

Floral Afternoon Tea at The Capital Hotel

Priced at £29.50 per person or £39.50 with a glass of champagne

Sandwiches

Egg & Cress Toast

Roast Beef & Horseradish on Thin White Bread

Coronation Chicken Buttermilk Roll

Tomato & Basil Quiche

Smoked Salmon & Cream Cheese on Thin Brown Bread

Sweet Delights

Lavender Doughnuts, Apricot Jam

Lemon Verbana Meringue Pie

Elderflower & Berry Jelly

Dark Chocolate & Mint Cupcake

Hibiscus & Champagne Granita, Viola Flowers

Scones

Fruit Scones

Plain Scones

Strawberry Jam & Clotted Cream

**22-24 Basil Street, Knightsbridge
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Afternoon Tea

The History

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slice of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular, that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields". Other social hostesses quickly picked up on the idea and the practice became respectable enough for upper-class and society women to change into long gowns, gloves and hats for their afternoon tea to be held in the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Traditionally, the upper classes would serve a 'low' or 'afternoon' tea around four o'clock, just before the fashionable promenade in Hyde Park. The middle and lower classes would have a more substantial 'high' tea later in the day, at five or six o'clock, in place of a late dinner. The names derive from the height of the tables on which the meals are served, high tea being served at the dinner table.

Please be advised a selection of our teas are available to purchase. Please see the display in the Sitting Room.

www.capitalhotel.co.uk