

## 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 and sixties treats to The Great Gatsby era.

December 2022: The Great Gatsby: The Roaring 20s

While Christmas cake has been around since the 16th century, we celebrate this festive tradition with a 1920's recipe with Royal connections. At the time of the Great Gatsby, when jazz bars and flapper dresses were in fashion, Britain's Empire Marketing Board circulated a Christmas Cake recipe created at Buckingham Palace, Henri Cédard. The head chef of the Palace who had cooked for King George V and Queen Mary for over 30 years.

Showcasing 17 ingredients from across the Empire, the recipe created included spices from India and the West Indies, brandy from Cyprus, apples from Canada, currants from Australia and a nod to a local favourite - English Beer.

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

**FESTIVE  
AFTERNOON TEA**

GLASS OF CHAMPAGNE  
\*

TRUFFLED ST. EWE'S EGG MAYONNAISE

SPELT BREAD

CUCUMBER, CREAM CHEESE AND LEMON MINT

WHITE BREAD

ROAST BRONZE TURKEY, BRIE CHEESE AND CRANBERRY

WHOLEMEAL BREAD

MOXONS SMOKED SALMON, ORANGE ZEST AND DILL BUTTER

MALTED WHEAT BREAD

GLAZED NORFOLK HAM AND CHRISTMAS CHUTNEY

MULTIGRAIN BREAD

\*

FRESHLY BAKED PLAIN AND SULTANA SCONES

Served with homemade strawberry jam and Cornish clotted cream

\*

NOUGAT AND CRANBERRY DELICE

CHESTNUT MONT BLANC

GRAND MARNIER RELIGIEUSE

SPICED CHOCOLATE AND MULLED WINE YULE LOG

IN CELEBRATION OF 185 YEARS AND THE GREAT GATSBY ERA

PINEAPPLE UPSIDE DOWN CAKE

FESTIVE AFTERNOON TEA

£85

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.

# **FESTIVE PLANT BASED AFTERNOON TEA**

GLASS OF CHAMPAGNE  
\*

ROAST BEETROOT AND PUMPKIN SEED PESTO

MULTIGRAIN BREAD

CARAMELISED JERUSALEM ARTICHOKE, APPLE ALE CHUTNEY  
AND TOASTED HAZELNUT

SPELT BREAD

CUCUMBER, VEGAN CREAM CHEESE AND LEMON MINT

WHITE BREAD

CORONATION VEGETABLES WITH TOASTED ALMONDS AND DRIED APRICOT

SPELT BREAD

BLACK TRUFFLE, CHESTNUT AND SEASONAL MUSHROOM

IN A BUCKWHEAT TARTLET

\*

FRESHLY BAKED PLAIN AND SULTANA SCONES

Served with homemade strawberry jam

\*

DARK CHOCOLATE AND COCONUT CHRISTMAS TREE

CLEMENTINE AND ALMOND DELICE

CHESTNUT MACARON

CHOCOLATE AND MINCE PIE TART

\*

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

A SUPPLEMENT OF £5.00 WITH YOUR AFTERNOON TEA

Additional glass of Champagne from £21  
Served with our selection of teas and herbal infusion.

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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.

### **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, 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.

## 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	£140
CHAMPAGNE AFTERNOON TEA FOR TWO	£160
ROSE AFTERNOON TEA FOR TWO	£166
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£18
ALBEMARLE, SOLID OAK MONKEY	£95

All prices are inclusive of VAT.

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## 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](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)