



Afternoon Tea at ALBERT'S, British Dining

"Would you like an adventure - Or shall we have tea first?" (Alice in Wonderland)

It started in the 1800`s when the 7th Duchess of Bedford, a friend of Queen Victoria complained of having "that sinking feeling" in her tummy in the afternoon.

Chris, the owner of ALBERT`s and Rei Tsukakoshi, the executive chef (trained at Tsuji School of Cooking and spent 3 years at a Michelin 2 Star restaurant in Tokyo) teamed up to offer a comprehensive and exciting Afternoon Tea experience that will prevent that "sinking feeling"!

The restaurant is named after Albert John Price, Chris`s food crazy Dad.

Our Afternoon Tea is a tale told in 3 delicious acts, crafted by hand at Wellies with some help from Mary, (my Mum). We have not bothered writing "homemade" by the items as it is almost all homemade. We use local produce whenever possible.

¥4800 per person. Please book 24 hours in advance. We generally serve from 2pm to 5pm and request you to finish by around 5:45pm when we have dinners from 6pm.

Our British crockery is mainly from our friend Kazue Toda`s shop near here, "**Beautiful Antiques**" and the **Victoria & Albert Museum** series "*It`s always teatime We are all mad here ... All the best people are*" (Alice)

T&C's

Seasonal ingredients are used in the preparation of our menu, and changes may not be possible due to dietary needs or allergies of diners. Please contact us prior for any special requests. Tax charge (10%) is excluded from the original price. Thank you in advance for your understanding.



Teas

All you can drink selection of premium teas by Taylors of Harrogate

Afternoon Darjeeling
China Rose Petal
Earl Grey
Breakfast
Breakfast (Decaffeinated)
Rare Ceylon
Blackberry & Raspberry

(Coffee is also available upon request and at no extra charge)

Savories

Lower Tier

Scrumptious **Sausage Rolls**
Smoked Salmon w/ Cream Cheese & Dill
You must try **Cucumber Sandwiches!**
Local Mini-Tomatoes to die for
Cheesy Parmesan **Shortbread**
(For the brave, try a dab of Marmite)

Pairing Ideas

Sparkling Wine (Glass) ¥800
Champagne (Glass) ¥1500
Sherry Tasting Set 4 types ¥3000
(30ml each)
Rose Wine (Glass) ¥1000
Elderflower Soda ¥700

Sweets

Top Tier

Rose Infused Biscuits
Fruit Pound Cake
Mary's **Lemon Cake**
Elderflower infused Ice-Cream
Chocolate Coffee Bonbons
Seasonal Fruits

Scones

Middle Tier

Delicious crumbly **Scones w/ Cream** & a choice of jams

Hot British Pudding

Mary's hot **Bread & Butter Pudding**