



# Althoff Hotels



## AFTERNOON TEA

Traditional with a modern twist

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### SWEET SELECTION

Scones with Clotted Cream and Strawberry Jam

Lemon Ginger Cake

Vanille Tart with Forest Berries

Hazelnut financier with Frangelico

Choux with Chocolate and Cherries

Apple Cinnamon Crumble

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### SAVOURY SELECTION

Cheshire Cheese Muffin

Ham Baked St. James | Sandwich

Smoked Salmon | Sandwich

Cucumber | Sandwich

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## OUR RECOMMENDED TEA SPECIALITY

St. James Special Blend  
Black Assam and Ceylon Tea  
Strong | Full-bodied | Fruity  
Exclusive Blend of our  
Althoff St. James's Hotel & Club

AFTERNOON TEA €54

AFTERNOON-TEA WITH  
ROEDERER CHAMPAGNE €64

Please inform our team about any intolerances or allergies.



## THE STORY BEHIND OUR AFTERNOON TEA

Our **Althoff St. James's Hotel & Club** in London is closely connected to the history of the Afternoon Tea.

The British Queen Victoria and Anna Maria Russell/Stanhope, Duchess of Bedford, introduced the afternoon tea to society and made it a tradition. The Queen's chef at the time, Charles Elmé Francatelli, was responsible for the delicious afternoon teas in 1840. Francatelli, former head chef at London's St. James's Club, became head chef to Queen Victoria in the early 1840s. Afterwards, he eventually became manager of **St. James's Hotel**, which at that time was located on the corner of Berkeley Street and Piccadilly.

To embrace these traditions, our **Althoff Hotels** chefs have created a selection of sweet delights and sandwiches based on the authentic recipes and Queen Victoria's favourites, with a modern twist. They were inspired by the original recipes of the chef, Charles Elmé Francatelli.

We warmly invite you to immerse yourself in the fascinating history of the **Althoff Hotels** and a world full of traditions. Enjoy our Afternoon Tea and experience the unique combination of past and present.

FIND OUT MORE

