

THE  
*Fairmont*  
HOTEL MACDONALD

**The Harvest Room  
Royal High Tea & Tour**

BANANA, STRAWBERRY AND MANGO SALAD  
WITH PASSION FRUIT COCONUT VINAIGRETTE

🍽️

SELECTION OF FRESHLY BAKED SCONES  
WITH STRAWBERRY PRESERVES AND DEVONSHIRE CREAM

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CLASSICAL CUCUMBER AND WATERCRESS  
ON WHITE BREAD

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ATLANTIC SMOKED SALMON, CRÈME FRAÎCHE AND DILL  
IN AN HERB CRÊPE

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DUCK EGG SALAD WITH OLIVE TAPENADE  
ON WALNUT BREAD

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ROAST BEEF WITH CRANBERRY RELISH  
ON MULTIGRAIN BREAD

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ASSORTED HOME MADE TEA PASTRIES INCLUDING:  
MADELEINES, HAZELNUT CAKES AND CHOCOLATE TORTE

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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.*