

GALVIN

AT THE ATHENAEUM

AFTERNOON TEA MENU

Available Monday to Saturday 12.30pm – 4.30pm

Sunday 12.30pm – 5.30pm

SELECTION OF ARTISAN TEAS 2-3

THE CLASSIC AFTERNOON TEA 4-5-6

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

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.

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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.

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THE CLASSIC AFTERNOON TEA

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

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
Darvilles of Windsor, Coleman's
H. Forman and Son, The Bread Factory*



By Appointment to
HM The Queen

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THE CLASSIC AFTERNOON TEA

SANDWICHES

Burford brown egg and watercress bridge roll

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

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

*Galvin cure smoked salmon & herb cream cheese
on wholemeal bread*

Coronation chicken on white bread

PASTRIES

Blood orange macaron

Conference pear, white chocolate and Jersey cream mousse

Battenburg cake

Valrhona chocolate and almond Opera

Manjari chocolate and salted caramel tart

SCONES

Plain and fruit scones, strawberry jam and lemon curd

39.00 per person

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THE CLASSIC 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 CLASSIC AFTERNOON TEA**WITH BOTTOMLESS FRIZZANTE:**

49.00 per person*

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