# The Grand Hotel Tea Selection

## Virunga Earl Grey

Scented pure origin tea, uniquely made from supreme East African black tea, blue cornflowers and Bergamot oil.

## **Great Rift**

A rich, full-bodied breakfast tea blend, bursting with full flavour, sourced from across East Africa, from Rwanda through to the Rift Valley in Kenya.

## **Great Rift Decaf**

Caffeine free breakfast tea, bright, golden liquor & strong refreshing taste.

## Green Tea & Peach

Traditional green tea, blended with real fruit pieces & marigold flowers. With less caffeine than black tea, this is a wonderful substitute which can be enjoyed throughout the day.

## Green Tea

This pure green tea sourced from China is revered for the therapeutic properties, restoring natural balance.

## Red Berry & Flower

Luxuriously smooth blend of sweet red berries & refreshing hibiscus. Full flavoured tea and naturally caffeine free

## Camomile

Classic herbal tea from the scented flowers & leaves of the wild camomile plant. Relaxing qualities help restore & aid digestion, promoting sleep.

# £5.25

## Virunga Afternoon Tea

Light, elegant & refreshing this black tea for connoisseurs is smooth making it particularly good after lunch or in the afternoon.

#### Peppermint

Made with the finest pure peppermint leaves, traditionally aiding digestion & this luxurious single mint infusion is entirely caffeine free & thirstquenching.

#### **Jasmine Tea Pearls**

Delicate fragrance of jasmine, from China's Fujian Province, these pearls unfurl to release the intoxicating fragrance of jasmine combined with the mild sweetness of green tea

## Lemongrass & Ginger

A warming herbal tea made with pure lemongrass & spicy ginger pieces. A delightful infusion to elevate your mood and help you anytime you need a boost.

## Darjeeling

Exquisitely delicate orthodox tea that showcases the distinctive muscatel character of one of the world's most famous teas. Golden coloured infusion, rich flavour & floral aroma makes this tea so prized.

### Organic Redbush

Organically grown, naturally caffeine free, making it a light & healthy way to lift your day.

# The Grand Champagne Afternoon Tea

The Grand Afternoon Tea served with a glass of Champagne.

Canard-Duchêne Champagne (Brut, Demi-Sec or Rosé)	
Monday to Thursday (Available 2.00pm – 5.30pm)	£42.50
Friday to Sunday (Available 2.30pm – 5.30pm)	£47.00

# Louis Roederer Champagne Brut

Monday to Thursday (Available 2.00pm – 5.30pm)	£48.50
Friday to Sunday (Available 2.30pm – 5.30pm)	£53.00

# Champagne and Sparkling Wine By The Glass

	125ml	175ml
Canard-Duchêne Champagne Brut or Demi Sec, France	£12.35	£17.10
Canard-Duchêne Champagne Rosé, France	£14.00	£19.60
Louis Roederer Champagne, France	£16.80	£23.55

# Individual Afternoon Tea Items (Subject to availability)

Fresh Strawberries with cream (M)	£11.75
Scones, duo of fruit and plain with clotted cream & jam (G,M,E,Su)	£9.25
Teacake, toasted, served with butter & jam (G,M,E,Su)	£6.50
<b>English Muffins</b> , toasted, served with butter & jam (G,M,E,Su,So)	£6.50

# Still Wine by the Glass

WHITE 125ml	l 175ml
Bin 310 Chablis, France£10.40	£14.60
Bin 520 Chardonnay, France£7.00	£9.80
Bin 573 Pinot Grigio, Italy£7.00	£9.80
Bin 627 Albariño, Spain£9.25	£12.90
Bin 782 Sauvignon Blanc, New Zealand£8.70	£12.05
Bin 820 Chenin Blanc, South Africa£7.60	£10.40

# ROSÉ

Bin 541 Provence Rosé, France	£8.70	£12.05
Bin 542 Whispering Angel, France	£10.40	£14.60

#### RED

Bin 350 Pinot Noir, France	£8.40	£11.80
Bin 531 Cabernet Sauvignon, France	£7.00	£9.80
Bin 638 Rioja Crianza, Spain	£8.40	£11.80
Bin 833 Shiraz, South Africa	£7.30	£10.10
Bin 863 Merlot, Chilli	£8.15	£11.50
Bin 885 Malbec, Argentina	£9.80	£13.75

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# Lounge Menu

Welcome to one of the most famous of hotel Lounges. The Grand Hotel Lounges have been a centre of social activity since the hotel was built in 1875.

The BBC chose the Great Hall for their weekly broadcast 'Grand Hotel' featuring the hotel's Palm Court Orchestra which started prior to the Second World War the acoustics were said to be unmatched.

We hope today that you enjoy the Grand Hotel Lounges & find items of freshly prepared food & drink to enjoy from our many suggestions.

