

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 8pm. 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.

If you wish to enjoy a savoury, vegetarian, vegan, dairy free or gluten free afternoon tea, please book this in advance, or speak to a member of the team.

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. Inclusive of VAT at current rate.

AFTERNOON TEA MENU

BRANDSHATCH PLACE

HOTEL & SPA

Camellia's Tea House Tea Selection

English Breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas (Kcal 0)

Earl Grey

A combination of high quality Chinese black tea and oil of bergamot. Bold citrus flavours and a beautiful scent (Kcal 0)

Afternoon Tea

A tea blend of long Darjeeling leaves and Ceylon, creates a lovely taste with malty undertones (Kcal 2)

Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones (Kcal 20)

Lung Ching

This medium-bodied tea smoothly combines the classic green tea character with sweet toasty notes (Kcal 0)

White Jasmine & Apricot

A refreshing combination of white and green tea with succulent apricots, bound with jasmine undertones (Kcal 0)

Rooibos Orange & Cactus Fig

A delicious rooibos blend, packed with papaya, liquorice and orange (Kcal 31)

Whole Leaf Peppermint

Mildly sweet undertones and a crisp, menthol freshness (Kcal 81)

Camomile Flowers

A soothing creamy and sweet infusion (Kcal 0)

Very Berry

A tea with vivid fruitiness, a pleasing sweetness with tart hints of hibiscus (Kcal 0)

Traditional Afternoon Tea

Wiltshire ham & caramelised red onion chutney
Whipped minted cream cheese & cucumber
Hot smoked salmon & dill cream cheese
Egg mayonnaise & micro watercress

Truffle & parmesan quiche, crayfish lobster cocktail,
lemon gel & caviar

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Freshly baked fruit and plain scones served with
strawberry preserve, cornish clotted cream & blood
orange curd

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Spiced pumpkin latte tart

White chocolate and blackberry torte, pear gel

Toffee apple choux au craquelin, calvados creme
diplomat

Seville orange sponge, fig puree, Fawkham honey
mascarpone

£35 per person (Kcal 2682)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of
champagne (125ml)

£44.5 per person

All include unlimited loose leaf tea, coffee or hot chocolate

Savoury Afternoon Tea

A cup of our soup of the day

Smoked salmon & dill cream cheese blini

Truffle & parmesan quiche, crayfish lobster cocktail,
lemon gel & caviar

Mini gourmet burger, mature cheddar, served in a
brioche roll

Parma ham croque monsieur

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Ham & mature cheddar scone, spicy tomato relish

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Wiltshire ham & caramelised red onion chutney

Whipped minted cream cheese & cucumber

Smoked salmon & dill cream cheese

Egg mayonnaise & micro watercress

£35 per person (Kcal 1042)

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

£10.5 per person

Plant Based Afternoon Tea

Vegan cream cheese & cucumber

Hummus, red pepper & rocket

Vegan feta cheese & olive salad

Vegan cheddar & tomato chutney

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Warm plain and fruit scones, with strawberry jam

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Blackcurrant & pistachio slice

Caramelised apple macaron

Chocolate & hazelnut dome

White chocolate & strawberry cube

£35 per person (Kcal 2376)

Non Gluten Containing Afternoon Tea

(made with non-gluten containing items)

Wiltshire ham & caramelised red onion chutney

Whipped minted cream cheese & cucumber

Smoked salmon & dill cream cheese

Egg mayonnaise & micro watercress

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Warm plain and fruit scones

Strawberry jam & clotted cream

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Blackcurrant & pistachio slice

Caramelised apple macaron

Chocolate & hazelnut dome

White chocolate & strawberry cube

£35 per person (Kcal 2591)

Children's Afternoon Tea

Strawberry jam sandwich

Wiltshire ham sandwich

Cheese & cucumber sandwich

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A plain scone with clotted cream & strawberry jam

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Mini Victoria sponge with strawberry jam

Chocolate brownie with vanilla cream

Decorated homemade gingerbread man

£11.5 per child (Kcal 1532)