

125 Anniversary Afternoon tea

Indulge in a quintessential British tradition this summer, with a special afternoon tea celebrating 125 years of University of Birmingham.

Served every weekend from 1pm – 5pm.

Pre-booking is essential.

£28 per person

Add a glass
of prosecco
for £7.50*

Finger sandwiches

Classic cucumber and watercress

crème fraîche, dill

Smoked salmon

cream cheese, chives

Honey-roasted ham

English mustard mayo
and beef tomato

Coronation chicken

wild rocket

Sweet treats

Elgar's Opera cake

layered coffee and chocolate slice

Mini raspberry dome

fresh berries, chocolate garnish

Victoria sponge

vanilla buttercream,
dried raspberries

Passionfruit macaron and prosecco shot

Scones

Classic Winterbourne and golden raisin scones

clotted cream and strawberry jam

Birchall teas

Breakfast tea

a light single origin black tea,
elegant and refreshing

Earl Grey

fragrant bergamot and cornflowers
with bright rich black tea,
with or without milk

Great Rift breakfast blend decaffeinated

strong, refreshing black tea,
best taken with milk

Darjeeling

exquisitely delicate tea with
muscatel notes, best without milk

Green tea

pure Chinese green tea, rich
in antioxidants

Camomile

soothing, scented herbal infusion

Red berry and flower

full flavoured blend of sweet red
berries and refreshing hibiscus

Peppermint

a classic herbal infusion made from
the finest peppermint leaves

Alternatively, enjoy one of our
Paddy & Scott's coffees

*£6.50 when booked in advance.

Sparkling wines	125ml	200ml	Bottle
Freixenet 0% (VE) Spain		£9.00	£23.00
Il Cortiano prosecco Veneto, Italy	£7.50		£32.00
Lyme Bay Winery Reserve NV Dorset, England			£50.00
Ayala Champagne, France	£12.00		£65.00
Ayala Rosé Champagne, France			£75.00
Nyetimber Classic Cuvée West Sussex, England			£80.00
Veuve Cliquot (VE) Champagne, France			£90.00
Nyetimber Rosé West Sussex, England			£90.00
Veuve Cliquot Rosé (VE) Champagne, France			£115.00

VE = Vegan

Vegan and gluten-free available upon request

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food, our kitchens are not a completely allergen-free environment. If you have any allergy or dietary requirements, please ask a member of our team.

This anniversary menu honours Queen Victoria, who granted the University its charter in 1900, and the University's first professor of music, Pomp and Circumstance composer Sir Edward Elgar. The raspberry domes are a delicious nod to architect Aston Webb's landmark buildings and the scones are named for Winterbourne House and Garden, an Arts-and-Craft heritage attraction opposite our hotel.



Join the celebrations



**UNIVERSITY OF
BIRMINGHAM**

Edgbaston Park Hotel
& Conference Centre

