



O R GORING  
1910 - 1926



O G GORING  
1926 - 1968



GEORGE GORING OBE  
1968 - 2005



JEREMY GORING  
2005 - TODAY



Afternoon Tea



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## One Hundred Years of Afternoon Tea at The Goring

We did not invent afternoon tea – that innovation is credited to Anna, Duchess of Bedford, who created it some 200 years ago to relieve the lassitude that her guests felt between luncheon and dinner. We have, however, been serving it at The Goring for precisely 100 years.

Back in 1910, Battenburg cake, Victoria sponge and chocolate eclairs were the star attractions, created by Gasc, our bon vivant, Escoffier-trained Chef des Cuisines. These were paraded on a revolving trolley and served with a choice of three blended teas.

The Battenburg and friends are back, I am pleased to say, in a somewhat graceful form and the selection of teas themselves has been the subject of almost a century of continuous research, refinement and improvement.

Today we source teas of all styles, from single estates in Sri Lanka to the foothills of the Himalayas, all tasted weekly by our designated Tea Master (none other than yours truly).

We have added green and white teas, which are even richer in anti-oxidants than traditional English style black blends. I should also mention the hand-picked herbal and fruit teas, with freshly picked mint being particularly delicious and uplifting.



## Afternoon Tea

Afternoon Tea is served on the Terrace  
from 3.00 pm – 5.00 pm every day.

### The Traditional Goring Tea

Savoury

A selection of  
finger sandwiches

Freshly baked, warm  
homemade scones  
with Devonshire clotted  
cream and jam

Pastries

Not quite a Trifle

Tea, brewed to your liking.  
We will also serve coffee,  
if you prefer

£35.00

### The Bollinger Tea

Savoury

Strawberries and cream

A glass of Bollinger

A selection of  
finger sandwiches

Freshly baked, warm  
homemade scones  
with Devonshire clotted  
cream and jam

Pastries

Not quite a Trifle

Tea, brewed to your liking.  
We will also serve coffee,  
if you prefer

£45.00

Prices include VAT. An optional 12.5%  
service charge will be added to your bill

# Black Tea

Produced from the leaves of different varieties of camellia bush, black teas are cut, rolled and oxidized naturally in the open air, and fired to create varying degrees of colour and concentration. Regional climate and soils, altitude, and careful manipulation of the processes all contribute to create surprising variations in flavour and colour.

## The Goring Afternoon Blend

Our own blend of Assam and second flush Darjeeling makes for a light and delicate drink that is nevertheless satiating in its grip and strength. A natural foil for scones and clotted cream.

## Fortnum and Mason Royal Blend

First blended for Edward VII in 1903, Royal is a blend of Assam and Ceylon characterised by a smooth and honey-like flavour.

## Ceylon

Harvested in the hill country of Sri Lanka and specially graded. This bright cup has a full bodied liquor and lively, spicy palate.

## Assam

Grown in the north-eastern Indian state of Assam, the leaves have large golden tips, delivering a mouthful of amber liquor with a delicious malty aftertaste. Full bodied and brisk.

## Lapsang Souchong

From the Zhen Shan province in China. The large chunky Congou leaves are smoked over open pine fires to give this tea a thick, smoky aroma, with a sweet ginger and caramel aftertaste.

## Earl Grey

Long leaf Ceylon and tippy Assam leaves. Full bodied, with the natural fragrance and citrus flavour of ripe Bergamot orange. Much more floral than the Prime Minister who gave his name to it.

## Premier Darjeeling

Grown in West Bengal in the shadow of the Himalayas. Darjeeling means “land of the thunderbolt”. The silver tipped leaves are twisted whole and so release a delicate flavour and light colour.

# White Tea

Picked, withered and sun or machine dried over a low heat, with no rolling to break the leaf skin, white tea has a mild, sweet and distinctive flavour, without any of the grassy or vegetal flavours associated with green tea. It also has relatively low caffeine.

## Silver Needle

Made in Fujian Province from the Fuding Da Bai leaf. Light, delicate quenching flavours are underpinned by a cucumber and melon freshness. Surprisingly full textured with a satisfying velvety finish.

# Oolong Tea

The production of oolong tea is extremely elaborate. After withering and tossing on bamboo trays, the leaves are turned in a bamboo drum to bruise the edges and encourage oxidation. The tea is then fired, hand-rolled and fired again in a complicated cycle until its finished taste and character is achieved.

## Yellow Gold Oolong

Grown in Fujian Province.

A complex tea that combines typical Oolong body with the grassy freshness of a young green tea. An aroma of blossoming lilies seems to emanate.

# Green Tea

Fired soon after picking to prevent oxidation and preserve their green colouring, these teas are aromatic and characterful. They have less caffeine than black varieties, yet still seem to give a considerable lift to the spirits.

## Dragon Well (Longjing)

Picked once a year before the Quing Ming Lunar festival in Zhejiang, the site of the original Dragon Well. This tea has a grassy freshness, underscored by subtle liquorice root complexity and body.

## Organic Maojian

From the leaf of the same name, this tea is from the misty gardens of Anhui, where nights are long and there is little direct sunshine. Grassy, aromatic and brisk, with a velvety texture.

## Jasmine Pearls

Harvested in Fujian Province and processed as green tea, then hand rolled with jasmine into "pearls" with lavish ivory tips. Rich, round and deeply jasmine infused.

# Infusions

Freshly picked fruits and herbs that deliver an aromatic, invigorating and clean taste. A wonderful fillip. All these teas can be enjoyed with the addition of honey or sugar.

## Rosebuds

Gently dried whole buds.  
Light and fragrant, yet soothing.

## Camomile Flowers

Hand picked camomile flowers from Egypt. Gently aromatic, smooth on the palate and very calming.

## Blackcurrant and Hibiscus

A vibrant and fruity infusion with a deep red colour. Soothing for the stomach.

## Mango & Strawberry

A colourful mix of red and orange fruit with dark cerise hibiscus petals.  
Hugely refreshing.

## English Mint

Locally grown, fresh mint leaves. The aroma, colour and taste are delightful.

## Peppermint

Delicate mid-green, dried whole leaves of peppermint. Cool, clear mint flavour with a refreshingly clean aftertaste.