

## AFTERNOON TEA MENU





## CHAPTERS

HISTORY OF BROWN'S HOTEL & AFTERNOON TEA

TRADITIONAL AFTERNOON TEA

PLANT BASED AFTERNOON TEA

BLACK TEA & OOLONG TEA

GREEN TEA, WHITE TEA & HERBAL INFUSIONS

FRUIT AND FLORAL PREMIUM RANGE

BROWN'S SEASONAL TEA LIBRARY

CHAMPAGNE

BROWN'S GIFTS

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## **HISTORY OF BROWN'S HOTEL**

Brown's Hotel has a fascinating history and has hosted many distinguished guests since it opened as London's first ever hotel in 1837. It is from here that Rudyard Kipling penned many of his novels and it is believed that The Drawing Room was the inspiration for Agatha Christie's 'At Bertram's Hotel.' To this day, this chic, five-star establishment welcomes guests "in-the-know."

Brown's Hotel personifies the refined sophistication of modern British luxury. Each room and suite is individually decorated and many feature antiques and contemporary artworks, creating an elegant and fashionable air.

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service; our award-winning Afternoon Tea is ideal for those seeking a quintessential English experience. A luxurious spa and state-of-the-art gymnasium offer a discreet sanctuary within this vibrant city. Afternoon tea is legendary at Brown's and we hope that you will remember it forever.

## **THE HISTORY OF AFTERNOON TEA**

Tea consumption increased dramatically during the early nineteenth century. At the time it was usual for people to take only two main meals a day, breakfast and dinner at around 8 o'clock in the evening. The Duchess of Bedford, lady in waiting to Queen Victoria, started the practice of taking a pot of tea and light meal, privately in her boudoir during the afternoon. Later friends were invited to join her for "tea and a walk in the fields."

Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

This tradition has developed over the years. We recommend that guests begin their afternoon tea with finger sandwiches, followed by warm scones with clotted cream and homemade strawberry jam, concluding with seasonal pastries.

## **THE ENGLISH GARDEN AFTERNOON TEA WITH BOODLES**

The English Garden Afternoon Tea with Boodles is a chance to celebrate the delights of Britain's bountiful summer produce. A nod to our monarch's passion for gardening, which has also inspired the Coronation emblem, as well as Boodles' Secret Garden and Woodland collections, The English Garden Afternoon Tea will be served in The Drawing Room from 1st May - 31st August.

At this very special Afternoon Tea you'll be offered finger sandwiches and pastries with fresh flowers whilst enjoying the floral installation by Brown's in-house florist, Ellie Hartley. The tradition of beekeeping has long continued within the Royal Family so, the cake stand's crown jewel will be a delicate cake in the shape of a beehive which will be drizzled with Highgrove Honey when served. Charles' favourite cake - fruit loaf - will be served on a traditional tea trolley.

Should you wish to write to and congratulate the King while you're enjoying tea, look for the Boodles postbox in our lobby. All letters will be hand delivered directly to Buckingham Palace and, if you're lucky, you may even receive a response from the King.

Later in May, Boodles, the family-owned jewellers with a heritage as long and proud as the Fortes and the Windsors, will host a 'Best of British' garden at this year's distinguished RHS Chelsea Flower Show. Pop into their flagship Bond Street store or stroll through their Chelsea garden for the perfect way to cap off a wonderful and indulgent Afternoon Tea.

