

Afternoon Tea

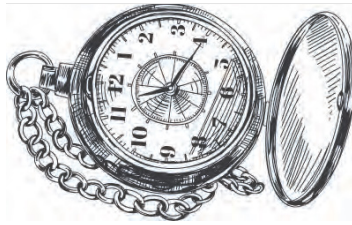


CHESHAM
HOTEL

BELGRAVIA



An Edible Matinée
A Story in Sips & Crumbs



Afternoon Tea

13:00 - 16:00

£48 per guest | £65 with Champagne
12.5% discretionary service charge applies.

A Note on Tradition

In the 1840s, Anna Russell, Duchess of Bedford, confidante of Queen Victoria, found herself rather faint in the long pause between luncheon and dinner. Her solution? A tray of tea, bread, and cake served quietly in her boudoir at four o'clock.

What began as a private indulgence soon became a cherished ritual. Friends were invited. Gowns were changed. Conversations unfolded with the pouring of each cup.

By the time Queen Victoria embraced it, Afternoon Tea had transformed into an art form — part sustenance, part performance, wholly elegant.

Today, at 2 Chesham Hotel, we revisit this ritual with reverence and imagination. A pause in the day, dressed in stories, scones, and a touch of theatre.

Act I – Savoury Openings

The curtain lifts on familiar characters, dressed in their finest crusts.

Coronation Chicken Salad on Rye

Cucumber, Parsley & Cream Cheese on White

Smoked Salmon & Dill Cream on Rye

Rich Yolk Egg Salad with Dijon Mustard on White

Interlude – The Scones

Served warm. Spoken softly. Always applauded.

Traditional Plain Scone

Raisin Scone

with Clotted Cream & Homemade Preserves

Act II – The Finale (Sweet Ensemble)

Where the plot thickens and the pastry crumbles.

San Sebastián Cheesecake

Golden Caramel Croquembouche

Crème Royale Mini Éclair

Rosewood Cherry & Almond Tart

Please advise us of any allergies or dietary requirements.

The Infusions

Each one a character. Choose your cast wisely.

Green, White & Oolong

Jasmine Pearls

Silver Needle

Milk Oolong

Black Teas

English Breakfast

Earl Grey

Assam

Darjeeling

Herbal & Fruity

Rooibos Breakfast

Chamomile

Mango & Strawberry

ENCORE POUR

Add a touch of sparkle to your matinee.

Classic Cuvée Multi-Vintage £21

Charles Heidsieck Blanc de Blancs £35

