

AFTERNOON TEA MENU



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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.

TIME TRAVEL THROUGH TEA

As we celebrate 185 years since Brown's Hotel opened its doors in 1837, we present to you an exciting new experience where we will transport you back in time through our, Time Travel Through Tea experience.

Expect to taste a revolving menu of special cakes and pastries that mark key decades since the hotel first opened, from Victorian recipes to sixties treats.

From now until the end of August, we will celebrate British retro: Queen Elizabeth's early reign 1937 – 1950s. On the trolley you'll see **Chocolate biscuit cake**. It is said that her Majesty the Queen's favorite cake is the chocolate biscuit cake. Stories are told that she would enjoy a slice of the no bake cake every afternoon, to this day still. It is said that the cake would travel with her from Buckingham palace to Windsor. It seems only appropriate that we revisit this classic during her **Jubilee and our 185 th Anniversary**.

Chocolate 'ganache' is mixed with broken tea biscuits and formed into a cake tin and then glazed with chocolate. For our elevated version, we have used a 66% dark chocolate from small plantations with the Caribbean Islands, black tea infused oat tea biscuits and the finest Jersey cream. Retro baking and **baked Alaska** go hand in hand and so we are paying tribute by elevating this classic 50s dinner party pudding to a delicate but fun afternoon tea pastry suitable to be served in the fine surroundings of the Drawing Room.

Look forward to Autumn, when we will mark the swinging sixties with **tunnel of fudge cakes and Black Forest gateau** while the winter months will celebrate the roaring twenties. **A Gatsby Christmas cake and pineapple upside down cake** will commemorate the year in true style.

We hope you will return to Brown's Hotel and experience different eras!

TRADITIONAL AFTERNOON TEA

CUCUMBER, MINT, CREAM CHEESE

WHITE BREAD

SMOKED SALMON, DILL, SHALLOTS AND CAPERS

MALTED BROWN BREAD

PRAWN COCKTAIL, CRISPY ONIONS, SMOKED PAPRIKA

BRIOCHE BREAD

SMOKED CORONATION CHICKEN, APRICOT, ONION SEEDS

ROASTED ONION BREAD

SALT BEEF, HORSERADISH MAYONNAISE, PICKLED CUCUMBER

SPELT BREAD

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FRESHLY BAKED PLAIN AND SULTANA SCONES

Served with homemade strawberry jam and Cornish clotted cream

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STRAWBERRY MARITONZO

BRIOCHE, MASCARPONE CREAM, ENGLISH STRAWBERRIES

PEACH & YOGHURT SLICE

LEMON SPONGE, PEACH JELLY AND YOGHURT MOUSSE

CHERRY PISTACHIO TART

SICILIAN PISTACHIO FRANGIPANE, ROSE CREAM, FRESH CHERRY

HAZELNUT CHOUX

ROASTED HAZELNUT PRALINE AND MILK CHOCOLATE GANACHE

IN CELEBRATION OF 185 YEARS AND THE QUEEN ELIZABETH &
BRITISH RETRO - BAKED ALASKA

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Traditional Afternoon tea	£65
With a glass of Moët & Chandon Brut NV	£75
With a glass of Ruinart Rosé	£78
With a glass of Ruinart Blanc de Blanc	£80

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

SEMI DRIED TOMATO, CHARRED AUBERGINE, BASIL
SPELT BREAD

CORONATION CURRIED VEGETABLES, TOASTED ALMONDS, APRICOT
ROASTED ONION BREAD

COURGETTE, CASHEW NUT HUMMUS, ROCKET, CHILLI
SPELT BREAD

CUCUMBER, MINT, VEGAN CREAM CHEESE
WHITE BREAD

QUINOA CRACKER, AVOCADO, PICKLED RADISH, CORIANDER

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RASPBERRY TARTLETT
ENGLISH RASPBERRIES, SHORTCRUST PASTRY, VANILLA CREAM

PEACH & YOGHURT SLICE
LEMON SPONGE, PEACH JELLY AND YOGHURT MOUSSE

CHERRY AND PISTACHIO AND ORANGE BLOSSOM MACARON
PISTACHIO MACARON, CHERRY COMPOTE, ORANGE BLOSSOM CREAM

STRAWBERRY 'CHEESE'CAKE
'CHEESE'CAKE WITH ENGLISH STRAWBERRIES

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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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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.

GREEN APPLE AND HIBISCUS

Whole pieces of crisp green apple, hibiscus petals and lengths of spicy lemongrass reveal a zesty aroma and yield a beautifully pink infusion. Vibrant with a fruit acidity that feels quenching yet balanced in the mouth, touch of pineapple finishes blend, all together delivering a grassy –sweet and tart 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, umami-rich flavour that this is prized for.

BAOJING GOLD, CHINA

An exceptional single garden, spring green tea, handpicked. It captures the purest essence of the tenderest buds and leaves with a fresh green fragrance and layers of umami and meadow-sweetness.

A supplement of £5.00 with your afternoon tea

CHAMPAGNE

	125ML	BOTTLE
MOET & CHANDON, IMPERIAL, NV	£21	£88
R RUINART, BRUT, NV	£23	£98
RUINART ROSE, NV	£28	£143
RUINART, BLANC DE BLANC, NV	£30	£153
LOUIS ROEDERER, BRUT PREMIER		£95
POL ROGER, BRUT RÉSERVE, NV		£105
BOLLINGER, SPECIAL CUVÉE, NV		£113
VEUVE CLICQUOT PONSARDIN, NV		£127
BILLECART-SALMON ROSE, NV		£152
DOM PÉRIGNON, 2008		£310
CRISTAL, LOUIS ROEDERER, 2008		£589
KRUG ROSE, NV		£500

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
AFTERNOON TEA FOR TWO	£130
CHAMPAGNE AFTERNOON TEA FOR TWO	£150
ROSE AFTERNOON TEA FOR TWO	£156
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£18

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 chef Matthew Starling. 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

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

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

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