## TRADITIONAL AFTERNOON TEA

SMOKED CORONATION CHICKEN, APRICOTS, ONION SEEDS  
BRIOCHE BREAD

ST.EWE EGG MAYONNAISE WITH WATERCRESS  
SPELT BREAD

WILTSHIRE HAM, ENGLISH MUSTARD, SEMI DRIED TOMATO  
SEEDED MULTIGRAIN BREAD

SMOKED SALMON, DILL, PICKLED SHALLOTS AND CAPERS  
MALTED BROWN BREAD

CUCUMBER, LEMON MINT, CREAM CHEESE  
WHITE BREAD

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FRESHLY BAKED PLAIN AND SULTANA SCONES  
SERVED WITH HOMEMADE STRAWBERRY JAM AND CORNISH CLOTTED CREAM

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HONEY & APRICOT DELICE

BLACKBERRY & PISTACHIO CAKE

DARJEELING CHOCOLATE MOUSSE

PLUM TARTLET

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TROLLEY CAKE  
Fruit loaf cake

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|  |     |
|--|-----|
| Traditional Afternoon tea              | £75 |
| With a glass of Moët & Chandon Brut NV | £85 |
| With a glass of Ruinart Rosé           | £88 |
| With a glass of Ruinart Blanc de Blanc | £90 |

Additional glass of Champagne from £21

Served with our selection of teas and herbal infusion.

Please inform our team if you have any allergies we need to be aware of.  
Our Afternoon Tea may contain traces of nuts. All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.

**PLANT BASED  
AFTERNOON TEA**

CORONATION CURRIED VEGETABLES, TOASTED ALMONDS, APRICOT  
SEEDED MULTIGRAIN BREAD

SPRING COURGETTE, CASHEW NUT HUMMUS, ROCKET, GREEN CHILLI  
SPELT BREAD

SEMI DRIED TOMATO, SMOKED AUBERGINE, BASIL  
SEEDED MULTIGRAIN BREAD

CUCUMBER, LEMON MINT, VEGAN CREAM CHEESE  
WHITE BREAD

QUINOA CRACKER, AVOCADO, BEETROOT, CORIANDER

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APRICOT & YOGHURT DELICE

DARJEELING & CHOCOLATE GANACHE BITE

BLACKBERRY AND PISTACHIO CAKE

PLUM TARTLET

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Why not accompany your plant-based treats with  
antioxidant-rich "Japanese Matcha"

A SUPPLEMENT OF £5.00 WITH YOUR AFTERNOON TEA

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|  |     |
|--|-----|
| Traditional Afternoon tea              | £75 |
| With a glass of Moët & Chandon Brut NV | £85 |
| With a glass of Ruinart Rosé           | £88 |
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Additional glass of Champagne from £21

Served with our selection of teas and herbal infusion.

## **BLACK TEAS**

**BROWN'S BREAKFAST BLEND, ASSAM, INDIA**

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

**BROWN'S AFTERNOON BLEND, ASSAM, INDIA**

Balanced and full: lots of light, graceful and complex top notes followed by a pungent, malty finish. Refreshing and fortifying.

**ASSAM GOLD, ASSAM, INDIA**

Balanced, deep and harmonious flavours combining subtle red fruits, fired leaf and toasted grains.

**DARJEELING, 2ND FLUSH, OKAYTI ESTATE, DARJEELING, INDIA**

Sprightly, lively, sappy and refreshing with an enticing combination of fresh grass, plant sap and woodland earth.

**CHAI, DIMBULA, INDIA**

Rich, rounded and warming flavours, combining the soft, gratifying complexities of Ceylon black tea with aromatic spices.

**EARL GREY, RUHANA, SRI LANKA**

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

**CEYLON, RUHUNA, SRI LANKA**

Ceylon is carefully curated from a variety of altitudes to express the very best of the region's terroir: low-grown for rich maltiness and deep colour, and high-grown for fragrant aromatics and structure.

**CORNISH GROWN TEA, CORNWALL, ENGLAND**

The first tea grown in England. Tregothnan's tea is handpicked on their estate in Cornwall and is perfect morning brew. A consistent and awakening blend of exclusive hand-picked Tregothnan leaves with the finest Assam, it is simply delicious with bold, malty and full-bodied flavour.

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## **OOLONG TEA**

**WUYI OOLONG, FUJIAN, CHINA**

This tea has coppery-brown liquor, a smooth buttery aroma and a rich and chocolaty flavour with hints of roasted nuts.



