



To celebrate the Queen's Platinum Jubilee, our Pastry Team have created a themed afternoon tea to celebrate this unprecedented anniversary, available throughout the month of June.



**QUEEN'S PLATINUM JUBILEE  
AFTERNOON TEA**

Monday to Friday £27.00  
Saturday & Sunday £29.95

## 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.



Our pastry chefs create each afternoon 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 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.

A 10% discretionary service charge will be added to your food and drink bill which is distributed directly to the team who serve you today and are at the heart of our award winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.



**QUEEN'S PLATINUM JUBILEE  
AFTERNOON TEA**



**SELECTION OF SAVOURIES**

---

Feta & Red Onion Tart

---

Coronation Chicken Roll

---

Smoked Salmon in Ciabatta

---

Cucumber & Cream Cheese

---

Ham & Wholegrain Mustard

---

Cheddar & Pickle

**BAKES**

---

Homemade Plain & Fruit Scones,  
West Country Clotted Cream,  
Strawberry Jam

**CAKES**

---

Queen's Chocolate Cake

---

Union Mac's

---

Dubonnet & Gin Trifle

---

Queen's of Pudding Tartlet

---

Passion Fruit Victoria Sandwich

---

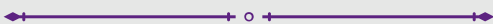
Sea Salt Shortbread

## 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