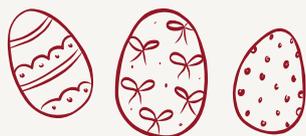


# Bistro du Vin



## Easter Afternoon Tea



£29.95 PER PERSON

WITH AN EASTER EGG FOR CHILDREN

### A History of Afternoon Tea

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of “having that sinking feeling” during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

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 walk in the fields”. Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

### Afternoon Tea

#### FINGER SANDWICHES

Chicken and tarragon Dijonnaise on pain d'épi (190kcal)  
Ham and Gruyère on mini croissant (194kcal)  
Severn & Wye smoked salmon and chive cream cheese on brioche roll (178kcal)  
Ratatouille and vegan style feta on socca pancake (110kcal)

#### A SELECTION OF CLASSIC CAKES & DESSERTS

Crème brûlée (222kcal) [V]  
Easter egg chocolate brownie cup cake (523kcal) [V]  
Fine apple tart (186kcal)  
Rum Baba, brioche style cake saturated in a rum syrup with crème fraîche (395kcal) [V]

#### SCONES (305kcal)

A selection of plain and fruit scones served with Paysan butter, strawberry conserve and Rodda's Cornish clotted cream

### Tea

#### GREAT BRITISH CUPPA

A fresh and light English Breakfast tea

#### EARL GREY CRÈME

A light and creamy Earl Grey with a hint of vanilla

#### THE DIGESTER

Developed to aid digestion, with ginger and fennel to help ease sluggish moments

#### MOJITEA

A green tea with peppermint and lime

#### NEARLY NIRVANA

A floral white blend scented with jasmine and creamy spearmint

#### PEPPY MINT

A minty classic with blue cornflowers

#### DOZY GIRL

Lavender, chamomile blend with rose petals; floral and calming

#### GINGERBREAD CHAI

A rooibos blend with cinnamon, ginger and cardamom

### Champagne

	glass 125ml	bottle 750ml
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#### CUVÉE HOTEL DU VIN

Lombard, France

£12.50    £72.95

#### LANSON, PÈRE ET FILS

France

£15.95    £92.95

#### LANSON ROSÉ

France

£16.95    £99.95

### Cocktails

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails. From timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com