

The Midland Afternoon Tea

Royal Afternoon Tea £40 per person Traditional Afternoon Tea £30 per person

A SELECTION OF SANDWICHES

Hot Smoked Salmon & Dill Crème Fraiche on Malted Bread Roasted Chicken & Smoked Pancetta on Tomato Bread Honey Roast Ham, Emmental & Mustard on White Bread Free Range Egg & Truffle Mayonnaise on Granary Bread Somerset Brie & Caramelized Shallot Quiche Extra Sandwiches: £5 half plate, £10 full plate

FRESHLY BAKED SCONES

Plain & sultana scones served with Devon clotted cream & Mrs. Darlington's jams

AN ASSORTMENT OF HOME-BAKED CAKES

Chocolate & Orange "Jaffa Cake" Opera
Baked Pear & Almond Tart (n)
Rhubarb & Custard Macaroon (n)
Praline, Milk Chocolate & Apple Choux Bun (n)

A RANGE OF PREMIUM LOOSE LEAF TEA

Choose from the wide selection of loose-leaf tea, including the hotel's three private blends

Upgrade your Royal Tea with a Bottle of Pommery for £55*

Prices are inclusive of VAT. Due to the seriousness of allergies/food intolerances we do not make changes to menu items and our staff are not be able to help select dishes on the day. If you suffer from an allergy please contact the hotel in advance and our team will be happy to help. A discretionary 12.5% service charge will be added to your bill.



Vegetarian & Vegan Afternoon Tea

A SELECTION OF SANDWICHES

Chick Pea Hummus, Roasted Red Pepper & Rocket Pesto on White Bread

Cucumber & Dill Cream Cheese on Malted Bread

Tofu "Egg" & Truffle Mayonnaise on Granary Bread

Coronation Tempeh, Baby Gem Lettuce on Tomato Bread

Feta & Salt Baked Beetroot Crostini

Extra Sandwiches: £5 half plate, £10 full plate

FRESHLY BAKED SCONES

Plain & sultana scones served with Devon clotted cream & Mrs. Darlington's jams

AN ASSORTMENT OF HOME-BAKED CAKES

Dark Chocolate Dome, Quinoa & Cointreau (gf) (vg)
Cashew Nut Cheesecake with Lemon Curd (n) (gf) (vg)
Frosted Banana Cake (vg)
Orange, Chocolate & Chia Opera Cake (gf) (vg)

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Gluten Free Afternoon Tea

A SELECTION OF SANDWICHES

(All sandwiches served on gluten free bread)

Hot Smoked Salmon & Dill Crème Fraiche Roasted Chicken & Smoked Pancetta Honey Roast Ham, Emmental & Mustard Free Range Egg & Truffle Mayonnaise Somerset Brie & Caramelized Shallot Quiche Extra Sandwiches: £5 half plate, £10 full plate

FRESHLY BAKED SCONES

Plain & sultana scones served with Devon clotted cream & Mrs. Darlington's jams

AN ASSORTMENT OF HOME-BAKED CAKES

Dark Chocolate Dome, Quinoa & Cointreau (gf) (vg)
Cashew Nut Cheesecake with Lemon Curd (n) (gf) (vg)
Chocolate Sponge with Raspberry Gel (gf) (vg)
Orange & Chia Opera Cake (gf) (vg)

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A SELECTION OF SANDWICHES

Raspberry Jam on White Bread

Roasted Chicken & Smoked Bacon on Tomato Bread

Honey Roast Ham on Malted Bread

Extra Sandwiches: £5 half plate, £10 full plate

FRESHLY BAKED SCONE

Plain Scone served with Devon clotted cream & Mrs. Darlington's jams

AN ASSORTMENT OF DESSERTS

Chocolate Muffin with Chocolate Frosting

Make your own Ginger Bread Man

Watermelon Pizza

Served with a glass of fruit juice

AVAILABLE FOR CHILDREN AGED UP TO 12yrs £15.00

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Teas at the Midland

MIDLAND 1903

Smooth, fragrant and rounded, The Midland Hotel's House Blend is composed of the finest Darjeeling and Ceylon leaves. Darjeeling is considered the 'champagne' of teas; it features dominantly in this elegant and fragrant blend. It is smooth and round with sweet notes of honey, plums and rose, strong enough to enjoy with milk yet equally satisfying served black

MIDLAND JUBILEE

A nod to the British classic Victoria sponge cake, this smooth and naturally sweet black tea has notes of cake, cream and strawberries. A celebration tea fit for The Queen herself.

