

# GALVIN

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## AT THE ATHENAEUM

### AFTERNOON TEA MENU

Available Monday to Saturday 12.30pm – 4.30pm

Sunday 12.30pm – 5.30pm

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## SELECTION OF ARTISAN TEAS

### ROYAL ENGLISH BREAKFAST:

*A special blend of ceylon & assam black tea, the rich strength of Assam & the smooth flavour of Ceylon, produces a full-rounded cup, perfect all day tea.*

### EARL GREY:

*Black large leaf china tea, China base, with scented oil of bergamot, a light liquoring tea, elegant light and refreshing with a wonderful aroma.*

### GUNPOWDER GREEN:

*Little green tea pellets that give a delicious clean refreshing infusion. A very small amount of sugar or honey will enhance the flavour.*

### DRAGON PEARL JASMINE:

*The leaves are mixed with jasmine flowers, left for the tea leaves to absorb the sent, then separated and tightly rolled into the tiny shaped 'pearls'.*

### PAI MU TAN LEAF TEA:

*This white tea has somewhat more ordinary quality than Yin Zhen, for it remains just as it was when plucked from the bush. Smooth & flowery.*

### SENCHA FUKUYJA:

*A refreshing Japanese green tea, sparkling yet delicate, rich in vitamin C.*

## SELECTION OF ARTISAN TEAS

### DARJEELING FIRST FLUSH:

*An Indian large leaf black tea from the foothills of the Himalayas, noted for its muscatel flavour. A light liquor tea, with a delicate flavour.*

### ASSAM BOP:

*Black tea, high grown in the north of India, this leaf has a golden tippy leaf & a malty flavour, rich and intense.*

### CEYLON OP:

*Typical high grown teas of the finest quality, fine in flavour yet rich in colour, well rounded and smooth.*

### MOROCCAN MINT:

*A wonderfully invigorating spearmint tea, highly scented.*

### PASSIONFRUIT & ORANGE:

*A truly wonderful taste, apple, hibiscus, rosehip, sweet orange peel, blended with passionfruit.*

### CAMOMILE FLOWER:

*A pretty infusion, calming, soothing & delicate, elegant aroma.*

### LEMON VERBENA:

*An elegant, sparkling, lemon tasting tisane, a refreshing digestive.*

If you are allergic to any food product, please advise a member of the service team.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT at the current rate

The menu is designed for the enjoyment of all guests at the table

# THE ROYAL AUTUMN AFTERNOON TEA

The “**Royal Autumn Afternoon Tea**” has been created using the finest ingredients, many of which are produced by royal warrant holders who supply Her Majesty The Queen.

We have also included dishes such as Eggs Drumkilbo, a personal favourite of HRH The Queen Mother.

Produce from The Duchy of Cornwall by HRH The Prince of Wales also appears alongside Regents Park honey all accompanied by Teas from Darvilles, Windsor's oldest business and supplier of tea to the royal household.

*The selection of ingredients has been supplied by royal warrant holders:*

*Tiptree jam, Tate and Lyle, Dukeshill ham  
James Baxter potted shrimps,  
Darvilles of Windsor, Coleman's  
H. Forman and Son, The Bread Factory*



By Appointment to  
HM The Queen

## THE ROYAL AUTUMN AFTERNOON TEA

### SANDWICHES

*Eggs Drumkilbo bridge roll with James Baxter's potted shrimps*

*Cumbrian beef & Coleman's horseradish  
on beetroot bread*

*Regents park honey roasted Dukeshill ham, mustard mayonnaise  
on brioche*

*H. Foreman and Son hot smoked salmon & cream cheese  
on multigrain bread*

*Coronation chicken on white bread*

### PASTRIES

*Orange Buttercream Macaroon*

*Pistachio & Valrhona chocolate choux buns*

*Pear William tart*

*Classic English trifle*

*Battenberg cake*

### SCONES

*Plain and fruit scones, Tiptree strawberry jam and lemon curd*

39.00 per person

**THE ROYAL AUTUMN AFTERNOON TEA****WITH A 150ML GLASS OF:**

<i>Ayala Brut Majeur, NV</i>	49.00
<i>Ayala Rosé, NV</i>	51.50
<i>Bollinger Special Cuvée, NV</i>	53.50

**THE ROYAL AUTUMN AFTERNOON TEA****WITH BOTTOMLESS FRIZZANTE:**

49.00 per person\*

## GENTLEMAN'S AFTERNOON TEA

### SANDWICHES

*Eggs Drumkilbo bridge roll with James Baxter's potted shrimps*

*Cumbrian beef & Coleman's horseradish  
on beetroot bread*

*Regents park honey roasted Dukeshill ham, mustard mayonnaise  
on brioche*

*H. Foreman and Son smoked salmon & cream cheese  
on multigrain bread*

*Coronation chicken on white bread*

### SHARING BOARD OF

*Game sausage roll*

*Welsh rarebit on a toasted crumpet*

*Goosnargh duck scotch egg*

### SAVOURIES

*Gentlemen's relish, toasted sourdough*

*Cheese scones, bacon butter*

*Eccles cake, Kirkham's Lancashire cheese*

### WHISKY

*Accompanied by a dram of Monkey Shoulder Blended Scotch Whisky,  
or upgrade with your choice of the below:*

Nikka Coffey Malt	3.75
Redbreast 15yr	3.75
Balvenie Doublewood 17yr	5.00
Lagavulin Distillers Edition	6.50

39.00 per person

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