

# Afternoon Tea

at The Merchant Hotel

*Land of the Rising Sun Edition*



# *Land of the Rising Sun* Afternoon Tea at The Merchant Hotel

We are delighted to present guests of The Great Room Restaurant with our Land of the Rising Sun Afternoon Tea. This is the first in our 2024 series of innovative Afternoon Tea Editions. This year, our themed editions will celebrate some of our favourite flavours from around the world. Our Land of the Rising Sun Edition takes influence from the sweet, sour, bitter and umami flavours typically found in Japanese cooking, all beautifully presented in traditional patisserie fashion with exuberant colours.

Head Pastry Chef Sarah-Jade Jamison's concept features three delicately crafted highlights, each containing a host of unique taste combinations and ingredients. Guests can expect delicate notes of yuzu, pineapple, sesame, and sour cherry.

All this sits beautifully alongside our freshly baked scones with clotted cream and jam, a selection of delicate finger sandwiches (each of which comes with a different paired pickle!), and an array of carefully selected teas, to bring you an unparalleled afternoon tea experience.



# *Merchant* Afternoon Tea

The Merchant Hotel's Afternoon Tea served with finger sandwiches, scones, a delicious selection of seasonal cakes, pastries and sweet treats and your choice of tea or coffee.

**MONDAY - SUNDAY**  
**44.50**

# *Prosecco* Afternoon Tea

Enjoy our Merchant Afternoon Tea accompanied by one glass of Valdo Origine or a 200ml bottle of non-alcoholic sparkling wine.

**MONDAY - SUNDAY**  
**51.50**

# *Cocktail* Afternoon Tea

Enjoy our Merchant Afternoon Tea accompanied by one of our expertly crafted Afternoon Tea cocktails. Please ask your server for seasonal options.

**MONDAY - SUNDAY**  
**54.50**

# *Champagne* Afternoon Tea

Enjoy our Merchant Afternoon Tea accompanied by one glass of Taittinger Brut Réserve or Forget-Brimont Premier Cru Brut Rosé NV.

**MONDAY - SUNDAY**  
**57.50**

Please advise your server of any food allergies.  
We cannot guarantee that our dishes will be completely allergen free.  
A discretionary service charge of 10% will be added to your bill.

