



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.



Champagne Tea

A Glass of Moët & Chandon Nectar Imperial

Choice of Fairmont Teas

House-made Raisin Scones

Open-Faced Sandwiches:

*smoked salmon, crème fraîche on brioche with caviar
cucumber & watercress with dill on a baguette*

Belgian Chocolate Dipped Vanilla Cream Stuffed Éclair

Fresh Strawberries with Devonshire Cream & Berry Preserves

Seasonal Fruit Tartlet & Individual Mini Cheesecake

\$49.⁰⁰ per person

Traditional Afternoon Tea

Choice of Fairmont Teas

House-made Raisins Scones

Tea Sandwiches:

*tomato & watercress; cucumber & smoked salmon
curried chicken salad*

Chef's Selection of French Pastries

Fresh Strawberries with Devonshire Cream & Berry Preserves

\$29.⁰⁰ per person

Children's Bubblegum Tea

Bubblegum Tea*

House-made Traditional Sweet Scone

Finger Sandwiches:

peanut butter & jelly; black forest ham; Canadian cheddar

Fresh Strawberries with Devonshire Cream & Berry Preserves

Giant Chocolate Chip Cookie & Seasonal Fruit Tartlet

\$14.⁰⁰ per child - 12 years and under

* substitutions available

Applicable taxes and gratuities are additional.

TEA AT THE FAIRMONT

*Our signature Fairmont Teas blended exclusively
by The Metropolitan Tea Company for Fairmont guests.*

FAIRMONT BREAKFAST - full-bodied flavoury cup with burgundy depth & malt highlights...takes milk very well

FAIRMONT EARL GREY - the best Earl Grey available...all natural bergamot flavouring with seasonal high mountain grown Ceylon Tea

VERSAILLES LAVENDER EARL GREY - French #1 super blue lavender transports a floral harvest in Provence to a simply intoxicating Earl Grey

EMPRESS ORANGE PEKOE - malty, full-bodied with hints of floral flavour & a touch of oakiness...takes milk very well...one of the best Orange Pekoes in the world

MAPLE MAPLE - a lovely caramel-like flavour - adding sugar is recommended as it enhances the taste profile

MARGARET'S HOPE DARJEELING - lovely muscatel notes...tending light in the cup, make it a bit stronger if adding milk

1907 CENTENNIAL TEA - limited edition commemorative brew...a blend of delightful Kenmare, rich Imperial Keemun, touches of malty Assam from Borengajuli estate, full-bodied Assam from Keyhung and a South Indian tea from Nonsuch estate plus a dash of Earl Grey...a taste of history!

CASCADE PEPPERMINT - very pepperminty, excellent aroma...soothing and has natural properties to ease upset stomachs & cramps.

EGYPTIAN CAMOMILE - often consumed to enhance sleep & 'calm you down'... a dash of lemon is often recommended

JASMINE BUTTERFLY #1 - classic Chinese green tea with enticing floral notes...excellent for sipping and conversation

ANGEL FALLS MIST - a wildly, exotic strawberry and lemon character...a pinch of sugar boosts the flavour profile...makes terrific herbal tea - hot or iced!

KYOTO CHERRY ROSE - clever combination of cherry and rose coupled with green tea...a dash of sugar enhances the flavour profile

LEMON ROOIBOS - fresh lemon character...rooibos hails from South Africa and becoming very popular as it contains many nutrients

ICE WINE - a delicious fresh and piquant white grape flavour with hints of exotic fruit that pleasantly lingers on the tongue...bright and coppery



SHERRY

Lustau Los Arcos Dry Amontillado N/V	\$8
Lustau Dry Oloroso N/V	\$8
Lustau Deluxe Cream	\$8
Lustau East India Solera N/V	\$12