

# THE RISE

*afternoon tea*

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## AT THE GRAND, YORK

### **Grand Festive Afternoon Tea**

£ 39.95 per person

### **Sparkling Afternoon Tea**

£ 34.95 per person

### **Hendrick's Afternoon Tea**

£ 37.95 per person

### **Champagne Afternoon Tea**

£ 39.95 per person

### **Children's Afternoon Tea**

£ 22.95 per child  
(up to 12 years old)

### *history of afternoon tea*

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7<sup>th</sup> Duchess of Bedford, is said to have complained of 'having that sinking feeling' during the late afternoon. At the time it was usual for people to take only two main meals a day: breakfast in the morning and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later, friends were invited to join her in her rooms at Woburn Abbey. This summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for 'tea and a walk in the fields'. Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room.

Before long, all fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Many visitors from overseas still imagine that we are a nation where, in the words of the well-known song, 'at half past three, everything stops for tea'. Sadly, these days, Afternoon Tea is usually only an occasional luxury for the British; a birthday treat in a country house hotel, or a welcome break from a hectic day shopping 'in town'. Luckily the tourist is still able to indulge in a little bit of British tradition for themselves.

**Afternoon Tea is served daily, 12:30 – 16:30**

# *the rise festive afternoon tea*

## **Savoury**

Roasted Bronze Turkey, Apricot & Walnut Stuffing  
*on Malt Bread*

Smoked Salmon & Yuzu Mascarpone  
*on White Bread*

Truffled Egg Mayonnaise  
*on White Bread*

Wensleydale & Spiced Apple Chutney  
*on Granary Bread*

Pork, Cranberry & Chestnut Sausage Roll

## **Patisserie**

'White Christmas'

*Amaretto Poached Apricot Tart, Roasted Almond, Ivoire White Chocolate  
Whipped Ganache*

'Silent Night'

*Dobosche Sponge, Chestnut & Vanilla Cream, Candied Chestnut, Dark Rum*

'The Snowman'

*Spiced Pineapple & Mango Confit, Coconut & Lime Diplomat, Choux*

'Rudolph'

*Valrhona Illanka Milk Chocolate Mousse, Clementine Pate De Fruit, Spiced Sable  
Biscuit*

Warm Mince Pies & Brandy Cream

## **Scones**

Traditional Freshly Baked Plain & Cinnamon Scones  
*served with*

Cornish Clotted Cream & Winter Berry Jam

**Gluten-Free, Vegetarian, Vegan and Children's  
Afternoon Tea available for pre-order upon booking.**

**Please note this menu may be subject to change.**

A discretionary service charge of 12.5% will be added to the total bill.

Some of our menu items may contain allergens and traces thereof.

Allergen & dietary alternatives are available to request at the time of booking (within a minimum 24-hour notice period), any dietary requests not declared in advance may result in items being unavailable on the day of reservation.

All allergen/dietary menus are decided on the day of reservation at the discretion of the kitchen.