

## 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 Selection

### Traditional English Breakfast

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

### Green Tea

An excellent digestive after a meal, this tea has a light refreshing flavour

### Green Tea with Jasmine Blossom

Created from an ancient Chinese recipe - a combination of green tea leaves and jasmine flowers

### Assam Tea

With a strong, malty liquor, this is a powerful black tea with a full-body and a brisk, invigorating flavour

### Afternoon Darjeeling

A light, golden tea with a subtle, delicate flavour likened to muscatel grapes

### Superfruity

A juicy burst of sweet summer flavours, with a delicious blend of rosehips, hibiscus and berries

### Chamomile

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

### Elderflower Blossom & Darjeeling

Elderflower flavour black tea with marigold flowers and pink cornflowers. Light, sweet, with peachy notes and a fragrant burst of elderflower

### All Day Decaffeinated

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

*Coffee or hot chocolate is available upon request*

## AFTERNOON TEA MENU

AUDLEYS WOOD  
HOTEL



### Traditional Afternoon Tea

Pastrami, gherkin, mustard, cheese, brioche roll  
Smoked salmon, lemon crème fraiche  
Coronation chicken, golden raisins  
Hampshire pork sausage roll  
Cheesy pinwheel

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Handmade warm plain and fruit scones  
Strawberry jam and Cornish clotted cream

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Chef's selection of homemade cakes and  
patisseries

**£37.50 per person**

(Kcal 1914)

### Champagne Afternoon Tea

For the height of decadence, add a chilled glass of  
Bruno Paillard Champagne (175ml) to your Traditional  
Afternoon Tea order

**£46.50 per person**

### Children's Afternoon Tea

Ham and cucumber finger sandwiches  
Cheesy sandwich  
Strawberry jam fingers

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Plain scone, jam and clotted cream

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Mini jam doughnut

Chocolate brownie

Victoria sponge cake

Choice of orange, apple, cranberry juice or hot  
chocolate

**£17.25 per child**

### Plant Based Afternoon Tea

Beetroot Houmous charred peppers  
Zalmon, spinach, smashed avocado  
Marinated cucumber, cream cheese  
Cauliflower cheese croquette, sriracha mayo  
Sundried tomato, burrella, pesto buckwheat tartlet

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Warm plain and fruit scones  
Strawberry jam and vegan whipped cream

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Blackcurrant and pistachio slice  
Caramelised apple macaron  
Chocolate and hazelnut dome  
White chocolate and strawberry cube

**£37.50 per person**

(Kcal 1613)

### Non Containing Gluten Afternoon Tea

*(made with non-gluten containing items)*

Pastrami, gherkin, mustard, cheese  
Smoked salmon, lemon crème fraiche  
Coronation chicken, golden raisins  
Cauliflower cheese croquette sriracha mayo  
Sundried tomato, burrella, pesto buckwheat tartlet

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Warm plain and fruit scones  
Strawberry jam and Cornish clotted cream

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Blackcurrant and pistachio slice  
Caramelised apple macaron  
Chocolate and hazelnut dome  
White chocolate and strawberry cube

**£37.50 per person**

(Kcal 1860)

### Cream Tea

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

**£13.50 per person**

(Kcal 967)

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.

HandPICKED  
HOTELS