

# The Chester Grosvenor Afternoon Tea Menu

## Opening Times

<b>Monday</b>	11.30am to 5.00pm
Afternoon Tea	12.00pm to 4.30pm
<b>Tuesday to Thursday</b>	11.30am to Bedtime
Afternoon Tea	12.00pm to 4.30pm
<b>Friday</b>	11.30am to Bedtime
Afternoon Tea	12.00pm to 4.00pm
<b>Saturday</b>	9.30am to Bedtime
Afternoon Tea	12.00pm to 4.00pm
<b>Sunday</b>	9.30am to 5.00pm
Afternoon Tea	12.00pm to 4.00pm

*May we politely ask that all electronic devices  
are switched off in these areas.*

*The Arkle Bar and Lounge is not suitable for  
children under 12 years of age.*

*Please note that a discretionary service charge of 12.5%  
will be automatically added to your bill.*

*Please do not hesitate to ask if you wish for this to be  
removed.*

*Food allergies and intolerances: Before ordering, please  
speak to our staff about your requirements or if you  
require any information with regard to food allergies or  
Intolerances.*



*Illustrations kindly created by  
former Pastry Chef de Partie Ben Costello*

Welcome...

It is with great pleasure that we welcome you to  
Afternoon Tea at The Chester Grosvenor.

We've been happily observing this delightful  
British tradition since 1882.

We think Afternoon Tea should be an absolute  
indulgence and so our team take the utmost care to  
make every morsel, every sip and every moment as  
special as it could possibly be.

We have an excellent team of highly trained pastry  
chefs, led by Executive Chef Simon Radley, who  
work tirelessly to recreate and reinvent our  
French pastries on a monthly basis.

This morning at 8am, a dedicated Afternoon Tea  
chef began to create the delicious pastries whilst

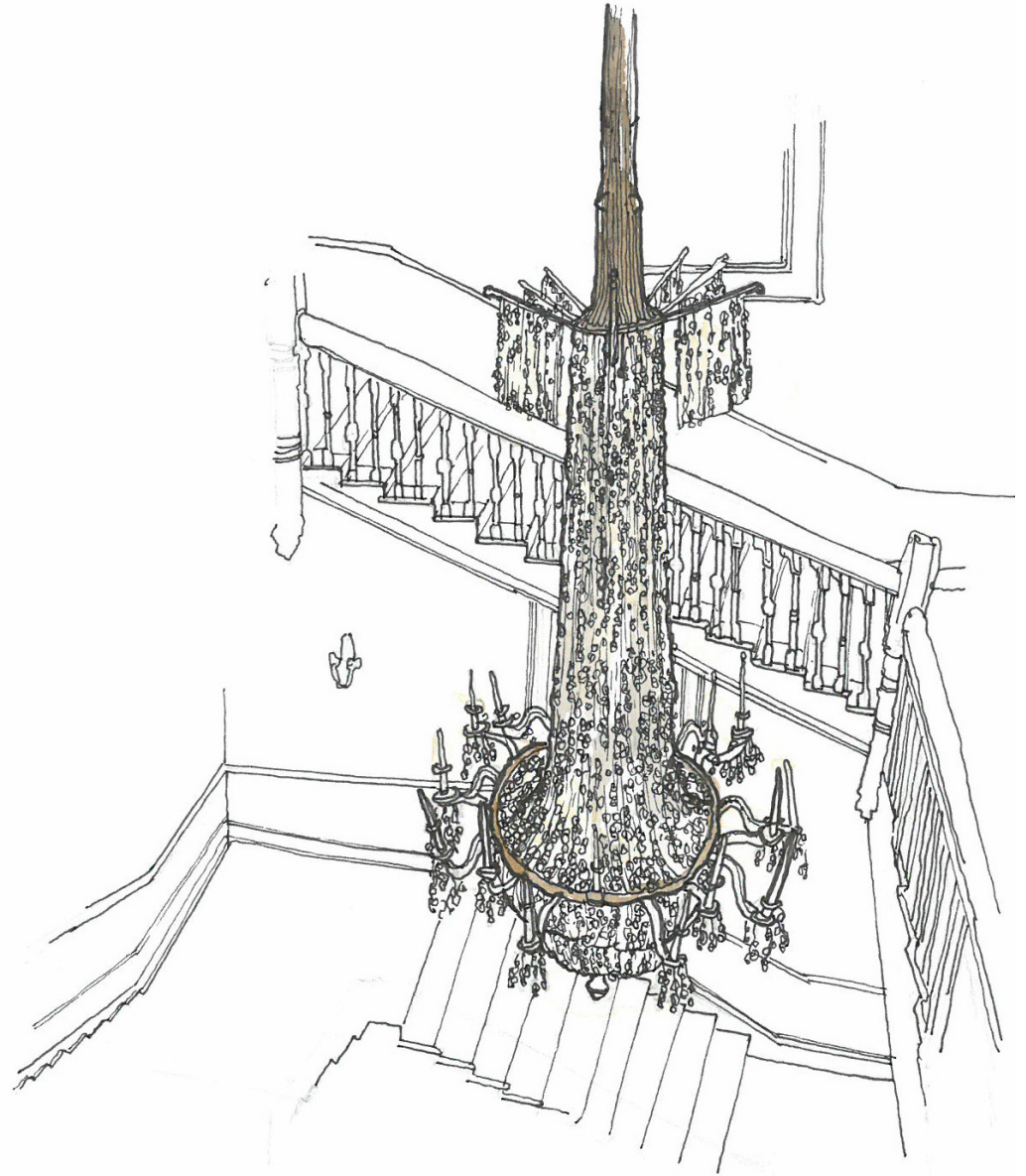
Barry our baker, prized for his light touch,  
prepared and baked the breads and scones early  
this afternoon so they are fresh from the oven.

