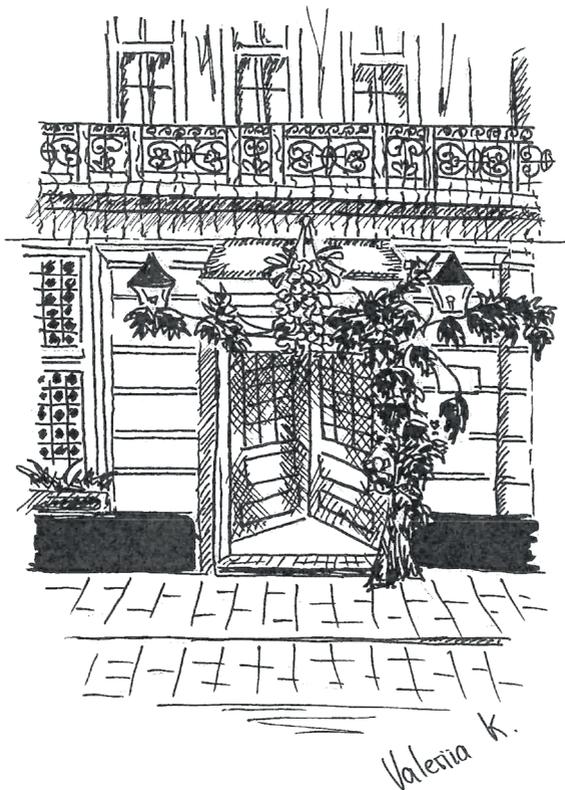


# LEAF

AT

THE  
CASTLE  
HOTEL

## ROYAL AFTERNOON TEA



All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to one of the team.

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## THE HISTORY OF

# AFTERNOON TEA

Afternoon tea is often seen as the most quintessential English tradition. But surprisingly, it is a relatively new tradition. The custom of drinking tea began in China in the third millennium BC. It then became popular in England in the 1660s, thanks to King Charles II and his wife the Portuguese Infanta Catherine de Braganza. However, it was not until the mid-19<sup>th</sup> century that the idea of ‘afternoon tea’ appeared.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840.

The Duchess would become hungry around four o’clock in the afternoon. The evening meal in her household was served fashionably late at eight o’clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.



## ROYAL AFTERNOON TEA

42.50pp

### A FRESHLY MADE SELECTION OF SANDWICHES

#### Alden Farm honey roast ham with sweet mustard ketchup

On a mini brioche slider

#### Classic cucumber with chive cream cheese (v)

On white bread

#### British ChalkStream® trout gravadlax with dill crème fraîche

On homemade multi-seed bread

#### Local Beechwood Farm egg mayonnaise (v)

On wholemeal bread

#### Royal Coronation chicken

In a pinwheel

### SEASONAL PASTRIES, CAKES AND FANCIES WITH A MODERN TWIST

#### Macaroon

Windsor Park lavender and honey macaroon filled with dark chocolate ganache

#### British strawberry

Strawberry mousse, filled with strawberry compote, vanilla shortbread

#### Choux bun

Filled with coconut cream and kiwi gel

#### Tropical fruit pavlova

Chantilly cream, chopped mango, pineapple and passion fruit sauce

### FRESHLY BAKED SCONES

### Homemade fruit and plain scones

Served with homemade strawberry conserve and Dorset clotted cream

### ADD A GLASS OF BUBBLES

Class of House Champagne

12.00

Taittinger Brut Réserve Champagne

16.00

## CHILDREN'S AFTERNOON TEA

25.00pp

### Finger sandwiches

Including ham, cheese (v) and strawberry jam (v)

### Freshly baked scones

Homemade mini fruit and plain scones with clotted cream and jam

### SWEET TREATS

#### Chocolate soldier

#### British strawberry

Strawberry mousse, filled with strawberry compote, vanilla shortbread

#### Choux bun

Filled with coconut cream and kiwi gel

(v) - vegetarian (ve) - vegan (gf) - gluten free (df) - dairy free



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
AND  
HER ROYAL HIGHNESS THE PRINCESS OF WALES

# DARVILLES

OF WINDSOR

The Castle Hotel is proud to partner with Darvilles of Windsor, a long-established family business who have been supplying and blending tea since 1860 with the opening of their first tea shop. Since then, five generations of Darvilles have continued the tradition. Having held a Royal Warrant for 70 years, they continue to proudly supply the Royal Household with some of the finest quality teas.

## LOOSE LEAF TEAS

### English Breakfast

A full bodied blend of fine teas from Assam, Ceylon and East Africa. Perfect in the morning - great anytime.

### Earl Grey

A subtle blend, elegantly scented with oil of bergamot. Traditionally served without milk.

### Darjeeling

An outstanding tea from the foothills of the Himalayas. A distinctive flavour with a hint of Muscat.

### Sencha Green

A light delicate green tea, rich in antioxidants, for health and vitality. Suitable for drinking at any time of the day.

### Jasmine Huang Shan Ya

Created using the very finest quality green tea leaves from the mountains of Huangshan in the Anhui Province, this blend undergoes an intricate and unique processing method which sees only the finest jasmine buds picked just prior to blossoming. This is followed by the jasmine flowers layered over the green tea leaves for some hours until its exquisite fragrance is absorbed into the blend.

## TISANES & INFUSIONS

### Camomile

A delicate and soothing infusion, to help you relax and unwind. Caffeine free - suitable for drinking at any time of day.

### Peppermint cut

A refreshing and soothing infusion made from the finest peppermint leaves. Caffeine free - suitable for drinking at any time of day.

### Rooibos

Rooibos tea, originating from South Africa, boasts strong, hearty flavours, reminiscent of sweet, indulgent honey. It is caffeine free and low in tannins.

### Elderflower and lemon mix

A lovely warming tisane with notes of lemongrass and elderberry. A refreshing tea with a fine citrus aroma. Perfect for a mid-afternoon brew.

### Red berry mix

Red berry fruit tisane is a perfect example of a blend that looks just as visually striking in the jar as it does in your cup! Yet this beauty transcends when brewed, boasting a wonderful aroma and a rich fruity taste.

# LEAF