R I S E afternoon tea

AT THE GRAND, YORK

The Grand Festive Afternoon Tea

£ 49.95 per person £44.50 without cocktail

Sparkling Festive Afternoon Tea

£ 49.95 per person

Hendrick's Festive Afternoon Tea

£ 52.95 per person

Champagne Festive Afternoon Tea

£ 54.95 per person

Children's Festive Afternoon Tea

£ 24.95 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 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 – 16:00

the rise festive afternoon tea

Savoury

Brioche Open Sandwich Pickled Beets, Boiled Quail Egg, Miso Emulsion

Poppyseed Croissant Chestnut & Applewood Cheese Royale, Compressed Apples

Beetroot Cured Salmon Open Sandwich Lindigoe Sauce, Trout Roe on Sourdough

Honey Roasted Turkey Breast Sandwich Mustard & Sage Butter on Onion Bread

Pork, Apple & Cranberry Sausage Roll

Scones

Traditional Freshly Baked Plain & Cinnamon Scones

served with

Cornish Clotted Cream & Strawberry Jam

Patisserie

Hazelnut & Cinnamon Hazelnut Praline, Chocolate Mousse, Hazelnut Wafer

Pistachio Financier Raspberry Pâte de Fruit, Pistachio Mousse, Thyme

> Apple 'Strudel' Cinnamon, Eggnog, Chestnuts

Morello Cherry Bavarois Gingerbread Biscuits, Salted Popcorn, Yuzu Jel

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