

AFTERNOON TEA

SERVED DAILY FROM 1PM - 5PM

TRADITIONAL AFTERNOON TEA

60 per person

Your choice of our selected tea varieties

ROAST HAM AND CHEESE

SMOKED SALMON WITH HORSERADISH SAUCE

FREE-RANGE CORN-FED CHICKEN WITH CELERY AND MAYONNAISE

CUCUMBER AND CREAM CHEESE

TRADITIONAL PLAIN AND FRUIT SCONES

Served with homemade strawberry preserve and clotted cream

SELECTION OF SEASONAL PASTRIES

ULTIMATE BOTTOMLESS AFTERNOON TEA

160 per person

LANSON LE BLACK RÉSERVE, BRUT NV

Includes bottomless food and drink (90 minutes)

CHAMPAGNE

Glass 125ml

LANSON PÈRE ET FILS - 19

BRUT NV LANSON ROSÉ, BRUT NV - 22

LITTLE PRINCE & PRINCESS TEA

24.50 per child

JAM AND PEANUT BUTTER SANDWICHES,
CUPCAKE AND ICE CREAM

Served with a hot chocolate or a soft drink

THE HISTORY OF TEA

Prior to the introduction of tea into Britain, the English had two main meals-breakfast and dinner. Breakfast was ale, bread, and beef. Dinner was a long, massive meal at the end of the day. It was no wonder that Anna, the Duchess of Bedford (1788-1861) experienced a "sinking feeling" in the late afternoon.

Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at four o'clock in her rooms at Belvoir Castle. The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a 'walking the fields.'" The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses. A common pattern of service soon merged.

The first pot of tea was made in the kitchen and carried to the lady of the house who waited with her invited guests, surrounded by fine porcelain from China. The hostess warmed the first pot from a second pot (usually silver) that was kept heated over a small flame. Food and tea were then passed among the guests, the main purpose of the visiting being conversation.

BLACK TEA

ASSAM

Assam, named after the region of its production, Assam in India. It is a pure black tea manufactured from the leaves and the leaf buds of the Camellia Sinensis Assamica. The tropical climate contributes to give this tea malty, strong flavours and bright colour. Assam is suitable at any time of the day and is a great replacement for coffee due to its strength of flavour.

EARL GREY

Earl Grey is a blended tea with a distinctive flavour and aroma derived from the addition of bergamot oil; a fragrant citrus fruit, and dark and fruity Keemun tea. The Earl Grey has a light aromatic and floral character. This light, delicately citrus tea is best drunk without milk; a slice of lemon is great to bring out the bergamot flavour.

ENGLISH BREAKFAST

English breakfast tea is a black tea blend usually described as full-bodied, robust, rich and blended to go well with milk and sugar. Full-bodied Assam's picked during the summer and mixed with beautiful Sri Lankan Ceylon tea leaves that add a real depth of flavour to the blend.

CHOCOLATE SPICE

A warming and aromatic blend of Assam black tea and rich, wintery spices, this is the perfect treat for chocolate lovers. Can be enjoyed with or without milk.

FIRST FLUSH BLEND DARJEELING

This First Flush Darjeeling blend imparts a gentle sweetness and refreshing flavour, and is perfect for enjoying at any time of the day.

GREEN TEA

Although made from Camellia Sinensis leaves, unlike black tea, green tea is not oxidized, actually the leaves are either steamed or pan-fired. Several varieties of green tea exist, which differ substantially due to growing conditions, horticulture, production processing and time of harvest.

JASMIN GREEN TEA

This refreshing blend is created by combining freshly picked jasmine flowers with finest green tea from Fujian, China.

FLOWERING TEA

A simply stunning artisan tea, meticulously handmade by combining the highest grade green tea with delicate flowers producing a balanced aroma, great taste and spectacle for eyes.

HERBAL INFUSION

Herbal infusion does not contain the Camellia Sinensis plant, which is what black, green, and other 'teas' are made from. They are commonly made from herbs, roots, flowers fruits and leaves blended together to create a healthy alternative to tea and coffee.

LEMONGRASS & GINGER

Zesty lemongrass and warming ginger combine in this uplifting luxury herbal tea, packed with antioxidants and soothing properties to help ease your digestion.

MANGO MOCKTAIL

This exotic combination of sweet summer fruits will instantaneously transport you to a tropical paradise.

PEPPERMINT TEA

Cool and invigorating, this peppermint infusion to help you feel refreshed and ready for the day with each sip. A classic, vibrant blend perfect for any time of the day.

VANILLA ROOIBOS

This Rooibos tea is naturally caffeine-free and high in antioxidants.