

THE RISE

afternoon tea

AT THE GRAND, YORK

history of afternoon tea

Tea consumption increased dramatically during the early nineteenth century, and it is around this time that Anna, the 7th 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



Best Afternoon Tea 2021

The Grand Afternoon Tea

£ 29.95 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

£ 19.95 per child
(up to 12 years old)

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Savoury

Free Range Egg Mayonnaise, Rocket
on White Farmhouse Loaf

Staal's Smoked Salmon, Dill & Yuzu Mascarpone
on Granary Farmhouse Loaf

Roast Yorkshire Chicken Caesar
on White Farmhouse Loaf

Herb Marinated Cucumber, Micro Cress Cream Cheese
on Granary Farmhouse Loaf

Doreen's Black Pudding, Apple & Sage Sausage Roll

Scones

Traditional Plain Scone

Golden Sultana Scone

served with

Clotted Cream and Strawberry Jam

Pâtisserie

Mandarin

Mandarin Cream, Mandarin Confit Core, Citrus, Olive Oil Biscuit

Pistachio

Pistachio Mousse, Pistachio Praline, Pistachio Croquant Wafer, Vanilla Cremeux

Bergamot

Baked Bergamot Custard Tart, Valrhona Ivoire Ganache, Earl Grey Gel

Salted Caramel

Salted Caramel Choux Bun, Caramelia Whipped Ganache, Maldon Salt

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

Please note this menu may be subject to change

Some of our menu items may contain allergens and traces thereof. Please speak to a team member for further information in relation to any allergies or special dietary requirements you may have.

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