



Afternoon Tea

A bite of History...



Bianconi Restaurant

Origin

Afternoon tea as a concept, indeed a fashion was introduced in England by the seventh Duchess of Bedford in 1840. Dinner at that time, was served fashionably late, at 8pm, which left a large gap between lunch and dinner time. The Duchess requested a tray of bread and butter, tea, and cake to be served in the mid-afternoon, which then became a habit, and the Duchess would soon invite friends to join her in this new repast.

Afternoon tea has become a fashionably social event, becoming widely recognised as an institution of its own in the late 19th century where upper class women would dress up in gowns, gloves and hats in order to participate in this new fashionable and social meal.

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon tea."

- Henry James

Step back in time by enjoying our Afternoon Tea with us.

Our Homemade Scones

Our Homemade Scones are loved by locals and are a part of their daily routine and are enjoyed with one of our award-winning jams and a tea or coffee. We love that people can enjoy our scones at any time so feel free to use our recipe.

Ingredients:

225g self raising flour

150ml butter milk

25g caster sugar

25g margarine

1 egg, lightly beaten, for glazing

50g sultanas (optional)

(Makes 10-12 scones)

- 1. Prepare a floured baking tray and preheat oven too 220°C.*
- 2. Sieve the flour into a bowl and stir in sugar (and sultanas if added).*
- 3. Rub the margarine until the flour beings to resemble breadcrumbs.*
- 4. Add in the buttermilk, slowly until you have formed a soft dough. Turn the dough onto a lightly floured board and gently knead to remove any cracks.*
- 5. Roll out the dough until it is 1 inch thick and use a cutter dipped in flour to cut shapes.*
- 6. Arrange the scones on your baking tray and brush the top of the scones with the beaten egg to glaze.*
- 7. Bake on the upper shelf in the oven for 10-15 minutes until golden brown.*
- 8. Cool on a wire tray before serving with Granville Jam and Whipped Cream*

(EG,MK,PE,SE,SP,SY,WH1) **Fresh Homemade Scones**

*Served with Granville Hotel Award Winning Raspberry & Strawberry Jams, Irish Cream & Butter
The first recorded reference to a scone dates from 1513 and was mentioned by a Scottish poet*

(EG,WH1) **Egg Mayonnaise on Homemade Soda Bread**

*Reportedly develop as a concept in early 19th century East London as a quick bite with a cup of tea to feed
factory workers on the way to work*

(EG,FH,MK,WH1) **Irish Smoked Salmon Blini with Sour Cream**

*Smoked fish was common in soups and salads in the middle ages, a way of preservation and storing fresh
products before the invention of refrigerated units, the first recorded 'factory' was in Poland during the 7th
century*

(MK,SE,TN) **Soft Ardsallagh Goats Cheese Honeyed Walnut**

*In certain areas of the Middle East and Mediterranean goats were more plentiful than cows, embraced in the
Loire valley region of France in the 8th century*

(EG,MK,SE,TN,WH1,WH2) **Coronation Chicken on a Sourdough Baguette**

*First invented in 1953 for the coronation of Elizabeth II, a dish that has both evolved and endured for over
70 years*

(EG,MK,WH1) **Lemon Meringue Pie**

*A dish invented in the mid v19th century in Philadelphia by the owner of a pastry shop, also the founder of
America first culinary school. Popularised in the 1860s in cookbooks it has since become a classic*

(EG,MK,SE,TN,WH1) **Spiced Carrot Cake with a Cream Cheese Frosting**

*In the 1800 a recipe for carrot cake was mentioned in a French recipe collection, subsequently being
translated into the v English language. During the 1940s, with rationing in force, the popularity of the
carrot cake increased, carrots were often used in order to 'bulk up' sweet bakes*

(EG,MK,SE,SY,TN) **Chocolate Beetroot Brownie with a Dark Chocolate Ganache**

*A popular origin story concerning the chocolate brownie is that a Maine housewife forgot to add baking
powder to a chocolate cake she was baking. The first recorded recipe for brownie appeared in the 1897 Sears
Roebuck catalogue*

(EG,MK) **Fresh Fruit Vacharin with Irish Cream**

*The merengue version of this classic French pastry was invented by M.Stohrer, who was an 18th century
Parisian pastry chef*

Locally Sourced Waterford Tea Selection

*Herbal Infusion, Peppermint, Sencha Irish Breakfast Blood Orange Earl Grey,
Lemon & Ginger, Gunpowder*

Food Allergens & Intolerances

CY= Celery | CS= Crustaceans | EG= Eggs | FH= Fish | LP= Lupin | MD= Mustard | MK= Milk

MS= Molluscs | PE= Peanuts | SE= Sesame | SP= Sulphites | SY= Soya | TN= Tree Nuts

WH= Wheat

GF= Gluten Free

LP= LP1= Barley, LP2= Oats

WH= WH1= Wheat Flour, WH2= Semolina, WH3= Wholemeal, WH4= Wheat Bran, WH5= Rye

Gluten Free

Fresh Homemade Scones

Served with Granville Hotel Award Winning Raspberry & Strawberry Jams, Irish Cream & Butter

The first recorded reference to a scone dates from 1513 and was mentioned by a Scottish poet

Egg Mayonnaise on Gluten Free Bread sprinkled with Chives

Reportedly develop as a concept in early 19th century East London as a quick bite with a cup of tea to feed factory workers on the way to work

Irish Smoked Salmon on a Rice Cake with Chive, Lemon & Cream Cheese

Smoked fish was common in soups and salads in the middle ages, a way of preservation and storing fresh products before the invention of refrigerated units, the first recorded 'factory' was in Poland during the 7th century

Soft Ardsallagh Goats Cheese with Honeyed Walnuts & Grapes on a Gluten Free Croûte

In certain areas of the Middle East and Mediterranean goats were more plentiful than cows, embraced in the Loire valley region of France in the 8th century

Coronation Chicken on a Rice Cake

First invented in 1953 for the coronation of Elizabeth II, a dish that has both evolved and endured for over 70 years

Chocolate Beetroot Browne with a Dark Chocolate Ganache

A popular origin story concerning the chocolate brownie is that a Maine housewife forgot to add baking powder to a chocolate cake she was baking. The first recorded recipe for brownie appeared in the 1897 Sears Roebuck catalogue

Fresh Fruit Vacharin with Irish Cream

The merengue version of this classic French pastry was invented by M. Stohrer, who was an 18th century Parisian pastry chef

Dairy Free

Fresh Homemade Scones

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Confit Organic Beetroot and Beet Hummus served on a Rice Cake

Avocado Mousse on a Rice Cake

Laced with Lime, Parsley and Granny Smith Apple

Vegan Lemon Drizzle Cake