml glass)

£35

(per bottle)

OUR OWN BLENDED TEAS

The Grand is proud to present you with our unique blend of teas. The leaves have been carefully selected and blended creating a perfect combination of flavour and bouquet.

FRESHLY BREWED AND INFUSED (PER POT)

£4.00



GRAND BLEND

The finest quality blend of loose leaf teas from the Kenya Tea Estate of "Milima", Nilgiri Teas from South India and Darjeeling from the Himalayas. A classic all round tea of distinction with a fine bright colour.

GRAND VICTORIA TEA

The perfectionists blend of traditional English Breakfast leaf tea with the addition of "The Champagne of Teas" from Darjeeling. This tea makes the perfect afternoon tea and is equally enjoyable with a slice of lemon.

NAPOLEON BLEND

An extraordinary blend of teas from Darjeeling, Assam and Ceylon with a hint of Lapsang Souchong and Gunpowder Green tea. This tea has a deep, rich full flavour with a delicate hint of smokiness.

SIGNATURE BLEND

A refreshing citrus blend of Earl Grey, Black Orange tea with orange peel and a sprinkling of blue cornflowers. A fantastic fruity, light and zesty afternoon tea.

TRADITIONAL TEAS & INFUSIONS

From the Kent & Sussex Tea and Coffee Company

FRESHLY BREWED AND INFUSED (PER POT)

£4.00



DARJEELING

The Champagne of teas from the foothills of the Himalayas.
Distinct light muscatel flavour.

ASSAM

A full-bodied black tea, high grown in the north of India, a golden tippy leaf yielding a rich aroma, strong rounded malty flavour and attractive red liquor.

CEYLON

From the "Island of Tea", a high grown tea with a rich bright liquor and full flavour.

LAPSANG SOUCHONG

Chinese black tea from the Fujian Province, smoked over pine fires.
Strong smoky flavour with great depth of flavour.

DECAFFEINATED

Ceylon Orange Pekoe black tea without caffeine.

EARL GREY TEA

A blend of South China and Indian teas, delicately scented with natural oil of Bergamot.

BLUE LADY

A beautifully scented afternoon tea. A blend of black teas with citrus notes and exotic flowers. A wonderful aroma with a delicate sweet taste.

GREEN TEA

Lovely large leaf Chinese green tea giving an olive green dark infusion.
Soft and mild with a sweet note.

JAPANESE CHERRY

A fine Japanese Green Sencha tea scented with cherry and layered with rose petals.

WHITE TEA – PAI MU TAN (FROM CHINA)

Naturally dried tea with a shimmering amber tone and an elegant spicy taste.

SPEARMINT HERBAL LOOSE TEA

African Mint/Spearmint Herbal loose tea, the cousin of Peppermint Tea, is also grown in Europe. This herbal green spearmint tea has an intense scent and flavour.

As a herbal tea, it has calming and relaxing properties.

CAMOMILE FLOWERS

A soothing tea for the end of the day. Calming and delicate with an elegant aroma.

ROOIBOS (CAFFEINE FREE)

Sometimes known as Redbush, this red leaf tea from South Africa has a rich ruby appearance in the cup with a soft sweet taste and aromatic aroma.

STRAWBERRY AND KIWI – FRUIT TISANE (CAFFEINE FREE)

A truly wonderful taste of fruits. Fantastic colour in the cup with waves of strawberry breaking through the gentle kiwi flavour.

LEMON AND GINGER (CAFFEINE FREE)

A fine natural fruit tisane. The ginger and lemon combine beautifully to create a stimulating infusion with a real zing!

WHITE TEA – YING ZHEN SILVER NEEDLE

White Tea Silver Needle is grown in the Fujian Province. Silver Needle tea is amongst the very finest Chinese teas. Picked on only a few days in early spring as the fresh new buds unfurl, the loose tea leaves resemble pine needles and their taste is mellow with a slightly smoky after taste.

DARJEELING – FIRST FLUSH – SUPER TIPPY GOLDEN FLOWERY ORANGE PEKOE – 1

The Champagne of Teas – from the Rohini Estate (2013 crop). This tea is outstanding and probably one of the finest Darjeelings produced for many years. A lovely delicate muscatel flavour with fine body. The ultimate afternoon tea.

