

The Grand Savoury Afternoon Tea

(Available 2.00pm – 5.30pm)

Monday to Thursday

£34.00

Friday to Sunday

£38.50

Finger Sandwich Selection

Smoked salmon & cream cheese (G,F,M)

Cucumber & cream cheese (G,M)

Roast ham & piccalilli (G,Mu,Su,Ce)

Cheddar cheese & tomato chutney (M,Su,G)

Egg mayonnaise slider roll (E,G,Su,So,Mu,Ce)

Pastries & Savouries

Parmesan and courgette scones with chive cream cheese, spiced plum chutney (G,M,Su)

Homemade caramelised onion sausage roll (G,Su,E)

Mini tomato & Sussex Charmer quiche (G,M,E,Su,So)

Chicken and tarragon vol au vents (G,Mu,E,Su,Ce)

Fruit flapjack (G,Su,M,V)

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

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.

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 & thirst-quenching.

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 Afternoon Tea

(Available 2.00pm – 5.30pm)

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Friday to Sunday	£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,Su,So,Mu,Ce)

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,Ce,Su)

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

Junior Afternoon Tea

£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,M,So,Ce,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,N)
- Fresh fruit & marshmallow skewers with chocolate dipping pot (M,So)
- Fruit jelly (V,So,N,G,E)

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

The Grand Champagne Afternoon Tea

(Available 2.00pm – 5.30pm)

The Grand Afternoon Tea served with a glass of Champagne

Canard-Duchêne Champagne (Brut, Demi-Sec or Rosé)	
Monday to Thursday	£42.50
Friday to Sunday	£47.00
Louis Roederer Champagne Brut	
Monday to Thursday	£48.50
Friday to Sunday	£53.00

Champagne and Sparkling Wine By The Glass

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

Coffee Selection

Cafetière of ground coffee	£5.25
Cafetière of ground decaffeinated coffee	£5.25
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 our hot beverages are served with a complimentary
freshly baked shortbread biscuit.