

## 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.

## Tea From The Manor

### Chocolate Tea

A guilt-free indulgence! The taste of chocolate without the calories. Perfect with or without milk

### Traditional English Breakfast

A golden, well-rounded cup of tea created to ease you gently into the day

### Earl Grey

A light, floral tea, perfectly combining Chinese black loose leaf with wonderfully citrus bergamot flavours

### The Mighty Assam

Mighty by name, mighty by nature. A smooth, rich, full-bodied tea with a lasting flavour

### Chun Mee

A mellow and slightly sweet green tea, nothing added

### All Day Decaffeinated

A robust blend of finest Assam, Kenyan and Ceylon teas producing a rich, revitalising cup

### Thoroughly Minted

Everything you expect from the ultimate mint experience: glorious peppermint, rounded with vibrant bursts of sweet spearmint

### Pure Ceylon

Lively and refreshing black tea from Sri Lanka

### China Rose Petal

China black tea, scented with rose flavour and with rose petals

### Chamomile

Rich, mellow chamomile with natural sweet notes, blackcurrant and vibrant strawberry leaves

## FESTIVE AFTERNOON TEA

## ROOKERY HALL

HOTEL & SPA  
NANTWICH, CHESHIRE

### Festive Afternoon Tea

Roasted turkey and stuffing, cranberry sauce  
Beef pastrami, wholegrain mayonnaise, gherkin  
Scottish oak smoked salmon, cream cheese, watercress  
Smoked applewood, spiced apple chutney  
Brie and cranberry quiche  
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Warm plain and fruit scones  
Clotted cream and jams  
.....  
Clementine gateaux  
Cherry and chocolate Rudolph cupcake  
Spiced egg custard tart, orange zest  
White chocolate and apple macaroon  
Mini mince pie  
£35 per person

### Mulled wine festive Afternoon tea

Enjoy a glass of festive mulled wine with your  
afternoon tea  
£44 per person

### Children's Afternoon Tea

Roasted turkey and cranberry sandwich  
Cheddar cheese sandwich  
Strawberry jam sandwich  
.....  
Homemade scones with jam and clotted cream  
.....  
Seasonal fruit tart  
White chocolate and apple macaroon  
Cherry and chocolate Rudolph cupcake  
.....  
Choice of orange, apple, pineapple or cranberry juice  
£15 per person

### Plant-Based Afternoon Tea

Red pepper hummus sandwich, rocket and roasted pepper  
Cheese and apple chutney sandwich  
Cucumber and black pepper sandwich  
Plant-based feta and pickle sandwich  
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Warm scones, plant based whipped cream and jams  
.....  
Matcha tea marquise, cherry compote  
Seasonal fruit tart  
Banana cupcake  
Blackcurrant delice  
£35 per person

### Non Gluten Containing Afternoon Tea

*(made with non-gluten containing items)*  
Roasted turkey and stuffing, cranberry sauce  
Beef pastrami, wholegrain mayonnaise, gherkin  
Scottish oak salmon, cream cheese, watercress  
Smoked applewood, spiced apple chutney  
Brie and cranberry quiche  
.....  
Warm scones  
Clotted cream and jams  
.....  
Seasonal fruit tart  
Blackcurrant delice  
Chocolate brownie  
Chocolate caramel slice  
£35 per person

This is a sample menu. 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.