

# GALVIN

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AT THE ATHENAEUM



## Afternoon Tea

*Inspired by Wimbledon*

**Strawberries and cream**  
**Tennis stars chase cherished dream**  
**Audience applauds**

– Paul Holmes



The story began, or so they say, with the duchess.

A long time ago, in the not-so distant Leicestershire, Anna, the duchess, was hungry. Lunch in the 1840s was not a grand affair and dinner, while lavish, was not served until late. Famished, she called for tea and buttered bread to be brought to her room in the afternoon. Pleased with herself, she did the same the next day and the next. Soon, tea became a social affair and friends joined the afternoon tradition with pastries, cakes and finger sandwiches all added to the menu.

Our story begins with family.

From Chris and Jeff Galvin to the small family-run tea houses of India, Sri Lanka, China and Japan. It follows small independent British farmers, the artisan bakers and chocolate makers, those dedicating their lives to the perfect strawberry jam and the ever-busy Regents Park honey bees.

Welcome to the Athenaeum. We invite you to pour a cup of tea, relax, enjoy and become an integral part of our story.

### **Afternoon Tea**

£39 per person

*With a glass of:*

*Ayala Brut Majeur, NV* £52

*Ayala Rosé, NV* £55

*Free-Flowing Prosecco* £52

*Free-Flowing Pimms* £55



## The Menu

### Selection of Sandwiches

Burford Brown Egg & Watercress Bridge Roll

English Cucumber & Herb Cream Cheese

Regents Park Honey-Roasted Dukeshill Ham & Mustard

Galvin Cure Smoked Salmon & Horseradish Cream Cheese

Coronation Chicken

### Homemade Cakes, Pastries and Sweets

English Strawberries & Jersey Cream

Salted Caramel & Banana Delice

Scottish Raspberry and Pistachio Cake

Organic Lemon Macaroon

64% Manjari Chocolate Mousse & Peanut Crumble

### Scones

Plain and Fruit Scones

Strawberry jam

Clotted Cream

Lemon Curd

*If you have any allergies or dietary requirements, please inform your server. A discretionary service charge of 12.5% will be added to your bill.*



## Selection of Artisan Teas

### **Black Teas**

#### **Royal English Breakfast**

This is our special blend of Ceylon & Assam black teas. The rich strength of Assam and the smooth flavour of Ceylon produce a full and rounded cup. A fantastic all-around tea!

#### **Assam BOP**

A black tea grown at high altitude in the north of India. BOP stands for Broken Orange Pekoe and reflects that the larger leaves are broken to give a greater surface area (and therefore infusion). This is a strong and intense tea with malty flavours that is best enjoyed with the addition of milk.

#### **Ceylon OP**

A black tea grown at altitude in Sri Lanka. OP or Orange Pekoe refers to the highest grade of tea consisting of only unbroken leaves. This gives the cup a rounder, smoother mouthfeel with a delicate perfume.

#### **Darjeeling First Flush**

Grown right against the Himalayas, the area of Darjeeling is famous for its exclusive teas. First flush is the highest grade of Darjeeling and refers to the fact that only the two first-grown leaves are plucked for use in the tea. Light, elegant and floral, many connoisseurs consider Darjeeling to be the 'Champagne' of teas.



## **White and Green Teas**

### **Pai Mu Tan**

A white, lightly oxidised tea grown in the Fujian province of China. Slightly richer than other white teas, Pai Mu Tan nonetheless a light-bodied, fragrant and mellow tea with fruity and grassy aromas.

### **Sencha Fukuyu**

Grown in coastal Honshu, this benchmark steamed Japanese green tea is refreshing and distinctive. High in antioxidants, light and smooth with a strong, grassy flavour, this is the quintessential Japanese tea.

### **Gunpowder Green**

A Chinese green tea that is made by rolling each leaf into a small pellet shape – often resembling gunpowder! This method helps to preserve the flavour and freshness of the tea leaf and results in a delicious, light-bodied and refreshing tea.

## **Flavoured Teas**

### **Earl Grey**

Named after the 2<sup>nd</sup> Earl Gray (a previous Prime Minister), this large leaf Chinese tea is scented with the oil of the bergamot citrus fruit. Perfumed and rich, it can be enjoyed with milk or lemon.

### **Dragon Pearl Jasmine**

Produced in the Fujian province of China, the tea leaves are layered with bloomed jasmine buds allowing the natural essential oils of the flower to seep into the leaves. The leaves are then rolled by hand into small pearls which unfurl in hot water releasing their fragrant and perfumed scent.



## **Infusions**

### **Moroccan Mint**

A wonderfully invigorating spearmint tea that is highly scented and known to aid digestion.

### **Passion Fruit & Orange**

A delicious fruit tisane with apple, hibiscus, rosehip, sweet orange peel, passionfruit and orange.

### **Chamomile Flower**

Whole chamomile flowers give an elegant and soothing tea known for its relaxing properties.

### **Lemon Verbena**

Also known as verveine, lemon verbena has notes of citrus and lemongrass and is known to aid digestion and relaxation.

## **Coffee**

Espresso/Double Espresso

Macchiato/Double Macchiato

Cappuccino

Latte

Flat White

Americano

