



The Montague on the Gardens Afternoon Tea Menu

**Served
Monday to Sunday, 12.00pm till 6.00pm**

**Executive Chef, Martin Halls, has
carefully designed an afternoon tea menu
to reflect the seasons, using only the
finest of British ingredients**

**Please note that seating for afternoon tea
is at the discretion of the hotel**

**VAT at current standard rate
An optional 12.5% service charge will be
added to your bill**

**The Montague on the Gardens Hotel
15 Montague Street, Bloomsbury, London WC1B 5BJ
Tel +44 (207) 637 1001
www.montaguehotel.com**

THE HISTORY OF TEA

Prior to the introduction of tea into Britain, the English had two main meals-breakfast and dinner. Breakfast was ale, bread and beef. Dinner was a long, massive meal at the end of the day. It was no wonder that Anna, the Duchess of Bedford (1788-1861) experienced a "sinking feeling" in the late afternoon. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at four o'clock in her rooms at Belvoir Castle. The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a 'walking the fields'." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses. A common pattern of service soon merged. The first pot of tea was made in the kitchen and carried to the lady of the house who waited with her invited guests, surrounded by fine porcelain from China. The first pot was warmed by the hostess from a second pot (usually silver) that was kept heated over a small flame. Food and tea was then passed among the guests, the main purpose of the visiting being conversation.

TRADITIONAL AFTERNOON TEA

Your choice of our selected tea varieties

Egg mayonnaise and mustard cress
Smoked Scottish salmon
Free-range corn-fed chicken with
celery and almonds
Cucumber, cream cheese and chive

Traditional plain scone
Fruit scone
served with homemade strawberry preserve and
clotted cream

Selection of seasonal pastries

£27.50

SCONES AFTERNOON TEA

Your choice of our selected tea varieties

Your choice of four of the following

Traditional plain scone
Traditional fruit scone
Apricot and cinnamon scone
Chocolate scone
Gluten free scone
Savoury cheese scone

Served with clotted cream, unsalted butter,
homemade strawberry and apricot preserved
and chocolate spread

£15.50

LITTLE PRINCE AND PRINCESS TEA

Jam and peanut butter sandwiches, cupcake and ice cream served with a choice of hot chocolate or soft drink

£11.50

CHAMPAGNE (PER GLASS 125ML)

Guy Cadel Brut NV	£11.00
Guy Cadel Brut Rosé NV	£11.00
Joseph Perrier Cuvée Royale Brut NV	£12.50

DIETARY REQUIREMENTS

We will be delighted to accommodate any special dietary requirements that you may have, including all vegetarian sandwiches, gluten free breads, pastries and scones and removing any fresh cream and mayonnaise products from the afternoon tea stand.

If requested, we will endeavour to ensure that there are no nuts in the afternoon tea offering. However all afternoon tea products are produced in an environment where nuts are used and we cannot guarantee that our food is 100% free from nuts or nut traces.

Please just let any member of our team know if you have any dietary requirements.