



Afternoon Tea Menu

Served
12.00pm till 6.00pm daily

Executive Chef, Martin Halls, has carefully designed an afternoon tea menu to reflect the seasons, using only the finest of British ingredients

Please note that seating for afternoon tea is at the discretion of the hotel

VAT at current standard rate
An optional 12.5% service charge will be added to your bill



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 first pot was warmed by the hostess from a second pot (usually silver) that was kept heated over a small flame. Food and tea was then passed among the guests, the main purpose of the visiting being conversation.



Festive Afternoon Tea

Your choice of our selected Twinings tea varieties

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Egg mayonnaise and mustard cress
Smoked Scottish salmon
Norfolk turkey with celery and almonds
Cucumber, cream cheese and chive

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Traditional plain scone
Fruit scone
Served with homemade strawberry preserve and
clotted cream

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Selection of seasonal pastries

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Your choice of hot spiced cider or mulled wine

£29.50 per person



Little Princes and Princesses Tea

A treat for every little prince and princess to
enjoy

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Jam and peanut butter sandwiches, cupcake and
ice cream served with a choice of hot chocolate
or soft drink

£11.50 per person

Champagne (per 125mL glass)

Guy Cadel Brut NV £11.00

Guy Cadel Brut Rosé NV £11.00

Joseph Perrier Cuvée Royale Brut NV £12.50