COFFEE



ESPRESSO

Short sharp shot of coffee

£2.50

CAPPUCCINO

Shot of espresso with frothy milk
and a dusting of chocolate

£4.25

CAFÉ LATTÉ

Shot of espresso with hot milk

£4.25

MACCHIATO

Shot of espresso
with a drop of milk froth

£3.95

FILTER COFFEE

Shot of espresso topped up with hot water

£4.25

MOCHA

A smooth mixture of coffee
and chocolate

£4.25

ICED COFFEE OR TEA

Any coffee or tea served over ice

£4.25

THE GRAND HOT CHOCOLATE

Thick, creamy hot chocolate

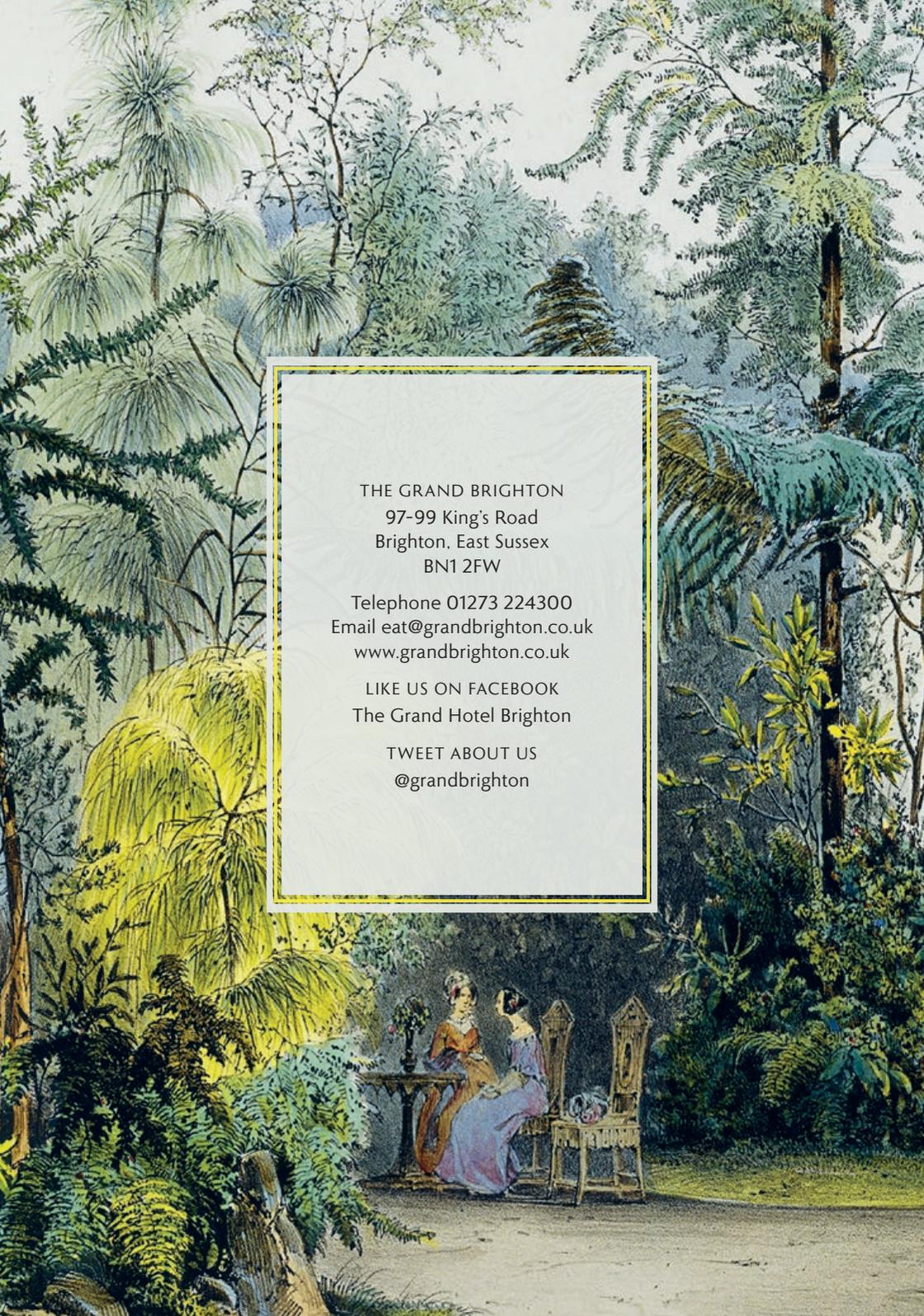
£4.50

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