



**CROWNE PLAZA®**  
AN IHG HOTEL  
MARLOW

# Afternoon Tea



# Selection of Jing Tea

## Camomile Tea

Whole Chamomile flowers with a full mellow flavour and a refreshing finish

## Earl Grey

A perfectly focused classic rich Ceylon Tea lifted by the bright flavours of Bergamot

## English Breakfast

A golden and well-rounded classic Tea

## Jasmine Silver Needle

China's finest White Tea from the mountains of the Fujian Province, repeatedly scented with fresh Jasmine flowers

## Lemongrass & Ginger

Zesty and refreshing with a rounded gingery warmth, perfect with aromatic Asian food

## Organic Jade Sword Green Tea

A vividly fresh and bright Green Tea, cultivated in remote China Tea gardens at over 1000m and picked in early spring

## Peppermint Tea

Carefully selected Peppermint leaves with an intensely fresh and palate cleansing flavour

## £28pp Classic Afternoon Tea

### Sandwiches

#### Traditional Finger Sandwiches

Ham & Mustard

Smoked Salmon & Cream Cheese

Mature Cheddar & Pickle

Egg Mayonnaise

Hummus & Cucumber

### Scones & Pastries

#### Home Made Scones

Plain & Raisin Scones with Clotted Cream & Jam

#### Pastries

2 x Freshly Prepared Chefs Choice

Macaroon

Carrot Cake

+

Your Choice of Freshly Brewed Tea

---

**£34pp**

### Sparkling Afternoon Tea

Classic Afternoon Tea

+ A Glass of Prosecco

**£38pp**

### Indulgent Afternoon Tea

Classic Afternoon Tea

+ A Glass of Champagne\*

\*Minimum of 4 persons required

**£36pp**  
**Indian Afternoon Tea**

Includes Your Choice of Freshly Brewed Tea

**Savoury**

**Bombay Sandwich (v)**

Spiced Potato, Tomato, Green Chilli, Coriander Chutney

**Chicken Tikka Wrap**

Tandoor Chicken, Mint Yoghurt, Crispy Salad

**Aloo Channa Tart (V)**

Chickpeas, Potato, Onion, Tomato, Pomegranate, Sev, Tamarind Sauce

**Sabudana Vada (V)**

Tapioca Pearls, Peanuts, Cumin, Chaat Masala, Potato

Served with Hari Chutney and Tamarind Sauce

**Sweet**

**Home Made Scones**

Spiced Date Scones (V)  
Cumin & Cheese Scones (V)

Served with Clotted Cream & Preserves (V)

**Pastries**

Gajar Halwa Cake (V)  
Mango & Passionfruit Tort (V)  
Gulab Jamun (V)

**Cocktails**

<b>Aperol Spritz</b> Aperol, Prosecco, Soda	12.00
<b>St Germain Spritz</b> Elderflower Liqueur, Prosecco, Soda, Lemon, Rosemar	12.00
<b>Negroni Sbagliato</b> Campari, Martini Rosso, Prosecco, Orange	12.00
<b>Garden Grove Spritz</b> Pink Gin, Elderflower, Prosecco Rosé, Berries, Cucumber	12.00
<b>Mai Tai</b> Dark Rum, Triple Sec, Orgeat, Gomme, Lime	12.00
<b>Piña Colada</b> White Rum, Coconut Rum, Coconut Syrup, Pineapple, Cream	12.00
<b>Pisco Paloma</b> Pisco, Triple Sec, Lime, Gomme, Pink Grapefruit Soda	12.00
<b>Frozen Yuzu Daiquiri</b> White Rum, Yuzu Sherbet Syrup, Mint	12.00
<b>Frozen Gin &amp; Tonic</b> Gin, Tonic, Elderflower Cordial, Rosemary, Cucumber	12.00
<b>Sloe Down</b> Gin, Fortified Wine, CBD INFUSED Peach & Ginger, Contains 15mg cannabidiol	12.00
<b>Old Fashioned</b> Angostura Bitters, Cinnamon, Sugar	<b>Rye, 14.00   Cachaça, 12.00   Mezcal, 14.00</b>
<b>Overproof Mojito</b> Overproof Rum, Fresh Mint, Fresh Lime, Brown Sugar, Soda	14.00
<b>Strawberry Cake Martini</b> Tequila Rose, Baileys, Vanilla Vodka, Chocolate, Sugar Shards	14.00
<b>Passoã Star Martini</b> Vodka, Passoã, Passion Fruit Purée, Fresh Lime, Prosecco	12.00
<b>Espresso Martini</b> Vodka, Coffee Liqueur, Espresso,	12.00