

SWEET & SAVORY

SMOKED SALMON PINWHEEL
with Dill Cream Cheese

COUNTRY HAM BISCUIT
with Tarragon Dijonnaise

CHICKEN SALAD

CUCUMBER SANDWICH
Ginger Mascarpone

SHRIMP & LOBSTER SALAD CROISSANT
with Dill Cream Cheese

DEER PATH INN MAKI
King Crab, Avocado, Cucumber, Fish Roe

HAM & SWISS QUICHE

VEGETABLE QUICHE

SCONES
*Assorted Scones; served with
House-made Jam, Lemon Curd, and Cream*

ASSORTED PETIT FOURS & TARLETTES

45 / PER PERSON
25 / PER CHILD

ADDITIONS:

Duval LeRoy, Brut Champagne, France / 15

Talbott, Chardonnay, Monterey, California / 13

M. Chapoutier, Rosé, Côtes du Rhône / 10

*Vegetarian, Vegan, and Gluten-Free selections available.
Please inform your server.*

*“Great love affairs
start with Champagne
and end with tisane.”*

— HONORE DE BALZAC



Deer Path Inn has been welcoming its visitors and guests for 85 years in truly grand style. We now invite you to take afternoon tea in this iconic hotel.

Our teas have been carefully selected with the help of Malcolm Ferris-Lay, Master of Tea, whose family has been connected with the tea trade since 1842. Like all natural products, tea varies considerably throughout the seasons and for this reason Deer Path Inn teas are tasted daily, ensuring quality and consistency of flavour.



THE ENGLISH ROOM

AFTERNOON

TEA



“Love and scandal are the best sweeteners of tea.”

— HENRY FIELDING

OUR OWN BLENDED TEAS

Deer Path Inn is proud to present you with our unique blend of teas.

The leaves have been carefully selected and blended creating a perfect combination of flavour and bouquet.

1929 BLEND

A unique blend to commemorate the re-opening of the Deer Path Inn. An Oriental blend which is lightly scented with oil of bergamot from Sicily. Our signature blend has the flavour profile of an Earl Grey.

Best drunk black or may be taken with milk and one lump of sugar.

ENGLISH BREAKFAST

Select broken teas from Assam and Sumatra form the base of our breakfast composition of controlled organic cultivation. It is equally powerful and aromatic and shows a dark, copper-brown cup with a full, spicy bouquet.

Milk or cream, as well as a couple of pieces of rock sugar are the perfect supplement for this blend.

IRISH BREAKFAST

Ireland drinks more tea per head than any other nation in the world, so we feel that as they know best you too should enjoy the real taste of Ireland. A strong coloury cup of tea, which often when served in Ireland, may well have a “drop of the hard stuff” in it.

Best enjoyed with milk, or something else.

DARJEELING BLEND

Grown in the foot hills of the Himalayas at between 3,000-5,000 feet above sea level. We have chosen some of the best teas and blended them to provide you with a Darjeeling which will satisfy most tastes. A fine Muscatel character with more body than those from the Single Estate range.

CLASSIC SINGLE ESTATE TEAS

A Single Estate Tea is “unblended” and particular to that day’s production. Unique to Deer Path Inn, Single Estate Teas can be regarded as similar to single malt whisky or indeed fine wine.

MAKAIBARI DARJEELING

This tea plantation is the oldest in Darjeeling. It is thought the bushes were originally smuggled in from China by Robert Fortune around 1859. A tea that is light in character and renowned for its excellent quality and flavour.

Best enjoyed without milk and at any time of day.

MARGHERITA ASSAM

This tea plantation was founded in 1884 and has over 2,000 acres of tea. The city of Margherita is close by and was named after a former Italian queen. The flavours are strong and dark with just a slight spicy hint. Once drunk the fine flavours remain with you for some time.

To be enjoyed fully, take with milk.

CHINESE TEAS

SNOW BUDS

For more than 100 years, this tea has been produced in the Southeast of the Chinese mountains at an altitude of about 1,000 m. After the traditional hand plucking, this tea is only fermented for a very short time, in order to save the tea’s green soul. The cup shimmers light green with a slight shade of champagne. The taste is spicy with a mild, slightly fruity note.

