

TEA & INFUSIONS

GREEN TEAS

Simply Sencha

This fanning-grade green tea is manufactured using the Sencha technique where, after withering, the green leaf is exposed to steam, allowing it to de-enzyme and retain a delicate flavour. Brilliantly light, straw-yellow liquor, cleansing with a slightly toasty note and drying finish.

Jasmine Petals & Pearls

Jasmine teas are produced in Fujian, Jiangsu, Anhui, Hubei, Zhejiang and Sichuan provinces and date back more than 900 years. Jasmine pearls are made by tightly rolling fine, tender, spring green leaves and buds which are then infused with the essence of fresh jasmine blossom. After scenting, the jasmine flowers are removed leaving their delicate aroma on the green tea leaves. Pale green-yellow liquor with a sweet, smooth jasmine flavour.

BLUE TEAS

Emerald Dragon Oolong

This whole leaf Chinese tea is classified as an Oolong tea. These teas are manufactured by shaking the leaves in bamboo baskets, allowing the tea to partially oxidise. Light, bright, silver-yellow infusion, delicate and creamy flavour with a drying finish.

HERBAL INFUSIONS

Pure Chamomile

Chamomile whole flowers sourced from Eastern Europe. Clear straw-yellow infusion, full-bodied with floral, honey note and soft finish.

Superfruity

A delicious fruity blend containing flavours of the countryside. Clear scarlet infusion, aromas of forest berries, with a lingering sharp finish.

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. All details are correct at time of going to print, however may be subject to change from time to time. All prices include Value Added Tax at the current prevailing rate.



Enjoying Afternoon Tea with friends and family is a tea-related tradition, originally introduced in Britain in the early 19th century by Anna, the 7th Duchess of Bedford. She conceived the idea of having tea at around 4 o'clock in the afternoon to ward off the hunger pangs between lunch and dinner, the custom caught on and Afternoon Tea was born.

At Macdonald Hotels & Resorts, our dedication to serving home-made variations using the finest fresh ingredients ensures that our Afternoon Tea is something special. Served traditionally on tiered cake stands with savoury finger-sized sandwiches, followed by scones with jam and cream, a selection of cakes and more... enjoy Afternoon Tea at its best





AFTERNOON TEA

Selection of Freshly Made Finger Sandwiches

English Ham and Tomato Chutney

Cheddar Cheese and Pickle

Egg Mayonaise and Cucumber

John Ross' Smoked Salmon and Cream Cheese

Warm Scones

Homemade Baked Scones

Served with Cornish Clotted Cream & Homemade Raspberry Jam

Selection of Fine Patisserie

Caramelised Banana and Cocoa Macaron

Bakewell Tart Rolly Polly

Lime and Green Tea Cheesecake

Dark Chocolate Sponge Cake with Salted Caramel Icing

Chocolate Chip Cookie

Traditional Afternoon Tea – £20 per person

Prosecco Afternoon Tea – £25 per person

Champagne Afternoon Tea – £30 per person

Cream Tea – £12.00 per person

Tea Selection £4.55

Served from 12pm to 6pm Monday – Sunday

Menu subject to change

TEA & INFUSIONS

Twining's Deluxe Loose Tea & Infusions

BLACK TEAS

English Breakfast

A full bodied blend of peak second-flush "broken-grade" Assam tea grown on the banks of the Brahmaputra River in Northern India. Bright coppery infusion, full-bodied liquor with a thick malty flavour.

Earl Grey

Twining's created this famous blend in 1831 for the then Prime Minister Earl Grey. Whole leaf Chinese Keemun tea from the Anhui Province has lemon peel and bergamot oil added to it. Sweet biscuit notes from the tea combined with delicate citrus flavours.

Darjeeling

Known as the "champagne of teas" among connoisseurs, the British first planted tea bushes in these Himalayan foothills in the early nineteenth century. This blend brings together the delicate first-flush Darjeeling with their more muscatel siblings, the second-flush Darjeeling. Bright amber liquor, delicate liquor with a floral, muscatel, lingering finish.

Mighty Assam

The fertile soils of Assam owe much to the mighty Brahmaputra River which flows through the region. This unique terroir creates the thick and malty teas that we have selected for this blend. The best second-flush Assams are combined with a scattering of Safflowers for a decadent finish. A bright coppery infusion, thick and full-bodied with a malty finish.

Nutty Chocolate Assam

Inspired by tea & chocolate: a match made in heaven. Rich and malty notes from the Assam, chocolate and hazelnuts.