

WELCOME

IT IS WITH GREAT PLEASURE that we welcome you to Afternoon Tea at The Terrace, introducing a classic teatime ritual to the west coast. The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

The centerpiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell of Rare Tea Co, has scoured the Earth to bring us delicious tea from small, little-known producers from the four corners of the world. Working hand in hand with our Executive Chef Shaun Anthony, they have carefully selected teas that will complement your food exquisitely. All the tea is infused perfectly to bring out its most elegant complexities.

Over the next few pages you'll discover the degree of care that goes into each cup of tea and morsel of food. All that remains is for us to wish you a wonderful afternoon.

AFTERNOON TEA MENU

Glass of Laurent-Perrier champagne

A SELECTION OF EXQUISITE CANAPÉS

Spring pea miso mousse, cream cheese, basil oil

Smoked Jidori chicken salad, curry mayonnaise, cucumber,
sourdough loaf

Severn & Wye smoked salmon, dill & cucumber cream cheese,
rye bread

Cauliflower panna-cotta, almond, Kaluga Reserve caviar

SCONES

Tahitian vanilla scone and raisin scone,
served with clotted cream and seasonal jam

A SELECTION OF HAND-MADE PASTRIES

Vanilla pavlova, guava chiffon mousse, strawberry confit

Crème fraîche mousse, key lime custard, coconut dacquoise,
berry compote

Religieuse, milk chocolate mousseline, salted caramel

Meyer Lemon tart, beurre noisette, marigold

\$125 per person

@themaybournebh

CANAPÉS

SPRING PEA

Savor the flavors of the season with our light and airy spring pea mousse, infused with white miso for a subtle umami taste. Enriched with finely whipped cream cheese and garnished with preserved lemon and fragrant basil blossom, this bite is an ode to the renewal of spring.

SMOKED CHICKEN

The Jidori chicken salad sandwich mixes the finest chicken breast smoked to perfection with a curried mayonnaise, adding a hint of rich spice. Layered on a stack of artisanal sourdough loaf and topped with crisp cucumber slices, this sandwich is a harmonious blend of smokiness, creaminess and crunch.

SALMON

Experience the epitome of sophistication with our inventive construction of Claridge's signature smoked salmon sandwich. Crafted with the finest Severn & Wye smoked salmon imported from the UK, it is delightfully complemented by velvety cream cheese, fresh dill, cucumber and rye, delivering creamy, crunchy, and tangy dimensions.

CAULIFLOWER

Fresh farmer's market cauliflower is transformed into a silky soft panna-cotta in this delicate culinary creation, set in a rye tuile and crowned with luxurious Kaluga Reserve caviar. The dish is finished with shaved multicolored heirloom cauliflower and slivered marcona almonds to add crunch.

SCONES

Our classic scone recipe is flavored with Tahitian vanilla and served with clotted cream and seasonal jam.

SWEET PASTRIES

VANILLA PAVLOVA

Delight in our crisp vanilla pavlova that's delicately enveloped in a creamy guava chiffon mousse. The surprise of strawberry confit at its core adds a delightful and refreshing burst of sweetness, mimicking the vibrance of spring.

TOP TEA TIP - Claridge's Blend for your freshly baked scones. This is a deftly blended tea. The deep, rich malty notes are enhanced by the cream. The bright, floral top notes lift the scone's warm biscuity flavors, and the hints of chocolate and burnt sugar add a satisfying depth and complexity.

CRÈME FRAÎCHE MOUSSE

A seasonal twist on the traditional key lime pie, this bright dessert combines the lightness of crème fraîche mousse with the zest of key lime custard. Resting on a coconut dacquoise cake, it's topped with a farmer's market berry compote completing a brilliant blend of flavors and textures.

RELIGIEUSE

An illustration of decadent elegance, this religieuse combines milk chocolate mousseline with a core of salted caramel. Each bite is a journey through layers of smooth, creamy, and subtle salty flavor, encapsulating the art of fine patisserie.

MEYER LEMON TART

Indulge in a decadent delicacy that pairs the distinct tang of Meyer lemons with the rich, toasted notes of beurre noisette. Garnished with lemon chiffon mousse, hints of bright citrus marigold summon a taste of spring.

