

the
Drawing
Room

AFTERNOON TEA MENU

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FESTIVE AFTERNOON TEA WITH CHARBONNEL ET WALKER

Established in 1875, Charbonnel et Walker is Britain's first luxury

chocolatier. Encouraged by Edward VII, (then the Prince of Wales) Madame Charbonnel, known for making fine chocolates in Paris, was introduced to Mrs. Walker from London.

Mrs. Walker made the finest jewellery boxes, hat boxes and more. Together Mme Charbonnel and Mrs. Walker created Charbonnel et Walker. Beautiful chocolates presented in beautiful gift boxes. In 1970, the company was awarded the Royal Warrant to Queen Elizabeth II. A very special moment in the history of Charbonnel et Walker.

The original shop opened at 173 New Bond Street in Mayfair and has remained on Bond Street ever since. It is housed in one of London's most elegant arcades, the Royal Arcade on Old Bond Street.

HISTORY OF BROWN'S HOTEL

Brown's Hotel has a fascinating history and has hosted many distinguished guests since it opened as London's first ever hotel in 1837.

It is from here that Rudyard Kipling penned many of his novels and it is believed that The Drawing Room was the inspiration for Agatha Christie's 'At Bertram's Hotel.' To this day, this chic, five-star establishment welcomes guests "in-the-know."

Brown's Hotel personifies the refined sophistication of modern British luxury. Each room and suite is individually decorated and many feature antiques and contemporary artworks, creating an elegant and fashionable air.

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service; our award-winning Afternoon Tea is ideal for those seeking a quintessential English experience. A luxurious spa and state-of-the-art gymnasium offer a discreet sanctuary within this vibrant city.

Afternoon tea is legendary at Brown's and we hope that you will remember it forever.

Please inform our team if you have any allergies we need to be aware of
Our Afternoon Tea may contain traces of nuts. All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

THE HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century. 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 Duchess of Bedford, lady in waiting to Queen Victoria, started the practice of taking a pot of tea and light meal, privately in her boudoir during the afternoon.

Later friends were invited 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.

This tradition has developed over the years. We recommend that guests begin their afternoon tea with finger sandwiches, followed by warm scones with clotted cream and homemade strawberry jam, concluding with seasonal pastries.

FESTIVE AFTERNOON TEA

TRUFFLED ST.EWE'S EGG MAYONNAISE WITH WATERCRESS
Spelt bread

ROASTED IBERICO HAM, PEAR AND QUINCE CHUTNEY
Brioche bread

CUCUMBER, GOAT CHEESE, CONFIT SHALLOTS
White bread

SMOKED SALMON, ORANGE AND TARRAGON BUTTER,
RED WINE PICKLED SHALLOTS
Malted brown bread

ROAST BRONZE TURKEY AND CRANBERRY
Brioche bread

FRESHLY BAKED PLAIN AND GOLDEN RAISINS SCONES
Served with homemade strawberry jam and cornish clotted cream

BROWN'S CHOCOLATE ORANGE

MONT BLANC

"PAIN D'EPICE" RELIGIEUSE

MINCE PIE

KIPLING CAKE

YULE LOG

Served with our selection of teas and herbal infusions

Festive Afternoon Tea with glass of Moet Champagne,
Sparkling Tea or Mulled Wine £95

Festive Afternoon Tea with glass of Rose Champagne £100

Festive Afternoon Tea with glass of Blanc de blanc £103

Additional glass of Champagne from £23

Additional glass of Sparkling Tea or Mulled wine from £10

PLANT BASED AFTERNOON TEA

TOMATO CHUTNEY, SMOKED AUBERGINE, BASIL
Seeded multigrain bread

BEETROOT SALMOREJO, PUMPKIN SEED PESTO
Spelt bread

PICKLED CUCUMBER, VEGAN CREAM CHEESE, LEMON MINT
White bread

CORONATION CURRIED VEGETABLES, APRICOT
Seeded multigrain bread

QUINOA CRACKER, HUMMUS, POMEGRANATE

PEAR, CHOCOLATE & CARAMEL DELICE (GF)

PUMPKIN CHEESECAKE (GF)

FIG LEAF SPONGE, BERGAMOT & ROASTED FIG (GF)

BAKED SEASONAL PLUM TART

Served with our selection of teas and herbal infusions

Accompany your plant-based treats with antioxidant-rich Japanese Matcha

Festive Plant Based Afternoon Tea with glass of Moet Champagne,
Sparkling Tea or Mulled Wine £95

Festive Plant Based Afternoon Tea with glass of Rose Champagne £100

With a glass of Ruinart Blanc de Blanc £103

Additional glass of Champagne from £23

Additional glass of Sparkling Tea or Mulled wine from £10

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BLACK TEAS

BROWN'S BREAKFAST BLEND, ASSAM, INDIA

A comforting and full breakfast classic, with rich malty sweetness and vivid ruby coloured infusion.