# Freshly Made Sandwiches (Available 11.00am to 9.30pm)

Choose from Artisan Poppyseed bakery sourdough white or malted bread All sandwiches are available as a toasted option and served with cup of soup, crisps and salad garnish

Thinly Sliced English Beef Sirloin, horseradish	£12.75
mayonnaise (G,E,Su)	
Ham & Piccalilli (G,Mu,Su,Ce)	£12.75
Coronation Chicken (G,E,Su,Mu)	£10.50
Smoked Salmon & Cream Cheese $(G,M,F)$	£12.75
Brown & White Crab Meat, Roquette, Cucumber $(G, E, C, M)$	£16.50
Atlantic peeled Prawns, Marie Rose Sauce, Lemon (G,E,Su,Sh,C)	£13.95
Mature Cheddar & Pickle (G,M,Su,V)	£9.75
Falafel, Hummus, Tomato & Lettuce (G,V,Pb,So,Se)	£9.75
Free Range Egg Mayonnaise & Cress (G,E,V,M,Mu)	£9.75

# *Light Dishes* (Available 11.00am to 9.30pm)

<b>Toasted Grand Club Sandwich</b> (G,E,Su,M) chicken, crispy bacon, egg mayonnaise, lettuce, tomato, red onion	£17.50
Toasted Plant Based Club Sandwich (G,So,V,PB)	£17.50
violife cheddar cheese, roast peppers, lettuce, tomato, red onion,	
falafel	
Seared Herb Crusted Tuna Steak (M,Su,Ce,F,Mu,G,E)	£22.50
provençale salad, fine beans, new potatoes, sun blushed tomato,	
French dressing	
Grand Chicken Caesar Salad (G,E,F,Su,M)	£19.50
baby gem, garlic croutons, anchovies, caesar dressing	

# The Grand Afternoon Tea

Monday to Thursday (Available 2.00pm – 5.30pm)	£34.00
Friday to Sunday (Available 2.30pm – 5.30pm)	£38.50

## **Finger Sandwich Selection**

Honey roasted ham (M,G,Su) Cheddar cheese & chutney (M,Su,G) Cucumber & cream cheese (G,M) Smoked salmon, cream cheese & chive (G,F,M) Egg mayonnaise slider roll (E,G,V,M,Mu)

## **Pastries & Savouries**

Freshly baked fruit & plain scones, Cornish clotted cream, and strawberry preserve (G,M,E,Su,So) Mini tomato & Sussex Charmer quiche (G,M,E,Su,So) Assortment of seasonal afternoon tea pastries (G,M,E,N,So,P)

Served with your choice of tea, coffee, or herbal infusion

# Junior Afternoon Tea

 $\pounds$ 16.50 per child (under the age of 12 years) when accompanied by a full paying adult

Choice of one sandwich from the following:
Chocolate spread, ham, strawberry jam, or cheese & marmite $(G_{\!\scriptscriptstyle r} M_{\!\scriptscriptstyle r} So_{\!\scriptscriptstyle r} Ce_{\!\scriptscriptstyle r} Su)$
Freshly baked fruit or plain scones, Cornish clotted cream, and
strawberry preserve (G,M,E,Su,So)
Homemade sausage roll (G,E,Su)
Homemade brownie (G,M,E,So)
Fresh fruit & marshmallow skewers with chocolate dipping pot $(\mathrm{M}_{\!\scriptscriptstyle \prime}\!\mathrm{So})$
Fruit jelly (V,PB)

Choice of milkshake, hot chocolate or fresh juice (M,So,E)

# The Grand Savoury Afternoon Tea

Monday to Thursday (Available 2.00pm – 5.30pm)	£34.00
Friday to Sunday (Available 2.30pm – 5.30pm)	£38.50

Smoked salmon & cream cheese (G,F,M) Cucumber & cream cheese (G,M) Roast ham & piccalilli (G,Su,Mu,Ce) Cheddar cheese & tomato chutney (M,Su,G) Egg mayonnaise slider roll (E,G,M,V,Mu)

## **Pastries & Savouries**

Parmesan and courgette scones with chive cream cheese, spiced plum chutney (G,M,Su,Mu,Ce) Homemade caramelised onion sausage roll (G,Su) Mini tomato & Sussex Charmer quiche (G,M,E,Su,So) Chicken and tarragon vol au vents (G,Mu,E,Su)

Fruit flapjack (G,Su,M,V)

Served with your choice of tea, coffee, or herbal infusion

## 'Paw'tatoes - Gift Aid

£5.00

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month

# If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

# A discretionary 12.5% service charge will be added to your bill for all food & beverage services & will be shared by the entire team

# **Coffee Selection**

Cafetière of ground coffee	£5.25
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Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45
Espresso Con Panna	£5.45
All hot beverages are served with a complimentary	
freshly baked shortbread biscuit	

# Or Maybe with a Shot of Liqueur

A blend of fresh ground coffee with a single shot of either,£9.95Jamesons (Irish), Cognac (Royal), Benedictine (Monks),Dark Rum (Caribbean), Tia Maria (Calypso) with creamIrish Latte made with Baileys

# Coffee Cocktail

Espresso Martini

£17.45

The espresso martini is a cocktail that combines espresso, vodka, and coffee liqueur. The origin of the espresso martini is attributed to Dick Bradsell, a bartender who worked at Fred's Club, a London bar, in the 1980s

# Something for the Sweeter Tooth

Hot Chocolate, served with whipped cream, marshmallows & chocolate shavings $(M,So)$	£5.25
Milkshake, choose from strawberry, chocolate, or vanilla $(\mathrm{M,E,So})$	£6.75
Homemade Cake of the day $(G,M,E,V)$	£4.50