

Royal Traditional 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.

The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had the idea of putting a filling between two slices 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.

This pause for tea became a fashionable social event. During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually.

A Selection of Homemade Finger Sandwiches

Egg Mayonnaise with Chopped Shallots (G) (V)

Cucumber, Cream Cheese and Dill (G) (V)

Smoked Salmon with Lemon Butter (G)

Breast of Chicken with tarragon mayonnaise (G)

Slow cooked Beef, Onion Chutney and Whole Grain Mustard Mayonnaise (G)

Scones and Pastries

Freshly Baked Raisin and Plain Scones
With Clotted Cream and Fruit Preserves

Raspberry and Creamy Éclair (G) (D)

Cheesecake (G)

Selection of Macaroons (G) (N)

Homemade chocolate bonbon (D)

Millionaire fruit tartlets (G) (D)

(P) Pork, (A) Alcohol, (G) Gluten, (N) Nuts

Please advise your waiter if you have any allergens or dietary requirements

We carefully selected a range of teas to enhance the flavors of the savory treats and your appetite for the cake's and pastries to follow.

Selection of Tea

Margaret's Hope FTGFOP1

The second flush of this prestigious garden is a favorite of connoisseurs. This TWG summer harvest infuses into a coppered cup and develops a taste of delicious ripe fruits. The elegant floral bouquet lends itself perfectly to a light afternoon snack.

Ceylon Leopard Tea

A delightful contrast of a highly aromatic Orange Pekoe black tea from the Ceylon highlands blended with the finest silver needle tipped white tea.

A surprising tea of beauty and strength.

African Ball Tea

This shining combination of Formosa blue tea, black tea and red tea from South Africa infuses into a ruby-colored cup of great complexity, richly highlighted by tonalities of secret TWG spices and a bouquet of blooming orchids.

Jasmine Pearls Tea

A suave cup of elegantly fragrant Chinese green tea lavishly blended with Livingstone jasmine blossoms. The tender, silvery buds are intricately rolled into 'pearls' and then, dried amid fresh, aromatic jasmine flowers. The pearls magically unfurl in the teacup

Safari Tea

A tea of adventure, reminiscent of treks across uncharted territories, this is a TWG blend of white tea and green tea, desert flowers and fruits of the savannah. A tea for a restful moment under the summer sun.

Lemon Bush Tea

Red tea from South Africa blended with wild citrus fruits. Refreshing, this TWG theine-free tea can be served warm or iced at any time of the day.

Rwanda Express Tea

A most exceptional and exclusive TWG Tea creation. A rich and malty, broken-leaf black tea blended with the vigour of cracked coffee beans. The best of both worlds.

Choco Mint Truffle Tea

With soft notes of vanilla, rich chocolate and a hint of mint, this TWG red tea of South Africa is a dessert in itself, Sweet and intoxicating.

ZMW 900 per stand

Price is in Zambian Kwacha, inclusive of government tax and exclusive of 10% service charge

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