## **GREEN TEAS**

### **GENMAICHA, SHIZUOKA, JAPAN**

Selected from the fertile soils of Shizuoka, Genmaicha is a beautiful balance of spring picked bancha green tea combined with Mochigome rice, that is steamed and roasted to impart delectable toasted flavour.

### **DRAGON WELL GREEN TEA, ZHEJIANG, CHINA**

China's most famous green tea Jing's dragon well has lively and garden- fresh flavours underscored by silky hazelnut and liquorice-root complexity.

### **JASMINE PEARLS, FUJIAN, CHINA**

Velvety, full and enticing green leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.

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## **WHITE TEA**

### **WHITE PEONY, FUJIAN, CHINA**

Grown in the cool misty mountains in Fujian. White peony pairs deep green and brown leaves with large downy silver buds. The leaves are dried slowly to produce a tea with beautifully rounded texture and delicate complexity.

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## **HERBAL INFUSIONS**

### **WHOLE CHAMOMILE FLOWERS**

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere- the definitive camomile combination.

### **WHOLE PEPPERMINT LEAF**

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

### **LEMONGRASS AND GINGER**

Deeply aromatic with warming spices and highly refreshing, bright citrus notes.

### **BLACKCURRANT AND HIBISCUS FRUIT INFUSION**

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing and full of charm.

## **FRUIT AND FLORAL PREMIUM RANGE**

### **FENNEL, GINGER AND PEPPERMINT**

Comprising three simple, natural ingredients-intensely fresh combination, a bright, zesty and invigorating herbal infusion.

### **LAVENDER, LEMONGRASS AND CHAMOMILE**

Our delicious mix has a natural freshness of the lemongrass, which is perfect complement to the mellow chamomile and delicate, lightly sweet lavender.

### **RASPBERRY AND ROSE**

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of Osmanthus flowers. This soft pink infusion feels jammy on the palate and is complemented by the gently sour character of rosehip shells, delivering complexity and an elegant delicately floral finish.

Should you wish to have additional information on the teas we offer, please ask.

## **SEASONAL TEA LIBRARY**

Designed for those who seek out the highest quality, Brown's Seasonal Tea Library is the Chinese tea ceremony of Gong Fu. This places the taste and appreciation of the tea itself above all else.

The ceremony involves the ritualised presentation of the tea.

Using a small volume teapot over multiple infusions allows for the ultimate engagement, the small pitcher is there to decant your tea between infusions, ensuring a perfectly balanced cup and allowing your leaves to breathe before the next infusion.

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### **BLACK TEA**

RED DRAGON, YUNNAN, CHINA

Red Dragon is a unique and exceptional tea, processed by masters in Yunnan as a black tea using a tea cultivar traditionally used for oolong tea and grown at high altitude. The result is a syrupy texture as a result of the cultivar, fruity notes as a result of the rich Yunnan terroir which it is nourished, and malty depths from masterful processing.

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### **GREEN TEA**

GYOKURO, SHIZUOKA, JAPAN

Gyokuro is shaded for 30-days before picking, in early May in Asahina valley tea gardens. This process encourages chlorophyll, creating a thick and creamy texture, and the condensed, unami-rich flavour that this is prized for.

A supplement of £5.00 with your afternoon tea

| <b>CHAMPAGNE</b>                          | <b>125ML</b> | <b>BOTTLE</b> |
|---|--------------|---------------|
| MOET & CHANDON, IMPERIAL, NV              | £21          | £88           |
| RUINART, BRUT, NV                         | £23          | £98           |
| LOUIS ROEDERER 242 COLLECTION NV          |              | £105          |
| DRAPPIER CARTE D'OR BRUT NV               |              | £110          |
| BOLLINGER NV SPECIAL CUVEE                |              | £113          |
| DRAPPIER BLANC DE BLANCS SIGNATURE        |              | £120          |
| GOSSET GRAND BLANC DE BLANCS NV           |              | £140          |
| RUINART BLANC DE BLANCS NV                | £30          | £153          |
| GOSSET GRAND MILLÉSIMÉ EXCEPTION 2015     |              | £160          |
| CHARLES HEIDSIECK BLANC DE BLANCS BRUT NV |              | £245          |
| DOM PÉRIGNON 2012                         |              | £310          |
| KRUG                                      |              | £360          |

