

Afternoon tea

A tradition invented by Anna Maria Russell, the 7th Duchess of Bedford around 1840, who as a lifelong friend of Queen Victoria. The Duchess was becoming hungry in the long gap between an early lunch and a late dinner, therefore she asked for some tea, bread, butter and cakes to be brought to her room. This was such a success that she started to invite friends to join her, this was also picked up by Queen Victoria who loved the idea. Queen Victoria a keen tea drinker herself started organizing 'garden parties' at Buckingham Palace for the higher social class to socialize and enjoy a nice cup of tea with the afternoon treats.

While the name Afternoon tea comes from the English royal courts, tea ceremonies have been held in Japan as early as the 16th Century. This was done in a Japanese room where a holistic approach was taken much of this down to Sen no Rikyu, the food was in the style of a Kaiseki menu (a traditional Japanese tasting menu), the room a simple tatami room, seasonal flowers and beautiful calligraphy. Sen no Rikyu, through his tea ceremonies became one of the most important men in Japan in the 16th century, his descendants established 3 schools where the Japanese tea culture is thought to this day.

At Serre we take inspiration from our Japanese heritage, local surroundings and the finest ingredients to create afternoon dishes and for our tea selection we work with JING, who help us curate our tea list.

Royal afternoon tea | 69

- Cuvée Okura, sparkling wine
- Serre's savoury selection
- Scones & cream
- Sweet selection
- Your choice of tea and coffee

Afternoon tea | 55

- Serre's savoury selection
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Serre's savoury selection

Oyster

Pumpkin & saffron

Kingfish

Dashi, yuzu kosho & shiso

Steak tartar

Old cheese & sourdough

Swede

Cep & bordelaise sauce

Scones

Sweet

Vanilla scone served with clotted cream & Christmas jam

Savory

Scone with caramelized onions, thyme and Gruyère

Sweet selection

Choux

Hojicha tea, maple syrup & almond

Tartelette

Vanilla, chocolate & cherries

Macaron

Champagne & red fruit

Mont Blanc

Cassis, chestnut, orange & cacao

Citrus entremet

Buddha's hand, lemon & jasmine