The star of the occasion, the tea, is sourced from  
artisan tea producer, James Green at Tea from the  
Manor. James creates tea blends exclusively for us  
and works together with our chefs to create  
extraordinary blends which complement the  
delicious food. He steers our team so that they  
understand how to make the perfect brew to  
your preferred strength.

We hope you enjoy your Afternoon Tea and  
if there is anything you'd like to know,  
please don't hesitate to ask.

All that remains is to wish you a  
wonderful afternoon.

# THE ARKLE BAR AND LOUNGE



## Private afternoon tea

Experience exclusivity as you savour afternoon tea in the privacy of one of our stylish function suites, perfect for any celebration, from a family occasion to a swan party for the sophisticated Bride-To-Be.

*Maximum of 12 diners*

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## The Drawing Room

Savour your afternoon tea in the comfortable surroundings of the Drawing Room on the first floor.

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## The Gallery

Situated on the first floor, 'The Gallery' is a space where guests can admire the magnificent Georgian chandelier, paintings and the grandeur of the main staircase whilst relaxing and enjoying afternoon tea.

*Please be advised a deposit of £10 per person is required with diners of 6 and more.*

## A Brief History of Afternoon Tea

Dating back to 1840, when Anne, the 7th Duchess of Bedford started requesting tea, bread and cake in the afternoon to stave off her hunger until supper time. Soon afterwards, Afternoon Tea became a much loved and quintessential British tradition, and it wasn't long until the finest hotels in the country took to creating their signature versions of it.

The Grosvenor Afternoon Tea has always been borne from a sense of ceremony. In the late nineteenth century at The Chester Grosvenor the ladies would take it by themselves in their own private sitting rooms and parlour on the first floor of the hotel, where today you would find the gallery and the Executive Boardroom. Meanwhile, men would remain downstairs in the Tap!

Like today, the cakes were frivolous, the tempo of service was calm and unhurried, and it was altogether about more than just the food, but about history and splendour. In The Arkle Bar and Lounge today, we like to think we create an atmosphere, steeped in the narrative of the building, that allows you to step back in time, and heightens the pleasure of the occasion.



THE ARKLE BAR  
AND LOUNGE

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## Tea from the Manor

### Tea of the Month: Grosvenor Grey

*A blend created specially for The Chester Grosvenor by Tea from the Manor.*

*Earl Grey black tea is an elegant blend of the finest, rich black tea leaves scented with a delicate citrus bergamot twist. The Early Grey is coupled with delicate blue cornflower buds for a sophisticated, floral note.*

Passionate about tea, James Green was a military man, starting his army career in the Royal Horse Artillery before spending many years in active service. Tea is central to a life of soldiering in good times and times of conflict. This interest in tea stayed with James in "civvy street" and became a passion that sparked the founding of Tea from the Manor.

Tea from the Manor brings the finest full leaf teas from the best tea gardens around the world to delight the palates of its customers. The loose and bagged teas are of the finest grade and taken by those seeking a first class tea experience.

## The Cheshire Chutney Jam Company

Cheshire Chutney Co started following requests from customers at Nick & Jills' licensed café, for the handmade Drizzle, Jam and Chutney used on the café menu. After some time and arm twisting, Nick took to the kitchen to produce a range to retail and Cheshire Chutney Co was born in January 2011.

Since then the range has changed and expanded through customer demand and Nick's constant search for tasty combinations. The Cheshire Chutney Co range continues to be handmade.



