

THE BRABAZON AFTERNOON TEA

Created by our award winning pastry chef Dean Cole and his team, the Brabazon bar afternoon tea offers a traditional selection of finger sandwiches served on a tiered stand, alongside an assortment of beautifully crafted cakes and warm scones baked daily by our talented culinary team; served of course with West Country clotted cream and Tiptree strawberry jam (est. 1885).

Our expert bar team will be on hand to help you select a tea from our Quinteessential menu, a range of unique blends created by Bernadine Tay, a trained tea sommelier and founding member of the European Tea Society. From our more traditional Belfry blend with a twist, to the Brabazon blend, a herbaceous tea using juniper berries to evoke the flavour of gin; the Quinteessential menu offers over a dozen dynamic flavours that will suit any palette.

TEA MENU

THE BELFRY BREAKFAST

A deep and satisfying British brew, with a combination of Indian and African leaves. 3 mins

THE BRABAZON BLEND

A herbaceous and floral gin and tonic tea blend, that is light and well balanced. 3 mins

BLACK FOREST

A gentle and warming winter berries and green tea blend, with blackberries and strawberries. 2-3 mins

SIGNATURE BREAKFAST

Bold and beautiful. A harmonious blend of Assam, Ceylon and Indonesian black teas. 4 mins

IMPERIAL EARL GREY

Regal and refined. Black and oolong teas, with blue cornflowers and bergamot notes. 4 mins

WHITE ELIXIR

Delicate and rejuvenating. Green tea, white tea, jasmine and spirulina. 2 mins

GARDEN OF EDEN

Floral and elegant. Green tea, black tea, sugar butterflies and flowers. Allergens: peanut oil. 3 mins

GREEN FLAMINGO

Exotic and seductive. Green tea with flowers and graviola notes. 2-3 mins

TALES OF ORIENT

Tropical and invigorating. Rooibos, mango, lemongrass and honeybush. 4-5 mins

JEWEL OF AFRICA

Smooth and sublime. Rooibos, sandalwood, red currents and flowers. 5 mins

BRITISH MINT AND CARAMEL

Light and refreshing. A spearmint and peppermint tea, with a touch of caramel flavouring. 4 mins

CLEANSE

Invigorating and clean. Cinnamon, ginger, dates, cacao and cardamom. Allergens: contains gluten. 5+ mins



AFTERNOON TEA

TEA STORY

By the late 1830s to early 1840s afternoon tea was evolving to become a social occasion. In this time period, it was usual to have a long gap between the relatively light 'luncheon' at midday and dinner time.

So long in fact, that Queen Victoria requested for light sandwiches, tea and cake to be served in the late afternoon to prevent the 'sinking feeling' she had between meals.

The Belfry embraces the royal history of afternoon tea with distinguished Royal Crown Derby China.

In 1775 King George III recognised the uniqueness of Derby porcelain when he granted the factory the rare honour of being able to incorporate a crown into the back stamp. Much later, in 1890, Queen Victoria awarded the royal warrant and granted the title "The Royal Crown Derby Porcelain Company".

Due to Queen Victoria's close connections with the birth of afternoon tea, nothing could be more fitting than the use of Royal Crown Derby China for the traditional Brabazon bar afternoon tea experience.

THE BRABAZON TRADITIONAL AFTERNOON TEA

Selection of finger sandwiches

Tea breads and homemade pastries

Homemade freshly baked scones,
West Country clotted cream,
tip tree strawberry jam

All afternoon teas, are served
with an unlimited choice of
loose leaf tea or fruit juices

Monday-Friday £25.00
Saturday and Sunday £28.50

Our pastry chefs create each afternoon tea daily for our guests, therefore, the selection above, may change in flavour day by day. The server will explain what our daily offering is when your afternoon tea is brought over to your stand.

We aim to cater for all allergens and dietary requirements. However, we ask that you give us 24 hours' notice so we have time to prepare your tailored afternoon tea.

Bookings need to be made 24 hours in advance and cancellations under 24 hours will be charged in accordance.

UPGRADE YOUR AFTERNOON TEA EXPERIENCE

TEA INSPIRED COCKTAIL AFTERNOON TEA

Our superb cocktail bartender Robert Webb has created a tea inspired cocktail using a specific loose leaf tea from our menu. Our server will inform you of what cocktail is being offered daily.

Monday-Friday £31.00
Saturday and Sunday £34.50

VEUVE CLICQUOT AFTERNOON TEA

When not upgrade your 'Brabazon Traditional Afternoon Tea' with something that sparkles. Each afternoon tea will be accompanied with 125ml glass of Veuve Clicquot Yellow Label Brut Champagne.

Monday-Friday £37.00
Saturday and Sunday £40.50

If a glass just simply isn't enough, you can have the package for two persons and have the whole bottle of champagne instead.

Monday-Friday £120.00
Saturday and Sunday £123.50

ROSÉ AFTERNOON TEA

Why not compliment your afternoon tea with a crisp, refreshing glass of rosé. The bottle of rose will be described by our server and is exclusive to the rose afternoon tea. We also offer this package for larger groups, as we provide magnum bottles of rose also, for those special group occasions.

Packages are priced for 2 persons
Monday-Friday £82.00
Saturday and Sunday £85.50

Packages are priced for 4 persons
Monday-Friday £170.00
Saturday and Sunday £173.50