Drink very light without milk.

MILKY OOLONG

Probably one of the most unusual tea specialties in terms of production, as well as character, is produced almost entirely by hand in the Province of Fujian. Immediately after withering, the still-moist leaves are heated shortly in milk water steam, which conserves the pretty, lightly olive-green leaf and cup color invoking the distinct creamy scent and taste. An extremely mellow tea.

Drink very light without milk.

LAPSANG SOUCHONG

A classic from China being smoky in taste and often referred to by names of animals such as Alligator or Leopard. The flavour is derived by smoking the tea over pinewood, leaving a distinct, smoky taste. For those who enjoy malt whisky from Isla this may be the one for you.

Drink it light and black.

CHINA ROSE

This tea belongs to the classical “scented teas.” In China, it is also known as Meigui Hongcha. The tea is processed in a traditional way: red rose petals and the tea leaves are layered during the production process, and after the right quality has been achieved, they are separated by sieving. Chinese Rose Tea is thus given its typically sweet, full taste and its flowery flavour.

Connoisseurs improve its note with a dash of cream or milk.

CHINA WHITE PAI MU TAN

Grown in the district of Fujian where the first white teas were grown. It is plucked taking only the finest leaves and then allowed to dry in the sun. It has gained in demand as some believe it has health giving properties.

Very light in cup with a slightly spicy aftertaste.

SEASONAL SELECTIONS

CHERRY FIG

Here, three fruits have joined together for an interesting flavor: the acerola cherry, the fig and the classic, sour cherry. Together, they present a decoration of glowing colors on a base of black tea and the fusion of all their flavors will make you dream of summer all year round.

GREEN GOJIBERRY

Bright red gojiberry bedded with rich, green Sencha create the perfect subtly sweet and mildly tangy flavor. Allow yourself to be thrilled to the last sip.

BLACK CURRANT

Black currant has a unique taste of its own. Its rich aromatic flavor cannot be compared to anything else. This delicious black tea composition will convince you with its tasty realistic flavor.

PEPPERMINT

The wild growing peppermint, one of innumerable mint varieties, can only be found in Central and Southern Europe. It is cultivated in the entire European and Northern African area today. Peppermint has a pure, refreshing, menthol-like character.

ENCHANTED FOREST

This blend of mellow Sencha and spicy, green mate is a real surprise. Richly decorated, it captivates not only with its striking look, but also develops a completely new and aromatic taste. The tempting aroma of Black Forest Cherry cakes, refined with a little sweetness and attractively decorated, make this blend a much sought-after specialty.

OO LONG LEMON BASIL

A delicate tea blend which remains true to its name. Like a refreshing dessert with a touch of something special. An elegant decoration with fine marigold blossoms underlines this premium image.

CHOCOLATE CREAM TRUFFLES

The scent of this composition is an instant reminder of the precious chocolate candy, and spreads a tempting aroma. Complemented by the fine and sweet Rooibos tea, the creamy, soft taste will pamper your taste buds. This excellent taste sensation feels like a piece of sweet chocolate, melting in your mouth. Decorated with chocolate pieces and coconut shreds this is our definition of liquid chocolate.

POMEGRANATE DRAGON FRUIT

The pomegranate is considered a symbol of immortality and sensibility. Combined with the exotic dragonfruit and a touch of vanilla a paradisiacal taste experience is formed. The unique blend of strong Sencha, select Kukicha and finest Pai Mu Tan ensures that this truly is a premium quality.

ROOIBUS CREAMSICLE

The name of this tea describes the intense taste which really hits your senses. A strong, sun ripened orange combined with mild yoghurt will make you taste the sun on your tongue. The taste is similar to a hard candy with fine, sweet lemony fruit notes.

GREEN TEA JAPAN SENCHA FUJI

This high-quality tea is plucked in the spring and steamed lightly before being rolled. The leaf appears to be slightly brittle. After brewing, the fine leaf structure becomes clearly visible. The infusion has a shimmering, deep olive-green color and the cup is light green. This Sencha has a definitely milder taste than its competitors. With its pleasantly tender note and a light sweetness, this tea is particularly