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

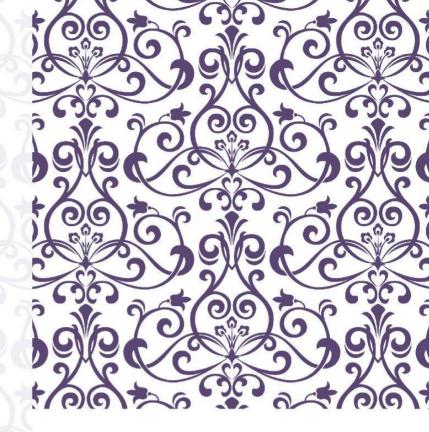
Lively and refreshing black tea from Sri Lanka

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

> 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

Warm scones, plant based whipped cream and jams

Matcha tea marguise, 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.