BROWN'S AFTERNOON BLEND, ASSAM, INDIA

Balanced and full: lots of light, graceful and complex top notes followed by a pungent, malty finish. Refreshing and fortifying.

ASSAM GOLD, ASSAM, INDIA

Balanced, deep and harmonious flavours combining subtle red fruits, fired leaf and toasted grains.

DARJEELING, 2ND FLUSH, OKAYTI ESTATE, DARJEELING, INDIA

Sprightly, lively, sappy and refreshing with an enticing combination of fresh grass, plant sap and woodland earth.

CHAI, ASSAM, INDIA

Rich, rounded and warming flavours, combining the soft, gratifying complexities of Assam black tea with aromatic spices.

EARL GREY, RUHANA, SRI LANKA

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.

CEYLON, RUHUNA, SRI LANKA

Ceylon is carefully curated from a variety of altitudes to express the very best of the region's terroir: low-grown for rich maltiness and deep colour, and high-grown for fragrant aromatics and structure.

CORNISH GROWN TEA, CORNWALL, ENGLAND

The first tea grown in England. Tregothnan's tea is handpicked on their estate in Cornwall and is perfect morning brew. A consistent and awakening blend of exclusive hand-picked Tregothnan leaves with the finest Assam, it is simply delicious with bold, malty and full-bodied flavour.

OOLONG TEA

WUYI OOLONG, FUJIAN, CHINA

This tea has coppery-brown liquor, a smooth buttery aroma and a rich and chocolaty flavour with hints of roasted nuts.

GREEN TEAS

GENMAICHA, SHIZUOKA, JAPAN

A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavour

DRAGON WELL GREEN TEA, ZHEJIANG, CHINA

China's most famous green tea Jing's dragon well has lively and garden – fresh flavours underscored by silky hazelnut and liquorice-root complexity.

JASMINE PEARLS, YUNNAN, CHINA

Young spring picked buds of green tea, naturally scented with fresh jasmine flowers over five whole nights. The result is a soft, vivid infusion with the sublimely enchanting aroma of sweet, fragrant jasmine.

WHITE TEA

WHITE PEONY, FUJIAN, CHINA

Grown in the cool misty mountains in Fujian. White peony pairs deep green and brown leaves with large downy silver buds. The leaves are dried slowly to produce a tea with beautifully rounded texture and delicate complexity.

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill

HERBAL INFUSIONS

WHOLE CHAMOMILE FLOWERS

Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere- the definitive chamomile combination.

WHOLE PEPPERMINT LEAF

Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

LEMONGRASS AND GINGER

Deeply aromatic with warming spices and highly refreshing, bright citrus notes.

BLACKCURRANT AND HIBISCUS FRUIT INFUSION

Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing and full of charm.

FRUIT AND FLORAL PREMIUM RANGE

FENNEL, GINGER AND PEPPERMINT

Comprising three simple, natural ingredients-intensely fresh combination, a bright, zesty and invigorating herbal infusion.

LAVENDER, LEMONGRASS AND CHAMOMILE

Our delicious mix has a natural freshness of the lemongrass, which is perfect complement to the mellow chamomile and delicate, lightly sweet lavender.

RASPBERRY AND ROSE

The subtle perfume of whole rosebuds is imbued with the tart fragrance of real raspberry pieces and the ripe, fruity aroma of Osmanthus flowers. This soft pink infusion feels jammy on the palate and is complemented by the gently sour character of rosehip shells, delivering complexity and an elegant delicately floral finish.

Should you wish to have additional information on the teas we offer, please ask.

SEASONAL TEA LIBRARY

Designed for those who seek out the highest quality, Brown's Seasonal Tea Library is the Chinese tea ceremony of Gong Fu. This places the taste and appreciation of the tea itself above all else. The ceremony involves the ritualised presentation of the tea. Using a small volume teapot over multiple infusions allows for the ultimate engagement, the small pitcher is there to decant your tea between infusions, ensuring a perfectly balanced cup and allowing your leaves to breathe before the next infusion.