## Decadent Afternoon Tea for Two

A half bottle of Taittinger Nocturne Sec

Served with strawberries and clotted cream

The style of Nocturne makes it ideal for dessert and pastries. A pale yellow colour with shimmering high-lights. The bubbles form a delicate necklace of fine mousse. The nose is subtle and fresh, suggestive of the delightful aromas of white blossom and ripe fruit, with overtones of yellow peaches and dried apricots.

A selection of hand made sandwiches  
on freshly baked bread

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Assortment of home made French pastries  
and fancies

Freshly brewed Tea and Coffee

*Priced at £95.00*



## 150th Anniversary Afternoon Tea

To celebrate 150 years of history, luxury and indulgence, experience a signature traditional afternoon tea, served with a delicious glass of Taittinger Millesime vintage champagne with strawberries and clotted cream...

A selection of hand made sandwiches  
on freshly baked bread

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Assortment of home made French pastries  
and fancies

Freshly brewed Tea and Coffee

Choose to take home an elegant canister of  
Grosvenor Grey 150th Anniversary Blend Loose Tea  
or a jar of 150th Anniversary handmade jam  
per person.

Grosvenor Grey Anniversary Blend Tea combines  
cornflowers and rose petals to emulate an authentic  
Victorian Earl Grey taste, exclusive to The Chester  
Grosvenor created by Tea From The Manor.

The 150th anniversary jam has been handmade  
with luxury in mind. Choose from three delectable  
flavours: Strawberry & Champagne,  
Raspberry Vodka and Damson Gin.

*Priced at £50.00 per person*

150

YEARS OF  
THE CHESTER GROSVENOR  
1865 - 2015

AND LOUNGE

THE ARKLE BAR

## Tea Menu

### English Breakfast Tea

A blend of Ceylon and Assam Tea. Full-bodied with a  
coppery coloured brightness.

### Grosvenor Grey

Large leaf black China tea scented with Bergamot Oil;  
Specially blended for the Grosvenor.

### Darjeeling Leaf

The champagne of teas, from West Bengal  
India. Fruity, floral aroma. Thin-bodied light coloured.  
It is widely acknowledged to be the finest of teas.

### Chun Mee

The fine, eyebrow shaped leaves produce a clear  
yellow-greenish brew with a distinctive sweet flavour.

### Lapsang Souchong

A traditional Lapsang Souchong has been smoked  
over a wood fire giving it a smoky flavour. The tea  
is dark in colour.

### Green Peppermint

A delicious combination of green tea and peppermint  
creates a delightful balance between uplifting and  
smoothing.

### Chamomile Flowers

The best chamomile tea comes from brewing the  
whole flowers to produce a beautiful yellow colour and  
a sweet, surprisingly juicy flavour.

### Red Fruit Tea

A fruit blend consisting of Hibiscus, Rosehip, Apple  
pieces, and Orange peel with delicate rose buds.

### Lemon and Ginger

Lemon, joined by ginger, creates a harmonious blend.  
Lemon brings a zesty zing followed by warming spice  
of the ginger.

AND LOUNGE

THE ARKLE BAR

## Traditional Grosvenor Afternoon Tea

A selection of hand made sandwiches  
on freshly baked bread

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Assortment of home made French pastries and  
fancies

Freshly brewed Tea and Coffee

*Priced at £32.00 per person*

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## Gentleman's Traditional Grosvenor Afternoon Tea

Floured bloomer, crispy haddock, tartare sauce

Open rye, roast beef, pastrami, mustard and pickles

Baked pork and apple savoury,  
Appleby's Cheshire cheese

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Gateaux Opera

Caramel hazelnut breton

Freshly brewed Tea and Coffee

*(Please allow 20 minutes of preparation time)*

*Priced at £32.00 per person*

## Indulgent Afternoon Tea

A chilled glass of champagne  
with strawberries and clotted cream

A selection of hand made sandwiches  
on freshly baked bread

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Assortment of home made French pastries and  
fancies

Freshly brewed Tea and Coffee

*Priced at £45.00 per person*

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## Gentleman's Indulgent Afternoon Tea

Hendricks Gin & Tonic

Floured bloomer, crispy haddock, tartare sauce

Open rye, roast beef, pastrami, mustard and pickles

Baked pork and apple savoury,  
Appleby's Cheshire cheese

Freshly baked plain and fruit scones served  
with clotted cream and strawberry preserve

Gateaux Opera

Caramel hazelnut breton

Freshly brewed Tea and Coffee

*(Please allow 20 minutes of preparation time)*

*Priced at £45.00 per person*

