



The Montague on the Gardens Afternoon Tea Menu

**Served
Monday to Sunday, 12.00pm till 6.00pm**

**Executive Chef, Martin Halls, has
carefully designed an afternoon tea menu
to reflect the seasons, using only the
finest of British ingredients**

**Please note that seating for afternoon tea
is at the discretion of the hotel**

VAT at current standard rate
An optional 12.5% service charge will be added to your bill

The Montague on the Gardens Hotel
15 Montague Street, Bloomsbury, London WC1B 5BJ
Phone: +44 (0)20 7612 8416 Fax: +44 (0)20 7637 2516
Email: fandbmt@rchmail.com



THE HISTORY OF TEA

Prior to the introduction of tea into Britain, the English had two main meals-breakfast and dinner. Breakfast was ale, bread and beef. Dinner was a long, massive meal at the end of the day. It was no wonder that Anna, the Duchess of Bedford (1788-1861) experienced a "sinking feeling" in the late afternoon. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at four o'clock in her rooms at Belvoir Castle. The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a 'walking the fields'." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses. A common pattern of service soon merged. The first pot of tea was made in the kitchen and carried to the lady of the house who waited with her invited guests, surrounded by fine porcelain from China. The first pot was warmed by the hostess from a second pot (usually silver) that was kept heated over a small flame. Food and tea was then passed among the guests, the main purpose of the visiting being conversation.

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WINTER AFTERNOON TEA

Your choice of our selected tea varieties

Egg mayonnaise and mustard cress
Smoked Scottish salmon
Free-range corn-fed chicken with
celery and almonds
Cucumber, cream cheese and chive

Traditional plain scone
Fruit scone
served with homemade strawberry preserve and
clotted cream

Selection of seasonal pastries

£27.50

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LITTLE PRINCE AND PRINCESS TEA

A treat for every little prince and princess to
enjoy

Jam and peanut butter sandwiches, cupcake and
ice cream served with a choice of hot chocolate
or soft drink

£11.50

CHAMPAGNE (PER GLASS 125ML)

Guy Cadel Brut NV	£10.00
Joseph Perrier Cuvée Royale Brut NV	£12.50
Joseph Perrier Cuvée Royale Rosé NV	£14.50

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