

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

**Served with semi-skimmed milk (kcal 20)*

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 citrusy bergamot flavours

Pure Assam*

A smooth, rich, full-bodied tea with a lasting flavour

Lapsang Souchong*

A tea with a uniquely deep, rich and smoky flavour

Afternoon Darjeeling*

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

Green Tea

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

Fruit Infusions

Freshly brewed rich aroma Arabica Cafetiere coffee, served with semi skimmed milk (kcal 36)

AFTERNOON TEA MENU

Available daily from 12 noon to 5pm

CRATHORNE HALL

HOTEL
YARM, NORTH YORKSHIRE

Traditional Afternoon Tea

Sandwiches

Roast ham and Dijon mustard on white bread

Smoked salmon, crème fraiche on wholemeal bread

Cucumber, cream cheese on white bread (v)

Egg mayonnaise on wholemeal bread(v)

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Sage and onion sausage roll, apricot puree

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Home baked scones

Dried fruit and plain scone served with
jam and clotted cream

Sweet treats

Lavander and kalamansi cake

Honey bee, crème diplomat, honeycomb, vanilla

Cremieux, dark chocolate

Orange blossom milk bread, white chocolate ganache,

Italian meringue

Rum poached apple frangipani, red wine and honey

£35.50 per person

(kcal 1,751)

Champagne or Prosecco Afternoon Tea

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

Champagne Afternoon Tea

Served with 125ml glass of

Henriot Brut Souverain, Champagne, France
Approachable, yet layered, with a creamy texture
and refreshing finish.

£13.00 per glass

Prosecco Afternoon Tea

Served with 125ml glass of Sacchetto 'Fili' Prosecco.
A stylish modern prosecco, that is fresh and inviting.

£9.00 per glass