

Afternoon Tea Service

Teas

Organic Green

Harvested after the spring rains on steep slopes high in China's fog and mist-enshrouded Wuyi Mountains, this organic green tea is rich in antioxidants and renowned for its flat green leaves, sweet cup and delicate aroma.

Jasmine Green Oolong

The seductive aroma of night-blooming jasmine perfumes this blend of fancy oolong and green tea leaves with rich body and wondrous pale jade liquor.

English Breakfast

China Keemun is an aromatic black tea with a hint of dark chocolate and distinctive aroma of fresh roses. Blended true to the origin of English Breakfast, our connoisseur grade is mostly Keemun with just a hint of Ceylon's crisp citrus flavor.

Darjeeling

Although charged with the distinct Darjeeling character, this second "flush" or cutting is named for the region, as Darjeeling literally means Land of the Thunderbolts. This brisk "champagne of teas" is infused naturally with a hint of muscatel.

Russian Earl Grey

Elegantly married palates of floral, spice and even smoke, interlace infusions of black tea leaves that are beautifully finished with pure blossoms and petals. The rind of the spicy Bergamot orange gives this blend its exotic temperament.

Peace Through Water

Carefully selected flowers and herbs work together to calm jangled nerves.

A Brief History

The British tradition of afternoon tea is said to have started with Anna, the 7th Duchess of Bedford in the early 1840s. In the 19th century, dinner was not served until 8:30 or 9:00 pm in the evening and the Duchess, who always was hungry by mid-afternoon, decided to ask her staff to serve bread, butter, cakes, biscuits and tea. Soon it became a fashionable pastime of the upper classes to have afternoon tea. In the 19th century, having afternoon tea was a graceful event, which was governed by a complex set of rules and etiquette.

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Herbal Infusions

Mount Washington Blend

Organic chamomile, organic peppermint, raspberry leaf, catnip, marigold petals, and lemon balm—flowers and herbs indigenous to the resort landscape are married together in this naturally caffeine free offering exclusively blended for Mount Washington Resort.

Tangerine Rooibus

Rooibus, a member of the legume family, has been used to make a popular South African beverage for generations. This herbal infusion, with a touch of sunny citrus, is refreshing with either lemon or honey.

Relaxing Herbal

A wonderfully complex herbal infusion with peppermint, chamomile, passion flowers and wood betony—a nice balance between the sweetness of chamomile and the refreshing nature of peppermint. A relaxation blend that is soothing in character.

Jetlag AM

A renowned signature blend designed for the jet-set crowd, this minty infusion of herbs and vitamins promotes mental clarity, refreshes and energizes.

Jetlag PM

Relieve anxiety, boost your immune system and relax with our hand-crafted blend of herbs and flowers treasured for their soothing properties.

Jamaican Spice

A beautiful zesty herbal infusion with brilliant red liquor and a bouquet of flavors accented by the tartness of hibiscus, properly offset by the sweetness of cinnamon. Added cloves and orange peel inspire joyful dancing!

PRINCESS TEA

Macaroon, Lemon Tart, Chocolate Cream Puff

Camembert Pastry *Crispy Pancetta, Caramelized Onions*

Smoked Duck Breast *Orange Red Pepper Chutney, Buttery Pumppernickel Toast*

Heirloom Tomato Pimento Cheese Tart

Smoked Salmon Mousse *Cucumber, Fresh Dill*

House Baked Golden Raisin Scone, Devonshire Cream, Preserves

Fresh Sliced Fruit and Berries

Thirty Eight Dollars (Tax and gratuity included)

THE MAD HATTER TEA

(For children ten years and younger)

Hot Chocolate or Tea

Tomato Bisque

Brioche Bread *Nutella, Strawberry Preserve*

Grilled Cheese *Cheddar Cheese, Texas Toast*

Chocolate Creme Puff, Banana Cake Pop, Fruit Tart

Twenty Dollars (Tax and gratuity included)