

White Tea

White tea comes from the buds and leaves of the *Camellia sinensis* plant. The leaves and buds are allowed to wither and dry in natural sun. The name "white tea" derives from the fine silvery-white hairs on the unopened buds of the tea plant, which gives the plant a whitish appearance. The beverage itself is not white or colorless but pale yellow, light to the taste, and is free shaped.

Rosy Fig

Rosy fig is a flavored white tea. This is made up of five components, white tea, rose petals, fig oil, roses and almond oil.

Herbal Infusion

Herbal infusion does not contain the *Camellia Sinensis* plant, which is what black, green, and other 'teas' are made from. They are commonly made from herbs, roots, flowers fruits and leaves blended together to create a healthy alternative to tea and coffee.

Camomile

One of the most well known plants used in herbal drinks with a history spanning thousands of years, Camomile heads are collected during the middle of the growing season when they are at their most mature and then left to dry. These heads produce vivid yellow liquor with a crunchy green apple character supported by delightful soft heather honey sweetness. Camomile has been used for centuries to calm the mind and to aid with the digestion.

Redbush Caramel Velvet

Redbush Tea is made with the freshest leaves of the Redbush or Rooibos plant that thrives in the beating South African sun. It is a refreshing brew, with a glorious copper-red earthy colour and flavour and it is naturally caffeine free. The flavor of rich, creamy, sweet caramel goes perfectly with redbush.



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**

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.



@Montague_Hotel



Montague on the Gardens Hotel



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TRADITIONAL 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

35.00

SAFARI AFTERNOON TEA

Themed afternoon tea accompanied with a Leopard Cocktail:

African inspired cocktail with Amarula cream liquor
Decorated with leopard spots and paw print!

40.00

(24HR advance booking required)

CHAMPAGNE (PER GLASS 125ML)

Lanson Père et Fils, Brut NV 15.00

Lanson Rosé, Brut NV 18.00

Green Tea

Although made from *Camellia sinensis* leaves, unlike black tea, green tea is not oxidized, actually the leaves are either steamed or pan-fired. Several varieties of green tea exist, which differ substantially due to growing conditions, horticulture, production processing and time of harvest.

Apple & Elderflower

This Twinings blend, is a combination of teas and ingredients that together make a new flavor sensation when combined. This loose tea blend is made up of two crops of Sencha Green Tea, the delicate flavour of Elderflower with a burst of apple. The apple notes are added to the blend to give that exquisite taste.

Jasmine Petals & Pearls

These delicate Jasmine pearls from Twinings are the result of light green tea layered with Jasmine flowers, to create the perfect balance of flavor. The camomile flowers & rose petals add soft floral notes to the blend.

Oolong Tea

Traditional Chinese tea produced through a unique process including withering the plant under the strong sun and oxidation before curling and twisting. In Chinese tea culture, semi-oxidized oolong teas are collectively grouped as *qīngchá*. The taste of oolong varies widely among different sub varieties. It can be sweet and fruity with honey aromas, or woody and thick with roasted aromas, or green and fresh with bouquet aromas, all depending on the horticulture and style of production.

Emerald Dragon

This high mountain oolong is a honey-colored tea with a spring-like fragrance and a light, blossomy taste.

2nd Flush Assam

Assam, named after the region of its production, Assam in India. It is a pure black tea manufactured from the leaves and the leaf buds of the *Camellia Sinensis Assamica*. This plant grows in high altitudes, with high temperature and high humidity; this tropical climate contributes to give this tea malty, strong flavours and bright colour. The 2nd flush, harvested later it the more prized “tippy tea”, named thus for the gold tips that appear on the leaves.

Is sweeter, more full-bodied and is generally considered superior to the first flush tea. 2nd flush Assam is suitable at any time of the day and is a great replacement for coffee due to its strength of flavour.

Earl Grey

Earl Grey is a blended tea with a distinctive flavor and aroma derived from the addition of bergamot oil; a fragrant citrus fruit, and dark and fruity Keemun tea. The Earl Grey has a light aromatic and floral character.

This light, delicately citrus tea is best drunk without milk; a slice of lemon is great to bring out the bergamot flavour.

The Lady (Lady Grey)

Lady Grey can be considered as the Earl Grey's elegant cousin. Lady Grey tea was named after Mary Elizabeth Grey, the wife of Charles Grey, 2nd Earl Grey, after whom Earl Grey tea is named. Her tea has the same light and delicate taste of bergamot, but with added hints of oranges, lemons, and cornflower. The fresh, bright flavor, together with a biscuit or a slice of cake will instantly take you to a sunnier place.

Elderflower & Blossom Darjeeling

This special tea combines the taste of Darjeeling with the elegant fragrance of marigold and pink cornflower blossoms to create a light, sweet, and peachy flavoured tea with a fragrant burst of elderflower.

SCONES AFTERNOON TEA

Your choice of our selected tea varieties

Your choice of four of the following

Traditional plain scone
Traditional fruit scone
Apricot and cinnamon scone
Chocolate scone
Gluten free scone
Savoury cheese scone

Served with clotted cream, unsalted butter, homemade strawberry and apricot preserved and chocolate spread

18.00

LITTLE PRINCE AND PRINCESS TEA

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

13.00

DIETARY REQUIREMENTS

We will be delighted to accommodate any special dietary requirements that you may have, including all vegetarian sandwiches, gluten free breads, pastries and scones and removing any fresh cream and mayonnaise products from the afternoon tea stand.

If requested, we will endeavour to ensure that there are no nuts in the afternoon tea offering. However all afternoon tea products are produced in an environment where nuts are used and we cannot guarantee that our food is 100% free from nuts or nut traces.

Please just let any member of our team know if you have any dietary requirements.

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 hostess warmed the first pot 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.

TEA SELECTION

Tea is an aromatic beverage commonly prepared by pouring hot or boiling water over cured leaves of the *Camellia sinensis*, an evergreen shrub native to Asia. After water, it is the most widely consumed drink in the world.

Two principal varieties of the species are used, the small-leaved Chinese variety plant (*Camellia sinensis sinensis*), used for most other types of teas, and the large-leaved Assamese plant (*Camellia sinensis assamica*), which was traditionally mainly used for black tea, although in recent years some green and white have been produced.

Black Tea

Is one of the most popular, from all the types of tea, its generally stronger in flavor and its fully oxidized. In Chinese and the languages of neighboring countries, black tea is known as "red tea", a description of the color of the liquid; the Western term "black tea" refers to the color of the oxidized leaves.

Traditional English

Traditional English it is a blend of the finest Assam, Kenya and the Ceylon. It is a smooth and well-rounded strong and robust tasting, is a refreshing and invigorating tea.

Traditional English Decaffeinated

These loose leaves make a fantastically well-rounded cup of tea, bold, brisk, and full of flavor; plus it is decaffeinated, so it is perfect for any time of day or night.