

The Harvest Room

THE FAIRMONT
HOTEL MACDONALD

Royal Tea

MANGO SORBET WITH KIWI SAUCE



FRESHLY BAKED PLAIN AND APRICOT SCONES
WITH DEVONSHIRE CREAM AND FIELDBERRY COMPOTE



GRILLED ASPARAGUS WITH MUSHROOM PATÉ
ON MULTI GRAIN



ROAST BISON AND HORSERADISH MAYO ON MARBLE RYE



TRUFFLED, ORGANIC EGG SALAD
ON LIGHTLY TOASTED BRIOCHE



SMOKED NOVA SCOTIA SALMON, CUCUMBER DILL CREAM CHEESE
& TOBIKO ON PUMPERNICKEL



COCOA NIB SHORTBREAD
MACAROONS
CHOCOLATE DIPPED STRAWBERRIES
CRÈME BRÛLÉE SPOONS
LEMON MADELEINE



SPECIALTY & HERBAL TEAS

\$35.00

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 walk in the fields." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.