*Valrhona Almond  
Inspiration and sour  
cherry crèmeux*

*Yuqu, pineapple  
and lime entremet*



*Dulcey, Valrhona Jivara  
and sesame delice*

*Sesame caramel*

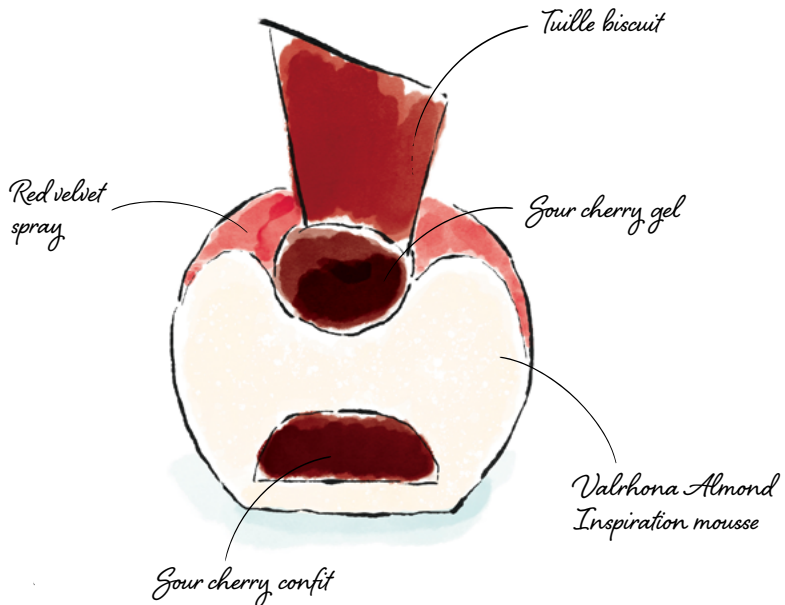
*Valrhona Jivara  
and sesame namalaka*

*Valrhona Dulcey  
chantilly*

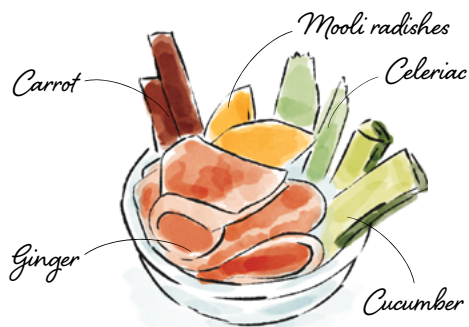
*Valrhona Dulcey  
namalaka*

*Chocolate sponge*





# Merchant Afternoon Tea



## SANDWICHES

*See brackets for suggested pickle pairing for each sandwich*

Ewing's smoked salmon, yuzu chive cream cheese (ginger)

Beef, wasabi aioli, cos lettuce (mooli radishes)

Ham, Hegarty's Cheddar cheese, sesame butter (carrot)

Grilled chicken, miso mayonnaise, rocket salad (cucumber)

Cavanagh free range egg, scallions (celeriac)

## BAKERY

Milk chocolate and pain d'épices travel cake

Freshly baked plain and fruit scones

Devonshire clotted cream, strawberry preserve

## PATISSERIE

Yuzu, pineapple and lime entremet

Dulcey, Valrhona Jivara and sesame delice

Valrhona Almond Inspiration and sour cherry crèmeux

# Tea Selection

An elegant tea should be at the heart of your Afternoon Tea experience (however, we won't be offended if you would prefer something else). From our exquisite, scented Cherry Blossom Green to our brisk and refreshing Merchant Blend, you will find teas to suit all tastes in our extensive selection.

## HOUSE SELECTION

### **Fairtrade Signature Blend**

**Taste:** Full-flavoured, brisk, punchy

An East African, whole leaf classic all day blend.

### **Earl Grey Blue Flower**

**Taste:** Rounded, delicate, citrus

Sicilian bergamot gently blended with black tea and stunning blue cornflowers.

### **Darjeeling Second Flush**

**Taste:** Sweet, floral, honeyed

A Himalayan second flush grade FTGFOP1 - the Champagne of Indian tea.



## CURATED SELECTION

### Cherry Blossom Green

**Taste:** Cherry, floral, elegant

A delicate green tea Sencha with a soft cherry flavour. A rare tea often enjoyed during “Hanami” – the Japanese celebration of cherry blossom season.

### Kyushu Sencha

**Taste:** Savoury, cooling, herbaceous

Green tea from the Oku Midori tea bush. Produced by the Horie Family in Kyushu for 9 generations. A sweet green tea balanced with a hint of umami.

### Genmaicha

**Taste:** Nutty, sweet, buttery

Brown Rice Tea. Smooth green tea with toasted rice. A playful taste of buttery popcorn.

### Gojiberry Pomegranate

**Taste:** Super-fruity, sweet, smooth

A silky-smooth fruit blend packed with goodness.

### Green Tea Ginseng

**Taste:** Refreshing, ginger-warmth, sweet

China green tea smoothness complimented by ginseng and pineapple.

### Oolong Orange Blossom

**Taste:** Malty, marmalade, toasty

A rolled jade oolong with a sweet and toasted character.

### **Apple Loves Mint**

**Taste:** Sweet, papaya, minty

Apple to start followed by papaya sweetness, a hint of rose and mint finish.

### **Organic Rooibos**

**Taste:** Naturally sweet, woody and smooth

Earthy and herbal undertones. A soothing choice.

### **Organic Whole Peppermint**

**Taste:** Tingling, fresh, aromatic

Whole peppermint for a purifying and awakening cup.

## Coffee Selection

Pot of Filter Coffee

Americano

Espresso

## Merchant Tea Caddy

15.00

Enjoy our Signature Blend Merchant Tea from the comfort of your home or give the gift of exquisite tea to someone special with a Merchant Tea Caddy.

*Please ask your server for more details.*

