



# The Tea Rooms

of St. George

it's all about the cake!

01745 832207

info@the**kinmel**arms.co.uk

www.the**kinmel**arms.co.uk

## Welcome to The Tea Rooms of St. George

Indulge yourself with our delicious patisseries, cakes, savouries & breads courtesy of our long established and incredibly talented Pastry Chef, Heddwen Wheeler.

WE'RE JUST A LITTLE BIT PROUD



# The Tea Rooms Tea Selection

After sipping and slurping our way through various makes and blends, we think we can happily present the following beverages for you to enjoy.

## ENGLISH BREAKFAST

A blend of Ceylon and Assam Tea. A robust full-bodied cup with a concentrated character of malt and deep undertones that welcome a bit of milk and sugar.

**Satisfying and delicious.**

## LADY GREY

Light and delicate taste of bergamot, hints of oranges and lemons. Perfect afternoon tea. **A fresh, bright flavour.**

## DARJEELING

The Champagne of teas from West Bengal, India. It has been said that Darjeeling is the Dom Perignon of the tea world. Its taste is sought after by many and people will travel far and wide to find the best. Darjeeling is only available to pick two times a year which makes this tea even more desirable. **Fruity, floral aroma. Thin bodied, light coloured.**

## LAPSANG SOUCHONG

This unique organic black tea is dried over pinewood, giving it a heavily smoky aroma and a deep, rich liquor. The tea leaves are first withered over pine root fires, then pan fried, rolled and oxidized. The leaves are finally placed in bamboo baskets and hung on wooden racks over smoking pinewood fires to dry and absorb the smoke. This results in a **powerfully smoky aroma coupled with a smooth taste.**

## LEMON AND GINGER

Made with root ginger and lemongrass, our caffeine-free Ginger & Lemon tisane is distinctive, **spicy and warming with a fresh, lasting finish.**

## GREEN PEPPERMINT

The naturally sweet flavour and long-lasting candy-like mint aroma of organic peppermint from the Pacific Northwest blends smoothly with the pleasant, soothing character of roasted green tea. Green Mint Tea makes a wonderful, refreshing digestive to enjoy after a meal. **Mellow with a sweet mint flavour, a pleasant toasty note and hints of chocolate.**

## CHAMOMILE FLOWERS

One of the most well known plants used in herbal drinks with a history spanning thousands of years, Chamomile heads are collected during the middle of the growing season when they are at their most mature and then left to dry. These heads produce a vivid yellow liquor with a crunchy green apple character supported by a **delightful soft heather honey sweetness.**

## RED BERRY AND HIBISCUS

A beautiful scarlet infusion, caffeine-free and bursting with fruit notes. This is a stunning infusion of hibiscus blossoms, elderberries, rose-hips and elderflowers which yield intense soft fruit flavours. The scarlet liquor has a sweet, forest berry aroma and the infusion is perfectly balanced between **sweet and tart notes.**

## DECAFFEINATED

There are some times in life where caffeine just won't do but you still want to enjoy a delicious cup of tea. With the finest Kenyan leaf tea, rich amber colour and **refreshing flavour.**



## Our very Welsh Afternoon Tea

A selection of freshly baked handmade sandwiches and open sandwiches

SAVOURY TART

FRESHLY BAKED WELSH SCONES & PLAIN SCONES

served with clotted cream and The Kinmel Arms strawberry preserve

BARA BRITH

Translates to 'speckled bread' and is a rich fruit loaf made with tea.

ASSORTMENT OF HOMEMADE PASTRIES AND FANCIES

FRESHLY BREWED TEA OR COFFEE

**£20.00 PER PERSON**

*Add a little treat*

Welsh Afternoon Tea served with a chilled glass of Champagne • £27.50 per person

Welsh Afternoon Tea served with a chilled glass of Prosecco • £23.50 per person

## Our very Welsh Savoury Afternoon Tea

A selection of freshly baked handmade sandwiches and open sandwiches

SAVOURY TART

BAKED PORK ROLL WITH PICKLES

HAFOD WELSH ORGANIC CHEDDAR

A traditional hard cheese handmade by Sam and Rachel Holden on Wales' longest certified organic dairy farm, Bwlchwernen Fawr.

FRESHLY BAKED WELSH SCONES & PLAIN SCONES

served with clotted cream and The Kinmel Arms strawberry preserve.

BARA BRITH

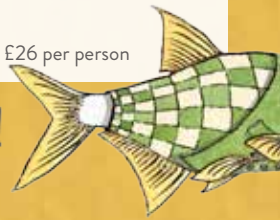
FRESHLY BREWED TEA OR COFFEE

**£20.00 PER PERSON**

*Add a little treat*

Start with a refreshing Hendricks Gin and Tonic with our very own cucumber ice • £26 per person

*it's all about the cake!*





# It's all going on at The Kinmel Arms ...

## LYNN'S PANTRY

Lynn's Pantry is bursting at the seams with ideas for gifts for family, friends, clients or just for you! Hampers, wines, port & cheese boxes, jams, chutneys, fudge, biscuits, pecans & The Kinmel Arms fruit cake.

## GIFT VOUCHERS

We love an occasion here at The Kinmel Arms - we do them well... whether it's a birthday, anniversary or just a way of saying thank you! Our beautifully presented gift vouchers can be used in the restaurant, rooms, pantry and tearooms.

## TIM'S ART GALLERY & STUDIO

Having always drawn, painted, photographed and kept sketchbooks of ideas, Tim now has a dedicated Art Studio here with the restaurant displaying his work - many of which are available to purchase. Tim also undertakes commissions for paintings for private collections.

Check out the quirky cards on the bar!

## OUR OPENING TIMES

Tuesday - Thursday 11:00am - 11:00pm

Friday - Saturday 11:00am - 11:30pm

Tea, coffee and a bite to eat: Tuesday - Saturday 11:00am - 10:30pm

Serving Lunch • Tuesday - Saturday 12noon - 2.00pm

Afternoon Tea • Tuesday - Saturday 2.00pm - 4:30pm

Evening - serving food: Tuesday - Thursday 6.00pm - 9.00pm

Tuesday - Thursday Early Bird Menu 6.00pm - 7.00pm

Friday and Saturday 6.00pm - 9:30pm

**We're closed on Sunday, Monday and Bank Holidays**