

# Cerise

RESTAURANT

*Afternoon Tea at Cerise*



All prices are inclusive VAT. A discretionary 10% service charge will be added to your bill

# *Welcome to Afternoon Tea at Cerise*

Afternoon tea, that most quintessential of English customs is, perhaps surprisingly, a relatively new tradition. Whilst the custom of drinking tea dates back to the third millennium BC in China and was popularised in England during the 1660s by King Charles II and his wife the Portuguese Infanta Catherine de Braganza, it was not until the mid-19th century that the concept of 'afternoon tea' first appeared.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event. During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

At Cerise, your afternoon tea experience may actually begin with a glass of champagne or maybe one or two cocktails from our award winning mixologist. Of course there will always be a pot of one our famous tea which is prepared and poured at your table to your preferred strength.

Allow a good hour to enjoy this most leisurely of meals, where you can catch up with your friends and share the latest gossip.

If there's anything more you'd like to know, don't hesitate to ask.



# *Cherise Afternoon Tea Menu*

A SELECTION OF INDULGENT FINGER SANDWICHES INCLUDING

Severn and Wye Valley Smoked Salmon, Beetroot and Horseradish Relish, Granary Bread

Fresh Cucumber, Cream Cheese, White Bread

Wiltshire Honey Glazed Ham, Whole Grain Mustard, Paderborner Rye Bread

Mature English Cheddar, Crunchy Ploughman's Pickle, Granary Bread

Daylesford Organic Smoked Chicken, Apricot and Ginger Chutney, White Bread

Free Range Egg and Chive Mayonnaise, Paderborner Rye Bread

RAISIN AND PLAIN SCONES

Freshly baked every day at The Forbury Roseate kitchen. Served with Cornish clotted cream and homemade strawberry jam.

SELECTION OF EXQUISITE HAND-MADE PASTRIES

Freshly hand-made every day at The Forbury Roseate kitchen in the morning by our Pastry Chefs.

Traditional Afternoon Tea £25 per person

Including a glass of Ferrari Maximum Brut £32.5 per person

Including a glass of Laurent-Perrier Brut £37 per person

Including a glass of Laurent-Perrier Rosé £42 per person

SPARKLING WINE

Brut £9 per glass

CHAMPAGNE

Brut £13.5 per glass

Rosé £18 per glass



Food Allergies or Intolerances.

If you are allergic to any food products, please advise a member of the service team. Information about ingredients is available on request.

# *Cerise Tea Selection*



By The Rare Tea and Lunico.

We are delighted to introduce an exclusive range of premium, artisan and hand-crafted teas. Alternatively, Cerise's filter coffee is also available upon request.

## *Black Tea*

Is allowed to fully oxidise, which blackens the leaf resulting in the most robust and deep flavours. The British Afternoon Tea was developed to accentuate the rich, dark flavours of these leaves.

### ENGLISH BREAKFAST

A comforting and full breakfast classic, with rich malty sweetness and a vivid infusion of ruby colour. Statuesque and broad, with plenty of grip and structure and rich finishing flavours of malt. Delicious with milk and sugar, it is also wonderful on its own.

### EARL GREY

Refreshing and sweet, with lifted citrus charm freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic. It can be enjoyed with or without milk or a twist of lemon zest.

### BANASPATY

Nice dark leaves strewn with a few golden buds which liberate a bright brandy-coloured liqueur. Smooth and mellow, this delicious drink, round in the mouth, malted and spicy is typical of the good Assam teas. This tea is amazing on its own or with milk and sugar.

### MANGO

This is a China and Ceylon Mango Tea blend with a delicious flavour of Tropical Fruits enriched with the scent of sweet mango and bright Sunflower blossoms. Just the thought of it is exotic so well worth a brew. Very pleasant in the mid-afternoon!



# *Black Tea continued*

## SECOND FLUSH DARJEELING

Our tippy Darjeeling Second Flush tea encapsulates the best of the summer season of this famous region 'West Bengal'. Lighter and more fragrant than other Indian black teas, this particular darjeeling tea combines warming and comforting aromatic flavours with a deeply refreshing taste and enough body to make it a classic afternoon tea. Best enjoyed without milk.