MIDLAND DUE NORTH

MIDLAND DUE NORTH has distinct notes of pine-smoked tea envelop and embrace the character of highland whisky, creating a fascinating twist on the classic Lapsang Souchong. This blend is inspired by the historic characters who once met in these opulent surroundings, reminiscent of top hats, cigar smoke and steam trains...

DECAFFEINATED BREAKFAST

A classic breakfast blend, full of flavour but without the caffeine, perfect for any time of the day. Caffeine extracted via CO₂ method.

BOTANIST'S G&TEA

Handcrafted blend of premium Chinese black sencha and oolong tea with juniper berries, rosemary, lavender, eucalyptus and tomato flakes. This botanist's "gin and tonic tea" embodies the tended, soulful beauty of an English garden, but without the alcohol.

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IMPERIAL EARL GREY

Oolong tea was long served at the Chinese Imperial Courts and Earl Grey is very much a traditional British recipe. The unique factor of Quinteassential's handcrafted Imperial Earl Grey can be found in that we use only the finest oolong leaves, delicately scented with the finest natural bergamot. Award winning.

GARDEN OF EDEN

A delicious union of black and green tea is infused with a bouquet of wild flowers. Inspired by the formal gardens at Blenheim Palace and its exotic butterfly house; roses, sunflowers and blue cornflowers are blended with a billowing note of Japanese peach. This award-winning brew is aromatic, light and as sensuous as the best man-made Eden.

LEMON LOUNGE

With every ingredient in this white and green super blend being organic, the harmonious, Mediterranean flavour profile is herbaceous and fresh. Lemon and rosemary flavours come through in this smooth and naturally sweet infusion. It's almost as if you're chilling by the pool with this sunny cup of Lemon Lounge in hand.

o6:30 TO SINGAPORE

Tea tailored for the frequent flyer, this energising green and white tea is supercharged with strawberries, papaya, pineapple and blue mallow flowers for a stylish flavour experience.

(All Midland Teas are blended from the tea plant, camellia sinensis - with caffeine)

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BOTANICALS (FREE FROM CAFFINE NATURALLY)

LIQUID LULLABY

Chamomile has received a Quinteassential makeover. A trio of power herbs; valerian root, lavender and oat are carefully married to passionflower, jasmine and lime tree blossoms, resulting in a soothing blend that promotes feel good dreams.

MFI LOW MINT

Naturally free from caffeine and calories, Mellow Mint is Quinteassential's contemporary interpretation of a classic herbal tea: notes of fresh mint are rounded with subtle layers of natural caramel flavour to create a smooth finish. Light and sweet, this blend is a fitting toast to carefree days.

IFWEL OF AFRICA

Calming and naturally caffeine free, Jewel of Africa is a distinctive soft and aromatic rooibos (red bush) blend. Traditionally used in high-end perfumes, sandalwood adds an intriguing and beautiful character to this award winning tisane. Citrusy redcurrant tones down the floral scent of rose petals. It's smooth, balanced and as sublime as the majestic African plains.



Tea Inspired Cocktails & Mocktails

Tea Infused Cocktails £14

Jewel of Africa

Tanqueray No.10, Jewel of Africa Tea, Briottet Crème de Peche, Pommery Champagne

Jubilee Royal

Tanqueray No.10, Jubilee Tea, Briottet Fraise de Bois, Lemon, Peppered Strawberry Shrub and Pommery Champagne

Tea Infused Virgin Spritz £7

F&Tea

Tanqueray o%, Earl Grey Tea & Elderflower Tonic

B&Tea

Seedlip Grove o%, Botanical Gin Tea & Tonic



Champagne & Sparkling Wine

No afternoon tea would be complete without a selection of fine Champagnes from Frances greatest producers, along with some exceptional sparkling wines. Treat yourself with a bottle today.

Bottles	
Pommery Brut Royal NV	£90
Louis Pommery England	£80
Pommery Blanc de Blanc Apanage Brut NV	£115
Bollinger Special Cuvee	£120
Billecart Salmon NV	£110
Pommery Cuvee Louise	£280
Krug Grande Cuvee Brut	£325
Pommery Brut Rosé	£90
Louis Pommery England Rosé	£80
Taittinger Prestige Brut Rosé	£105
Veuve Cliquot Rosé	£125
Billecart Salmon NV Rosé	£135
Laurent Perrier Cuvee Rosé	£145
Mionetto Prestige DOC Treviso Extra Dry	£45
Chapel Down Three Graces Brut	£45
Scavi & Ray Alcohol Free Prosecco	£35
Magnums	
Pommery Brut NV	£180
Pommery Grand Cru Vintage	£320
Taittinger Brut NV	£185

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