

Tea Selection

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

Earl Grey - A delicate loose leaf tea with the fragrant flavour of citrus bergamot. A beautiful scented tea with bold citrus flavours, embodying the finest English tea.

Afternoon Tea - Also known as High Noon Tea. This tea is blended with long leaves from Darjeeling and Ceylon and is the ideal accompaniment to scones, cakes, and sweet delights.

Ceylon Decaf - A full-bodied Ceylon black tea with spicy undertones, which has retained its character by a flavour protecting CO2 decaffeination method. This tea is ideal for those who want to reduce caffeine in their diet.

Lung Ching - Also known as "Dragonwell", this is one of the most famous Chinese green teas worldwide. This medium bodied tea smoothly combines the classic green tea character, with a sweet and slightly toasty notes.

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.

Rooibos Orange & Cactus Fig - A delicious rooibos blend, packed with fascinating ingredients such as papaya, liquorice and orange. The distinct creamy sweetness of rooibos is complemented by fragrant citrus notes and a fruity finish, proving to be an exciting, caffeine free alternative to tea and coffee.

Whole Leaf Peppermint - This premium whole leaf peppermint has mildly sweet undertones and a crisp, menthol freshness that can be enjoyed all day long.

Chamomile Flowers - Chamomile tea is an all-time favourite when it comes to calming the nerves, soothing irritability, and comforting the digestive system.

Very Berry - An exciting, pure fruit tea consisting of a wide selection of juicy berries and dried papaya. The deep red cup is characterized by a vivid fruitiness and a pleasing sweetness, balanced by the tart hints of hibiscus.

Lemon & Ginger - A refreshing combination of lemongrass, lemon peel and ginger, marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

Coffee Selection

Espresso double (Kcal 16.2)

Americano (Kcal 4.5)

Cappuccino (Kcal 60)

Café latte (Kcal 94)

Café mocha (Kcal 179.5)

Hot chocolate (Kcal 151)

EASTER AFTERNOON TEA

MENU

27th March - 13th April 2024

STANBROOK ABBEY
HOTEL

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 8pm. 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

Children's Afternoon Tea

Your choice of soft drink or babyccino

Sandwiches

Ham sandwich

Egg mayonnaise sandwich

Cheddar cheese sandwich

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Homemade scone, clotted cream, berry jam

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Mini egg brownie

Jam tart

Caramel & pear biscuit sandwich

16 per child

Traditional Afternoon Tea

Sandwiches

Severn Wye Valley smoked salmon, chive cream cheese

Gammon ham, English mustard, rocket

Roasted pepper hummus, cucumber

Cackleberry egg mayonnaise with Evesham watercress

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Wild garlic and creme fraiche tart

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Scones

Plain scones

Raisin scones

Homemade berry jam, Cornish clotted cream

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Sweets

Mini egg brownie

'Hot cross bun' tart

Carrot cake

Citrus pavlova

32 per person

(Kcal 1,900)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of

Bruno Paillard (125ml) **43.50 per person**

Bruno Paillard Rosé (125ml) **47 per person**

Cream Tea

Your choice of leaf tea, coffee or hot chocolate

Plain scone, cranberry & orange scone

Homemade berry jam, clotted cream

11.5 per person

(Kcal 988)

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.