

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.

A selection of the finest teas

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 with malty undertones. Blended with leaves from Darjeeling and Ceylon

Lung Ching

Also known as “Dragonwell”, this is one of the most famous Chinese green teas worldwide. Medium body tea combining classic green tea qualities

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 & Ginger

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

EASTER

AFTERNOON TEA MENU

Available between 29th and 31st March

WOODLANDS PARK
HOTEL



Afternoon Tea

Smoked salmon and horseradish
Honey and cider glazed ham, piccalilli
Cheddar and plum chutney
Watercress and cucumber, lemon butter

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Hot cross bun

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Plain and fruit scones
Cornish clotted cream
Pimms and strawberry jam

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Simmnel cake
Easter egg and Bailey's cheesecake
White chocolate and raspberry choux bun
Rhubarb panna cotta

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Includes a Mimosa cocktail

£39.50 per person

Children's Afternoon Tea

Lincolnshire poacher cheddar cheese
Honey roast ham
Chicken and mayonnaise
Homemade strawberry jam

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Mini scones with homemade jam
and clotted cream

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Double chocolate brownie
Carrot cake
Clementine drizzle cake
Chocolate éclair

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Choice of orange, apple, pineapple
or cranberry juice

£19.95 per person

(Entry into our Easter hunt included)

*Hand*PICKED
HOTELS

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.