

When did Afternoon tea become a ritual?

Anna Russell, the 7th Duchess of Bedford, introduced to the wonderful idea of English afternoon tea in around 1840. The duchess would become hungry around 4pm, so she often asked for a tray of tea, bread & butter and cake to be brought to her room. This became a habit of hers and she started inviting friends to join her. A 'pause for tea' soon became a fashionable social event. During the 1880s, society women would change into long gowns, gloves and ornate hats for their afternoon tea, which was usually served in a formal drawing room between 4 – 5pm.



The great British tradition in Chelsea Harbour Hotel

We are delighted to welcome you to enjoy the very best in tea, created to refresh, inspire and surprise

The British love affair with 'a cup of tea' is enacted daily in homes throughout the land. Afternoon tea at The Chelsea Harbour is the definitive experience, full of tradition, celebration and a tremendous amount of cake



Traditional Afternoon Tea £35

Champagne Afternoon Tea £45

Cream Tea £18

Afternoon Tea

Savoury

Roast beef & horseradish

Mini Sausage roll & green apple gel

Smoke salmon, & lemon cream cheese

Free range egg mayonnaise & cress (V)

Pulled BBQ beef Bap

Sweets

Chocolate Choux with pistachio mousse

White chocolate & caramel cheesecake

Cherry Mousse

Winter Berry tart

Lemon Semolina cake

Scones

Plain & sultana scones with clotted cream & jam

Selection of teas & infusions

Chelsea Harbour Tea Selection

Chelsea Breakfast

From Sri Lanka for its crisp taste and distinctive aroma, blending it with the famously brisk tea of Kenya. The result is a gutsy brew with a lingering aftertaste

Earl Grey

The quintessential British blend of fine Chinese and Ceylon black tea is perfectly balanced with flavours of bergamot and blue cornflower petals for an elegant final flourish.

Berry Crush

A symphony of strawberries, blueberries and whole plump blackcurrants, not forgetting a pinch of piquant hibiscus and a flourish of colourful cornflower petals for a bright floral finish.

Cucumber & Peppermint

This minty herbal refresher has long been popular for its uplifting flavour and cooling effect also, super drunk as digestive.

Golden Camomile

Classically comforting and naturally sweet, Golden Camomile herbal tea, crafted purely from whole golden camomile flowers.

Gunpowder Green Tea

Chinese "gunpowder" tea, fired in large drums for a smoky taste and rolled to resemble pellets of gunpowder

Lemon & Ginger

Invigorating ginger with a citrus kick, blended with blackberry leaves for a soft, sweet finish.

If you are an allergen sufferer, please ask your server for more detailed information.

All prices are inclusive of VAT.

12.5% discretionary service charge will be added to your bill