

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.

Hot Beverages

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.

Afternoon Tea

A black tea with malty undertones. Blended with Darjeeling and Ceylon.

Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones using a CO decaffeinating method.

Whole Leaf Peppermint

Mild sweet undertones and a crisp menthol freshness. A stimulant for mind and body.

Lung Ching

Medium-bodied tea smoothly combining the classic green tea character with sweet and slightly toasty notes.

White Jasmine and Apricot

A combination of white and green tea with succulent apricots, bound with delicate jasmine undertones and ginger.

Very Berry

A pure fruit tea consisting of juicy berries and papaya. The deep red finish is characterised by a sweetness balanced by the tart hints of hibiscus.

Orange Blossom

A white blend tea capturing the essence of ripe oranges, by infusing soft white and vibrant green tea leaves with essential oils and orange pieces.

Coffee:

Our coffee bean providers, Peak & Wild, partner with the John Muir Trust to support the restoration of Scotland's rainforest. Their goal is to save over 1,000 hectares of Scotland's rainforest over three years and to help 2,500 young people across the UK & Ireland to achieve their John Muir Award.

About our Tea Suppliers:

Camellia's Tea check that sustainable methods of farming are implemented and source teas from gardens accredited by organisations such as the Rainforest Alliance, UTZ and Ethical Tea Partnership.

AFTERNOON TEA MENU

BUXTED PARK
HOTEL

Traditional Afternoon Tea

Smoked salmon and crème fraîche
Beef and horseradish

Hummus and Mediterranean vegetables
Egg mayonnaise

Honey-glazed ham and grain mustard

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Handmade buttermilk and fruit scones
With jam, clotted cream and churned butter

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Selection of seasonal homemade pastries and cakes

£35 per person 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.

£48 per person per person

Children's Afternoon Tea

Chicken mayonnaise finger sandwich

Ham finger sandwich

Cheese finger sandwich

Strawberry jam finger sandwich

Fruit skewer

Cake and pastry

£17.50 per person per person

Vegan Afternoon Tea

Guacamole and avocado
Mediterranean vegetables and pesto

Cucumber and tomato

Red hummus

Vegan cheese and chutney

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Handmade warm plain and fruit scones
With vegan whipped cream and strawberry jam

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New York vanilla cheesecake

Dark chocolate mocha cake

Victoria sandwich

Date and caramel shot

Chocolate brownie

£35 per person per person

Gluten-Free Afternoon Tea

Egg mayonnaise

Honey-glazed ham and grain mustard

Smoked salmon and crème fraîche

Beef and horseradish

Hummus and Mediterranean vegetables

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Handmade warm plain and fruit scones
With Tiptree jam, churned butter and Cornish clotted cream

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Selection of seasonal homemade pastries and cakes

£35 per person per person

Cream Tea

Handmade buttermilk and fruit scones
With jam, clotted cream and churned butter

£15 per person per person

Please inform our team of any allergies or dietary requirements - we will be happy to offer suitable options.