

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 late 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 Selection

Traditional English Breakfast

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

Earl Grey

High quality Chinese black tea and oil of bergamot. Beautifully scented with bold citrus flavours

Afternoon Tea

Black tea with a particularly lovely taste and malty undertones. Blended with leaves from Darjeeling and Ceylon

Lung Ching

Envelopes the whole palate with a slightly sweet and soft flavour. Refreshing vegetal notes

White Jasmine and Apricot

Refreshing combination of white and green tea with succulent apricots

Rooibos Orange and Cactus Fig

A delicious blend packed with papaya, liquorice and orange

Whole Leaf Peppermint

Premium peppermint with mildly sweet undertones and a crisp, menthol freshness

Chamomile Flowers

A golden cup with a creamy and sweet infusion

Very Berry

A pure fruit tea consisting of a wide selection of juicy berries and dried papaya. Produces a deep red cup

Lemon and Ginger

A delicate herbal tea with a combination of lemongrass, lemon pepper and ginger

AFTERNOON TEA MENU

WOODLANDS PARK
HOTEL

Traditional Afternoon Tea

Free-range egg mayonnaise and Kingfisher Farm
watercress

Mature cheddar cheese and tomato chutney
Honey roast ham and wholegrain mustard
Smoked Scottish salmon and dill

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Handmade warm plain and fruit scones
with strawberry jam and Cornish clotted cream

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Red velvet cake

Biscoff choux bun

Lemon and raspberry posset

Passion fruit delice

£35 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.

£45.50 per person

Children's Afternoon Tea

Mature cheddar cheese

Honey roast ham

Chicken mayonnaise

Strawberry jam

Homemade plain and fruit scones with strawberry jam and
Cornish clotted cream

Red velvet cake

Biscoff choux bun

Homemade cookie

£17.50 per person

Savoury Afternoon Tea

Free-range egg mayonnaise and Kingfisher Farm
watercress

Mature cheddar cheese and tomato chutney

Honey roast ham and wholegrain mustard

Smoked Scottish salmon and dill

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Sussex Charmer cheese scones, house chutney and cream
cheese

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Silent Pool gin-cured salmon skewer, pickled mustard seed
and lemon purée

Pressed Suffolk ham and cornichon

Spinach, mushroom and sun-blushed tomato tart

Free-range scotched hen's egg

£35 per person

Plant-based and Gluten Free Afternoon Tea

Roasted red pepper, olive and basil

Sun-blushed and fresh tomato with rocket

Spiced avocado, chilli and lemon

Cucumber and Kingfisher Farm watercress

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Vanilla fruit scones with strawberry jam

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Carrot cake

Raspberry finger

White chocolate and rhubarb cube

Dark chocolate and caramel pebble

£35 per person

Cream Tea

Freshly made fruit scones served with Tip Tree jam and
Cornish clotted cream. Served with your choice of freshly
brewed tea or coffee

£12.50 per person

We are happy to cater to specific dietary requirements. Please let a member
of the team know if you have any allergies or intolerances and we can work
with you to provide a suitable menu

This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% 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.