| <b>CHAMPAGNE ROSÉ</b>                 | <b>125ML</b> | <b>BOTTLE</b> |
|---------------------------------------|--------------|---------------|
| RUINART ROSÉ NV                       | £28          | £143          |
| BILLECART-SALMON ROSÉV                |              | £152          |
| GOSSET ROSÉ                           |              | £165          |
| CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 2008 |              | £230          |

| <b>ENGLISH SPARKLING</b>         |     |
|----------------------------------|-----|
| EXTON PARK RB 32                 | £80 |
| EXTON PARK RB 28 BLANC DE NOIRS  | £85 |
| EXTON PARK RB 45 BLANC DE BLANCS | £97 |

| <b>ENGLISH SPARKLING ROSÉ</b> |     |
|-------------------------------|-----|
| EXTON PARK RB 23              | £80 |

All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.

## BROWN'S GIFTS

A memory of your visit or present for a loved one?

|  |       |
|--|-------|
| BROWN'S HOMEMADE SIGNATURE JAM                         | £7.50 |
| BROWN'S SIGNATURE MORNING AND AFTERNOON BLEND TEA TINS | £15   |
| BROWN'S OWN 185 GIN                                    | £95   |
| AFTERNOON TEA FOR TWO                                  | £150  |
| CHAMPAGNE AFTERNOON TEA FOR TWO                        | £170  |
| ROSE AFTERNOON TEA FOR TWO                             | £176  |
| LIMITED EDITION OF THE JUNGLE BOOK                     | £20   |
| ALBY THE MONKEY  | £27   |
| ALBEMARLE, SOLID OAK MONKEY                            | £95   |

All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.



## EXPLORE BROWN'S HOTEL

### CHARLIE'S

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service.

Overseen by Adam Byatt, and led by acclaimed Executive chef Jamie Guy. From succulent Sunday roasts and traditional classics served from Brown's sparkling silver trolley, to tempting sharing plates and mouth-watering desserts, Charlie's is the quintessential contemporary British restaurant in Mayfair.

For reservations: +44 (0)20 7518 4004

E-mail: [charlies@roccofortehotels.com](mailto:charlies@roccofortehotels.com)

### THE DONOVAN BAR

The Donovan Bar has long been known as one of the most intimate and sophisticated drinking dens in the city playing host to gatherings of the most glamorous faces of Mayfair's elite fashion and art scene. Newly redesigned and boasting a cocktail menu created by Salvatore Calabrese, it's not to be missed.

Enquiries: +44 (0)20 7518 4005

E-mail: [thedonovanbar@roccofortehotels.com](mailto:thedonovanbar@roccofortehotels.com)

### THE SPA AT BROWN'S

Away from the bustling streets of Mayfair, The Spa at Brown's Hotel awaits, an intimate sanctuary where guests can unwind and re-centre with treatments aimed at nurturing body and mind alike.

For appointments: +44 (0)20 7518 4009

E-mail: [thespa.browns@roccofortehotels.com](mailto:thespa.browns@roccofortehotels.com)

### PRIVATE TEA PARTIES

With six beautiful private room each with natural light, original features and a dedicated events team, Brown's is also the ultimate destination for larger parties to indulge in afternoon tea.

Enquiries: +44 (0)20 7518 4106

email: [meetingsandevents.browns@roccofortehotels.com](mailto:meetingsandevents.browns@roccofortehotels.com)