

## Afternoon Tea Menu

### The Royal Crescent Classic

#### Sandwiches

Smoked salmon, cream cheese, chive  
Clarence Court egg, mustard cress,  
Mayonnaise coronation corn-fed chicken  
Wiltshire ham, sweet mustard mayonnaise

#### Sweet

Homemade scones, Bath buns, Devon clotted  
cream, strawberry preserve  
and a selection of seasonally changing  
cakes and pastries.

### The Royal Crescent Vegetarian

#### Sandwiches

Roasted red pepper, chickpea hummus (VE)  
Somerset cheese, chive mayonnaise (V)  
Vine plum tomato, chutney (VE)  
Cucumber, dill, cream cheese (V)

#### Sweet

Homemade scones, Bath buns, Devon clotted  
cream, strawberry preserve  
and a selection of seasonally changing  
cakes and pastries.

### The Royal Crescent Vegan is also available

**£45 per person**

Add a glass of Taittinger Champagne

**£63 per person**

or

a flight of Taittinger Champagne

**£78 per person**

Children's afternoon tea **£23.50**

Please ask about our drinks selection.

## Hoogly Teas

Hoogly are based in Brighton, offering quality hand blended whole leaf teas using only the finest natural ingredients. All Hoogly teas are ethically sourced and fairly traded, vegan and gluten free with no added sugar or preservatives.

#### English Breakfast – Black Tea

A classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour.

#### Decaffeinated English Breakfast – Black Tea

This blend of premium handpicked Sri Lankan tea leaves has been gently relieved of caffeine, ensuring that its crisp and refreshing flavour can be enjoyed at any time of day.

#### Earl Grey – Black Tea

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom.

#### Chocolate Brownie – Black Tea

Wonderfully rich and unapologetically decadent, this indulgent blend is a tribute to all the good things in life.

#### Darjeeling Afternoon – Black Tea

Elegantly formed Darjeeling from the foothills of the Himalayas is blended with the finest Sri Lankan and Chinese black teas, yielding a beautifully refreshing liquor of delicate complexity. Sip and savour with or without milk, or add a slice of lemon.

#### Lapsang Souchong – Black Tea

Premium Chinese tea leaves are handpicked and dried over smouldering pinewood, infusing them with a delicately sweet and smoky flavour that typifies this most distinctive of brews.

#### Chill out Mint – Herbal infusion

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs, for a brilliantly bracing combination.

#### Classic Green – Green Tea

Pure green tea leaves from the Yunnan province of China. Beautifully clear in liquor, with a subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation.

#### Rhubarb & Vanilla – Green Tea

Tart rhubarb and sweet vanilla combine beautifully with Chinese green tea to produce a well-balanced blend that's perfect in any situation.

#### Royal Crescent Hotel – Green Tea

Watch this hand-sewn ball of green tea unfurl into a blossoming flower of chrysanthemum, with flavours of lavender and jasmine blossom, evoking our beautiful gardens.

#### Apricot Blossom - White Tea

A subtle, complex blend of the downy young leaves and buds of Chinese Pai Mu Dan (White Peony) white tea and crisp green tea, drenched in sunny, ripe, soft stone fruit flavours. A truly elegant accompaniment to afternoon tea.

#### Classic Rooibos

This is a smooth and gentle tea with a nutty and naturally sweet taste. South Africa's national tea which can be enjoyed any time of the day.

#### Danish Pastry - Rooibos

Enjoy a Danish national treat! With a wonderfully warming chocolate and cinnamon aroma and a subtly delicious pastry taste, this healthy indulgence will seduce tea lovers over and over.

If your taste is more for coffee, we have the following available:

Americano, cappuccino, latte,  
flat white, espresso, macchiato or hot chocolate