

AFTERNOON TEA

SAVOURY

HENS EGG & CRESS

SMOKED SALMON & CREAM CHEESE

HONEY ROASTED HAM & PEAS PUDDING

VINTAGE CHEESE SAVOURY

SCONES

VINTAGE CHEDDAR CHEESE & CHIVE

TRADITIONAL FRUIT & VANILLA

SERVED WITH SEASONAL FRUIT PRESERVE

SWEET TREATS

BLACK FORREST VERRINE

GLAZED FRUIT TART

BELGIAN CHOCOLATE CAKE

LEMON DRIZZLE MACARON

£27.50 PER PERSON

INCLUDES FILTER COFFEE OR ANY TEA & REFILL

£34.50 WITH PROSECCO

Grand Hotel
TYNEMOUTH

AFTERNOON TEA

ALLERGENS & INTOLERANCES

ALL OUR FOOD IS FRESHLY PREPARED IN A KITCHEN WHERE NUTS,
GLUTEN AND OTHER ALLERGENS ARE PRESENT.

OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.
IF YOU HAVE ANY QUERIES, PLEASE SPEAK TO A MEMBER OF STAFF WHEN ORDERING.

GRATUITIES ARE NOT INCLUDED IN YOUR FINAL BILL.
IF YOU WOULD LIKE TO LEAVE A TIP, SCAN THE QR CODE



THE HISTORY OF AFTERNOON TEA

A CHERISHED BRITISH TRADITION THAT
DATES BACK TO THE EARLY 19TH
CENTURY. A LIGHT MEAL OF TEA, BREAD,
AND CAKES TO BRIDGE THE LONG GAP
BETWEEN LUNCH AND DINNER. OVER
TIME, THIS RITUAL BECAME A SYMBOL OF
SOPHISTICATION AND INDULGENCE.
TODAY, AFTERNOON TEA REMAINS A
TIMELESS EXPERIENCE, BLENDING
HISTORY, HOSPITALITY, AND A TOUCH
OF *Grand* TRADITION IN EVERY CUP