

ETIQUETTE OF

AFTERNOON TEA

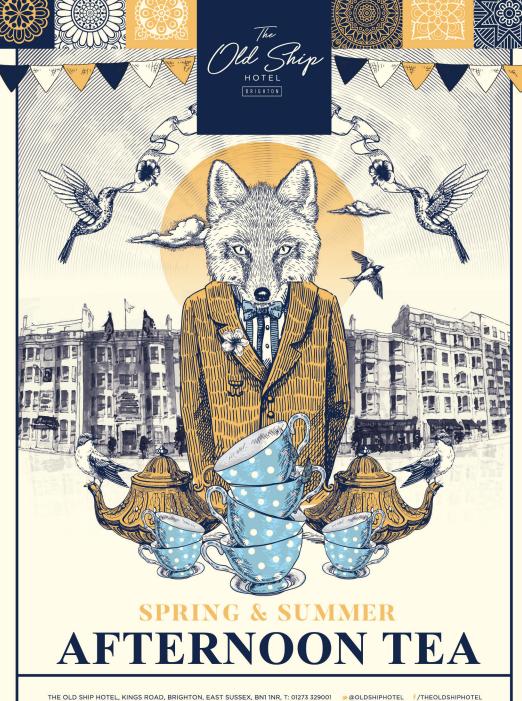
THE DO'S & DON'TS OF AFTERNOON TEA

- DO try a little of each food served at the tea (both sweet and savouries).
 - DO spread a scone with cream first, then jam.
 - DO avoid talking with your mouth full or taking large bites.
- DO wait until you have swallowed your food before you take a sip of tea. The rule is one or the other, please!
 - DO look into-not over-your teacup when sipping. It's polite!
- DO place your napkin on the chair if you must leave the table during the event. (If you must leave for some reason, simply say "Excuse me.")
 - DON'T place items that are not part of the tea service, such as keys, sunglasses, or phones, on the table.
 - DON'T use milk and lemon together in tea. The citric acid of the lemon will cause the milk to curdle.
- DON'T place lemon in the teacup before adding tea. The tea is always poured first.
 - DON'T fill your cup to the brim with tea, in order to avoid messy spills.
 - DON'T tip your teacup too much when drinking-keep it slightly tipped.
 - DON'T leave your spoon in the cup. Place it on your saucer instead.
 - DON'T remove food from your teeth while in the presence of others.
- DON'T move your plate more than one inch from the edge of the table, and don't push your plate away from the edge of the table when you're done eating.
 - DON'T talk about personal food likes or dislikes during the tea.
 - Tea offers a nice selection of treats to avoid this problem.
- DON'T place your napkin on the table until you are ready to leave the table.

Some menu items may contain nuts, seeds and/or other allergens. We cannot guarantee that other items of food and drink are completely free of these. If you would like further information on allergens contained within our menu items, please speak to a member of staff who will be able to assist you.

Please note a Discretionary 10% Service Charge is added on all items ordered. All prices include VAT at the current rate.

The Old Ship Hotel, Kings Road, Brighton, East Sussex, BN1 1NR,§



















THE HISTORY OF

AFTERNOON TEA



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.

BUY A GIFT OF AFTERNOON TEA

AT THE OLD SHIP HOTEL

VISIT WWW.THECAIRNCOLLECTION.CO.UK

FOR MORE INFORMATION

CREAM TEA

A WARM TRADITIONAL SCONE WITH STRAWBERRY JAM AND CLOTTED CREAM

£8.95 PER PERSON

AFTERNOON TEA



SCONE - CLOTTED CREAM - STRAWBERRY JAM LAYERED BANOFFEE SHOT LEMON MERINGUE TART WHITE CHOCOLATE AND RASPBERRY DELICE MINI VICTORIA SPONGE

HONEY ROAST HAM WITH POMMERY **MUSTARD MAYONNAISE SMOKED SALMON WITH CHIVE** AND LEMON CREAM CHEESE MATURE CHEDDAR AND TOMATO CHUTNEY



PRINCESS AFTERNOON TEA



ROYAL AFTERNOON TEA

FULL AFTERNOON TEA SERVED WITH A GLASS OF PROSECCO

£23.00 PER PERSON

FULL AFTERNOON TEA SERVED WITH A GLASS OF CHAMPAGNE

£26.00 PER PERSON



All afternoon teas come with your choice of teas or coffee Please choose from

TRADITIONAL • CAMOMILE • EARL GREY • MINT • LEMON AND GINGER CRANBERRY AND RASPBERRY • LEMON AND ORANGE

AMERICANO · LATTE · CAPPUCCINO



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