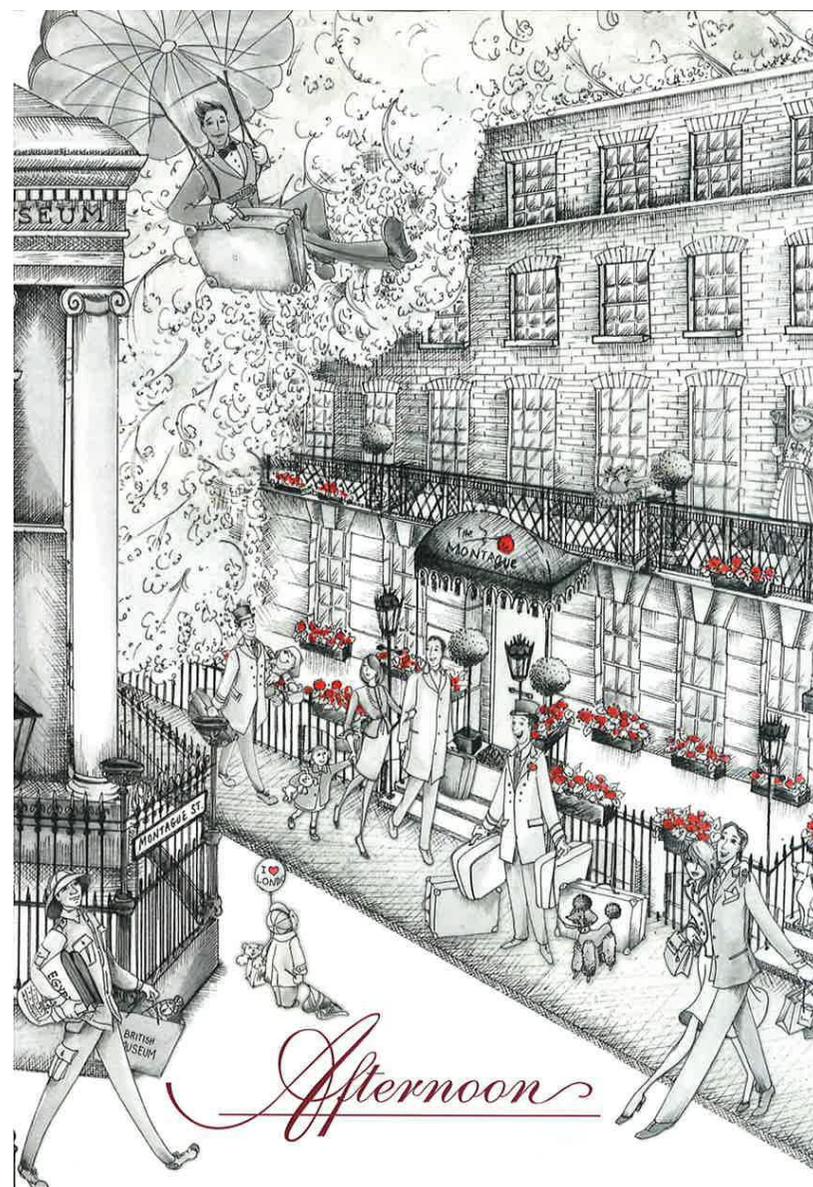


THE HISTORY OF TEA

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 hostess warmed the first pot 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.



DIETARY REQUIREMENTS

We will be delighted to accommodate any special dietary restrictions 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 and gluten are used and we cannot guarantee that our food is 100% free from nuts, nut traces or gluten traces. Please just let any member of our team know if you have any dietary restrictions.

Served

FRIDAY to Sunday, 1.00pm till 5.00pm

Executive Chef, Martin Halls, has carefully designed an afternoon tea menu to reflect the seasons, using only the finest of British ingredients. If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

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

FREE WI-FI THROUGHOUT THE HOTEL
Please use your email address to log in.



@Montague_Hotel



Montague on the Gardens Hotel



Montague_Hotel

TRADITIONAL AFTERNOON TEA

Your choice of our selected tea varieties

Egg mayonnaise

Smoked salmon with lemon mayonnaise

Free-range corn-fed chicken with celery and mayonnaise

Cucumber, cream cheese

Traditional plain and fruit scones

Served with homemade strawberry preserve and clotted cream

Selection of seasonal pastries

42.50

LITTLE PRINCE & PRINCESS TEA

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

15.50

CHAMPAGNE

(PER GLASS 125ML)

Lanson Père et Fils, Brut NV

16.00

Lanson Rosé, Brut NV

18.00

VAT at current standard rate

All prices are subject to a discretionary 12.5% service charge.