

## A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a “sinking” feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

### Loose Leaf Tea Selection

#### English Breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas.

#### Signature Earl Grey

Earl Grey is one of the most widely drunk teas in the world and its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours, embodying the finest English tea.

#### Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones.

#### Signature Afternoon Tea

Also known as High Noon tea, this black tea blend has a particularly lovely taste with malty undertones. This tea is blended with long leaves from Darjeeling and Ceylon.

#### Whole Leaf Peppermint

This premium whole leaf peppermint has mildly sweet undertones and a crisp, menthol freshness.

#### Chamomile Flowers

These lovely flowers produce a golden cup with a creamy and sweet infusion.

#### Very Berry

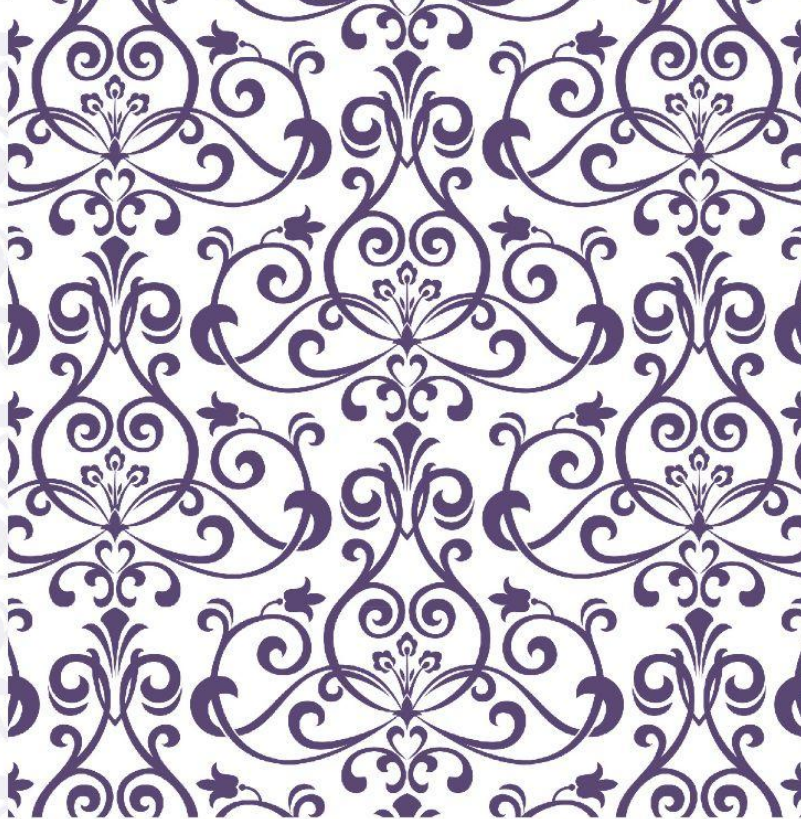
An exciting, pure fruit tea consisting of a wide selection of juicy berries and dried papaya.

#### Lemon and Ginger

A refreshing combination of lemongrass, lemon peel and ginger

#### Camellia's White Jasmine & Apricot

A delectable and refreshing combination of white and green tea with succulent apricots, reminiscent of summer orchards, bound with delicate jasmine undertones and warming ginger.



## AFTERNOON TEA MENU

### NEW HALL

HOTEL & SPA  
SUTTON COLDFIELD, BIRMINGHAM



### Traditional Afternoon Tea 1502 kcal

Honey glazed home cooked ham, English mustard  
mayonnaise

Black Bomber Mature Cheddar, red onion chutney (v)

John Ross smoked salmon, lemon and chive cream  
cheese

Cackle berry farm egg, heritage tomato and basil  
mayonnaise

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Tangy lemon tart, vanilla cream, meringue

Raspberry choux bun

White chocolate and passionfruit panna cotta

Black Forest Gateau

Homemade plain and fruit scones

Homemade strawberry jam, lemon curd and clotted  
cream

**£30 per person**

### Champagne Afternoon Tea

For the height of decadence, add a chilled glass of  
Bruno Paillard Champagne (125ml) to your  
Traditional Afternoon Tea order

**£45 per person**

### Cream Tea 946 kcal

Handmade fruit and plain scones served with  
homemade jam and clotted cream  
Served with your choice of freshly brewed  
tea or coffee

**£12.50 per person**

*Hand* PICKED  
HOTELS

### Children's Afternoon Tea

Ham sandwich

Cheese sandwich

Egg sandwich

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Gingerbread biscuit

Chocolate brownie

Raspberry cream choux bun

Homemade plain scone

Homemade strawberry jam and clotted cream

**£15 per person**

### Vegan Afternoon Tea 1143 kcal

Red pepper hummus, rocket and roasted pepper  
sandwich

Cheese and apple sandwich

Cucumber and black pepper sandwich

Vegan feta and pickle sandwich

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A selection of Vegan friendly desserts

Warm plain and fruit scones, vegan whipped cream,  
homemade strawberry jam

**£30 per person**

**This is a sample menu only. Prices and dishes correct at time of publishing. A 12.5% service charge will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.