

# Royal High Tea

THE *Fairmont*  
HOTEL MACDONALD

## The Harvest Room

CHILLED SUMMER SOUP OF ICED PEACH, LEMON AND CHAMPAGNE,  
FRESH RASPBERRY  
~ TM

SELECTION OF FRESHLY BAKED  
CINNAMON AND CRANBERRY ORANGE SCONES  
WITH STRAWBERRY PRESERVES AND DEVONSHIRE CREAM  
~ TM

GRILLED MELON WITH PARMA HAM GOAT CHEESE AND BASIL  
ON WALNUT BREAD  
~ TM

ATLANTIC SMOKED SALMON, GUACAMOLE, CUCUMBER ROLL  
~ TM

DUCK EGG SALAD & TOBIKO CAVIAR ON TOASTED RYE BREAD  
~ TM

CUCUMBER & WATERCRESS WITH MINTED BUTTER  
~ TM

ASSORTED TEA PASTRIES: DARK CHOCOLATE GANACHE FILLED  
BEIGNET, MINI BLUEBERRY MUFFIN WITH WILD BERRY MOUSSE,  
WHITE CHOCOLATE CRÈME BRÛLÉE  
~ TM

SPECIALTY & HERBAL TEAS  
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE

\$33.00

### History of Afternoon Tea

*According to legend, one of Queen Victoria's (1819-1901) ladies-in-waiting Anna Maria Stanhope (1783-1857), known as the Duchess of Bedford, is credited as the creator of afternoon teatime. Because the noon meal had become skimpier, the Duchess suffered from "a sinking feeling" at about four o'clock in the afternoon. At first the Duchess had her servants sneak her a pot of tea and a few breadstuffs. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at five o'clock in her rooms at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.*