

The Cairn Hotel

H A R R O G A T E

1890 Celebrating 125 Years 2015

Low Tea at The Cairn Hotel

Rumor has it that Low Tea was started by Anna, the 7th Duchess of Bedford (3 September 1783 – 3 July 1857). At the time, there were only two meals: Mid-morning breakfast and late dinner. However the Duchess was having a 'sinking feeling' in the late afternoons and as a solution she started having a pot of tea and a light snack in her boudoir in the afternoon. Later the Duchess decided to invite friends to join her in the sitting room where the food was served on low tables (coffee tables) placed next to sofas. Soon the idea spread and high society was sipping tea and eating nibbles in the afternoon.



Warm snacks

- ❖ Shallot, thyme & fountains gold cheese scone with tomato & bacon jam
 - ❖ Leek & Parma ham tart with chive crème fraiche
 - ❖ Homemade mini cocktail chorizo sausage roll
 - ❖ Potato & herb frittata with sour cream & dill

Cold snacks

- ❖ Cucumber with whipped goats cheese with cress
 - ❖ Duck terrine with orange & pistachio
- ❖ Smoked salmon mousse on brown bread crostini
 - ❖ Wensleydale cheese & chutney

Desserts

- ❖ Apple crumble & custard cupcake
 - ❖ Peanut butter tea bread
- ❖ Jar of stored strawberries & cream with shortbread finger
- ❖ White chocolate & pink peppercorn mousse in a dark chocolate shell

Served with your choice of loose leaf tea or coffee

Choose two warm, two cold & two desserts of the same item for £8.95 per person

Choose three warm, three cold & three desserts of the same item for £12.95 per person

All four warm, cold & desserts for £15.95 per person

Terms: Please note that all items are nibble size. Low tea available for a Minimum of 2 people. Orders must be placed no later than 48 hour notice required.



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