BLACK TEA

RED DRAGON, YUNNAN, CHINA

Red Dragon is a unique and exceptional tea, processed by masters in Yunnan as a black tea using a tea cultivar traditionally used for oolong tea and grown at high altitude. The result is a syrupy texture as a result of the cultivar, fruity notes as a result of the rich Yunnan terroir which it is nourished, and malty depths from masterful processing.

GREEN TEA

GYOKURO, SHIZUOKA, JAPAN

Gyokuro is shaded for 30-days before picking, in early May in Asahina valley tea gardens. This process encourages chlorophyll, creating a thick and creamy texture, and the condensed, unami-rich flavour that this is prized for.

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill

CHAMPAGNE

	125ML	BOTTLE
MOET & CHANDON, IMPERIAL, NV	£23	£98
RUINART, BRUT, NV	£25	£110
LOUIS ROEDERER 242 COLLECTION NV		£105
DRAPPIER CARTE D'OR BRUT NV		£110
BOLLINGER SPECIAL CUVÉE NV		£113
DRAPPIER BLANC DE BLANCS SIGNATURE NV		£120
GOSSET GRAND BLANC DE BLANCS NV		£140
RUINART BLANC DE BLANCS NV	£32	£160
GOSSET GRAND MILLÉSIMÉ EXCEPTION 2015		£160
CHARLES HEIDSIECK BLANC DE BLANCS BRUT NV		£245
DOM PÉRIGNON 2012		£310
KRUG NV		£360

CHAMPAGNE ROSÉ

RUINART ROSÉ NV	£30	£150
BILLECART-SALMON ROSÉ NV		£152
GOSSET ROSÉ NV		£165
CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 2008		£230

ENGLISH SPARKLING

EXTON PARK RB 32		£80
EXTON PARK RB 28 BLANC DE NOIRS		£85
EXTON PARK RB 45 BLANC DE BLANCS		£97

ENGLISH SPARKLING ROSÉ

EXTON PARK RB 23		£80
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SPARKLING TEA NON ALCOHOLIC

	175ML	BOTTLE
MIGHTY BREW – HERITAGE COLLECTION ELDERFLOWER	£9	£38
MIGHTY BREW – HERITAGE COLLECTION BLUSH ROSE	£9	£38
MIGHTY BREW – HERITAGE COLLECTION JASMINE BELLINI	£9	£38

All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

BROWN'S GIFTS

A memory of your visit or present for a loved one?

BROWN'S HOMEMADE SIGNATURE JAM	£7.50
BROWN'S SIGNATURE MORNING & AFTERNOON BLEND TEA TINS	£15
BROWN'S OWN 185 GIN	£95
AFTERNOON TEA FOR TWO	£150
CHAMPAGNE AFTERNOON TEA FOR TWO	£170
ROSE AFTERNOON TEA FOR TWO	£176
LIMITED EDITION OF THE JUNGLE BOOK	£20
ALBY THE MONKEY	£27
ALBEMARLE, SOLID OAK MONKEY	£95

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill

EXPLORE BROWN'S HOTEL

CHARLIE'S

The menus at Charlie's celebrate British culinary heritage with creative, contemporary flair, while embracing a bygone era of service. Overseen by Adam Byatt, and led by acclaimed Executive chef Jamie Guy. From succulent Sunday roasts and traditional classics served from Brown's sparkling silver trolley, to tempting sharing plates and mouth-watering desserts, Charlie's is the quintessential contemporary British restaurant in Mayfair.

For reservations: +44 20 7518 4004

E-mail: charlies@roccofortehotels.com

THE DONOVAN BAR

The Donovan Bar has long been known as one of the most intimate and sophisticated drinking dens in the city playing host to gatherings of the most glamorous faces of Mayfair's elite fashion and art scene. Newly redesigned and boasting a cocktail menu created by Salvatore Calabrese, it's not to be missed.

Enquiries: +44 20 7518 4005

E-mail: thedonovanbar@roccofortehotels.com

THE SPA AT BROWN'S

Away from the bustling streets of Mayfair, The Spa at Brown's Hotel awaits, an intimate sanctuary where guests can unwind and re-centre with treatments aimed at nurturing body and mind alike.

For appointments: +44 20 7518 4009

E-mail: thespa.browns@roccofortehotels.com



PRIVATE TEA PARTIES

With six beautiful private room each with natural light, original features and a dedicated events team, Brown's is also the ultimate destination for larger parties to indulge in afternoon tea.

Enquiries: +44 20 7518 4106

email: eventsatbrowns@roccofortehotels.com

Get social with us

 BrownsHotelLondon  @Browns_Hotel
roccofortehotels.com