



# Althoff Hotels



## AFTERNOON TEA

Traditional with a modern twist

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### SWEET SELECTION

Plain Scones with Clotted Cream and  
Strawberry Jam

Lemon Ginger Cake

Vanille Tart with Forest Berries

Hazelnut financier with Frangelico

Choux with Chocolate & 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

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 later became the culinary director of Coventry House Club 106 Piccadilly - now our **Althoff St. James's Hotel & Club**.

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