JAM FIRST, OR CREAM?

It's been a topic of much debate over the generations. In our view, it is the cream that comes first, followed by a teaspoon of jelly or jam. Of course this is just our own opinion, and the order of ceremony will always remain entirely a matter of the guest's own taste and preference.

TEAS

Sourced by Rare Tea Company, London

THE HEART OF AFTERNOON TEA has always been the tea itself. Our delicious, hand-picked, and hand-crafted teas are as fine, rare and splendid as ever. Our carefully curated selection was sourced and selected with skill and expertise by world-renowned tea expert Henrietta Lovell of Rare Tea Company. She works directly with some of the oldest and many of the most innovative tea gardens from every corner of the world. She has also created a delicious bespoke tea blend for our legendary London sister hotel Claridge's.

Your tea is prepared with the same expertise and rigor that it has been selected. We'll measure out the correct amount of tea, and make sure the water is at the perfect temperature and steeped for exactly the right amount of time before serving it at your table.

Please don't hesitate to ask your server if you have any questions.

BLACK TEA

Black tea is crafted to reveal the strongest and deepest flavors. The British Afternoon Tea was developed to complement the rich, dark flavors of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavor.

CLARIDGE'S BLEND

A bespoke blend created exclusively for Afternoon Tea at our London sister hotel Claridge's. The blend has a unique depth of flavor that combines the power of an English Breakfast Tea with a satisfying complexity. The flavor is rich and aromatic with a deep, malty finish. Perfect served without milk, partnered by a fresh warm scone.

RARE EARL GREY

A traditional Earl Grey tea made from single estate black tea and pure bergamot oil sourced from the ancient citrus groves of Calabria. This is a classic British tea made to exacting standards. The result is a clean and exceptionally bright infusion with exhilarating citrus notes. It can be

WHITE TEA

White tea is the least processed of all teas. Their young leaves and buds are all picked in spring and dried in the warm sunshine. They share very delicate flavors.

SILVER JASMINE WHITE TEA

A Chinese White loose leaf tea, also known as Jasmine Silver Needle, is made entirely from the first tender leaf buds of Spring. Not flavored but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of the Chinese Imperial family.

GREEN TEA

Green tea has as many subtleties of flavor as the finest of wines. The best are both rare and exquisite. The minimal processing allows the fresh, green flavor of the leaves to be maintained.

WHITE MONKEY PAW GREEN TEA

This is a whole leaf tea that has been meticulously hand-crafted in the Fujian Mountains of China. The leaves are grown, harvested and fired in a wok over charcoal in a method that has barely altered over 3,000 years. Clean, soft and delicate, it is a singularly refreshing tea.

HERBAL INFUSIONS

Herbal tea is not strictly 'tea' because all tea comes from the leaves of camellia sinesis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavorings and are naturally caffeine-free.

MALAWI SPEARMINT

The most elegant of mints, these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour. This is an ideal mint to accompany food - working splendidly as a flavour pairing for both sweet and savoury dishes. It also works rather well as a digestif.

SOUTH AFRICAN ROOIBOS

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest. If you enjoy sweetening your tea, Rooibos turns to caramel with a delicate drop of maple syrup.

HIMALAYAN LEMON GRASS

A warming and bright blend of organic Sri Lankan Lemongrass and pure Ginger from the high Himalayan region of Sikkim in India. From soft grassy notes of fresh hay this bright infusion develops into sweet lemon drops combined with the rich tingle of spice.

ICED TEAS

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IRON GODDESS OF MERCY OOLONG

Oolong teas have been partially oxidized and have a flavor and body between green and black tea. Also known as Tie Guan Yin, this Chinese oolong comes from the high mountains of Anxi, in Fujian Province. Crafted to an exact point at which the leaves reveal their hidden subtleties, it has rich floral aromas leading to a perfectly balanced mineral finish.

LEMON BLEND

A vibrant herbal infusion with grassy notes of fresh hay and the sweetness of lemon drops. Bright Sri Lankan lemongrass from the pristine hills above the Ravana Falls is blended with smooth Malawian Lemon Verbena from the Shire Highlands. Wonderfully enlivening and soothing in the same delicious sip.