## ROSE CONGOU

Rose Congou Superior is a delightfully refreshing black tea highlighted with the delicate scent of freshly cut roses and is layered 5 times with rose petals which give the tea its delicate character. Natural oils are used in the process and freshly cut rose petals are added for visual effects. A delicious tea which is worth drinking!

# *Oolong Tea*

Is a tea that falls artfully between a black and a green tea. It only undergoes a small amount of oxidation during processing. Best infused multiple times, each infusion will reveal hidden subtleties locked inside these humble leaves.

## OOLONG

Sourced from the rolling mountains of Taitung province, Southern Taiwan. This Oolong is from a rare varietal that is renowned for its unique, buttery texture, creamy softness and milky aromas. It is this characteristic that gives this tea the name Milk Oolong.



## *Green Tea*



is allowed to wither only slightly and within a few hours of the leaves having been picked is quickly fired (rapidly heated), stopping the oxidation process. This retains the fresh green flavours of the leaf. Greens also tend to produce subtler flavours with many undertones and accents that connoisseurs treasure.

### GUNPOWDER

The name 'gunpowder' comes from the shape of these green tea leaves when they've been rolled - tightly wrapped pellets, like old fashioned gun shot. Experience a beautifully delicate green tea with a wonderful thirst quenching taste, a cup of gunpowder green tea will brighten up even the greyest of afternoons.

## *White Tea*

is the least processed of all teas. Only the unopened buds and young leaves covered in downy hairs are used, and they are merely withered and dried. White tea produces a very light coloured infusion with a mild flavour. It has the highest level of antioxidants as they are simply picked and dried. White tea is best enjoyed with nothing added.

### JASMINE MAO FENG

Chinese Jasmine Green Tea from Hunan. Small dark green twisted leaves with white tips and a strong floral jasmine note. The beautifully perfumed golden infusion reveals the mellow astringency coming from the green tea. Refreshing and even slightly sparkling, the infusion leaves with a sweet impression on the palate

### PAI MU TAN WHITE

Our fine Pai Mu Tan White Peony was organically grown and produced! White Peony is made of the buds and leaves that remain after the first flush silver needle tea has been harvested. While White Peony tea is darker and the aroma bolder, the pleasant sweetness clearly identifies its relationship and similarity to silver needle tea.



# Herbal Infusion

is not strictly 'tea' because all tea comes from the leaves of *Camellia sinensis*. They are infusions of the leaves and stems of different herbs. These herbal infusions are all naturally caffeine-free.

## BALANCE

Herbal Blend with Liquorice, Apple, Chamomile, Lemon, Verbena, Peppermint, Coriander, Ginger. Harmonious mixture of a fresh flavour highly-seasoned with a touch of spices. Invitation to soul relaxation.

## LEMON VERBENA

Produced only from dried Verveine leaves, our Lemon Verbena herbal tea has a light buttery taste, complemented by a subtle lemon scenting. Caffeine free and to be enjoyed any time of day, this sophisticated and delicately fragrant alternative to the more commonly found herbal teas.

## WHOLE CHAMOMILE FLOWERS

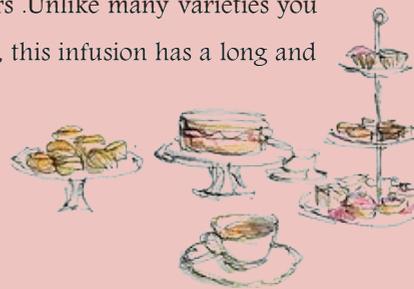
These delicate flowers are carefully dried and kept intact for a sweet and soft flavour. Clean and subtle, these flowers result in a deep, honey infusion with an aroma reminiscent of summer meadows.

## PEPPERMINT

For us, peppermint tea has to be striking and strong with a fresh, intense minty flavour. It aids digestion and cleanses your palate. Our whole leaf peppermint tea really delivers this and is a great way to round off a meal.

## BLACKCURRANT AND HIBISCUS

Our blend of whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours. Unlike many varieties you will find, which offer strong aroma but a weak taste, this infusion has a long and intensely fruity finish.





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