



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.



AFTERNOON TEA MENU

ETTINGTON PARK

HOTEL

STRATFORD-UPON-AVON, WARWICKSHIRE





Traditional Afternoon Tea

Loose-Leaf Tea

English Breakfast

Earl Grey

Green Tea

Peppermint

Chamomile

Lemon & Ginger

Super Fruit

Rooibos Orange with Cactus

Orange Blossom and Fig

Ceylon Decaf

Served in two separate courses with your choice of loose-leaf tea or coffee

Savoury Course

Braised leek and vintage cheddar cheese quiche

Pork and lamb harissa sausage roll

Roasted vegetable and Moroccan hummus wrap

New York deli style finger sandwich

Citrus and spring onion dressed crab finger sandwich

Sweet Course

Triple chocolate and Morello cherry brownie

Blackcurrant and Sicilian lemon gateaux

Earl grey and salted caramel éclair

Orchard apple crumble and custard shot

Fruited and plain scones

Served with Cornish clotted cream and house-made blackberry jam

Coffee / Hot Drinks

Flat White

Americano

Cappuccino

Latte

Espresso

(Single/ Double)

Mocha

Hot Chocolate

£40 per person

Peak & Wild Coffee

Peak & Wild freshly roasted, climate positive coffee by Matthew Algie

Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award.

Elevate your experience with a glass of chilled Champagne

£53 per person

*Hand*PICKED
HOTELS

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.