Fawsley Hall Tea Selection

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

White Jasmine and Apricot

Uplifting and indulgent, this gentle blend of white and green tea is layered with succulent apricots

Ceylon Decaff

Famous for its bright reddish colours, rich and smooth taste

Very Berry

Juicy and full of berries, this is a vibrant blend of red summer fruits and berries that float on top of delicate tangy hibiscus notes

Rooibos Orange

Golden, naturally rooibos, exclusively grown in south africa, bursting with lively, zesty natural citrus favours

Peppermint

Everything you expect from the ultimate mint experience: glorious peppermint, rounded with vibrant bursts of sweet spearmint

Chamomile

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

Fawsley Hall Coffee Selection

Medium Righ High Java Roast Beans

Cafetiere (kcal 73)

Americano (kcal 5)

Cappuccino (kcal 65)

Café Latte (kcal 97)

Espresso (kcal 5)

Double Espresso (kcal 10)

All served with semi-skimmed milk (kcal 18)

Different milk available on request

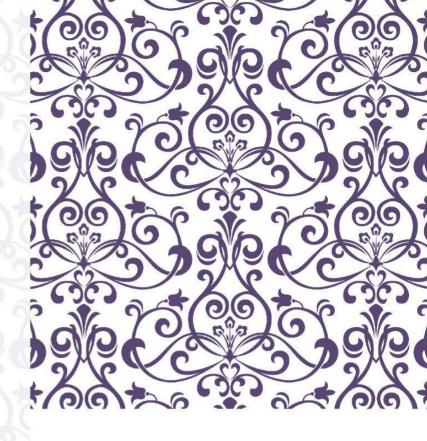
Oat Milk

Almond Milk

Rice Milk

Soya Milk

Coconut Milk



AFTERNOON TEA MENU







Traditional Afternoon Tea

Honey-glazed ham, wholegrain mustard mayonnaise Severn & Wye smoked salmon, dill cream cheese and cucumber

Coronation chicken with smoked paprika and raisins
Free range hen egg, mayonnaise with watercress
Mushroom and mozzarella gougère

Homemade plain and fruit scones
Strawberry jam and cornish clotted cream

Chef's selection of homemade cakes & patisseries

£39.50 per person (Monday - Friday) £42.00 per person (Saturday and Sunday)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of
Bruno Paillard Champagne (125ml) to your
Traditional Afternoon Tea order
£13 per person extra

Ruinart Blanc de Blancs NV £135

Children's Afternoon Tea Ham & cheddar sandwich

Free-range egg mayonnaise & cress sandwich Mushroom and mozzarella gougère

Homemade scone strawberry jam and clotted cream

Viennese whirl biscuit

Chocolate brownie

Blueberry muffin

Choice of orange, apple, pineapple or cranberry juice

£20.00 per person

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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.

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The Knightley family, whose family home was Fawsley Hall for over 500 years were marvellous entertainers.

Louisa Knightley (D.1913) would take tea which was served on a raised plinth in the bay window of the Great Hall, overlooking the pasture and the Church of St. Mary.

Afternoon Tea Cocktails

Pornstar Martini

Vanilla vodka, passion fruit liqueur, fresh passion fruit, served with a shot of prosecco

£13.00

Espresso Martini

Vodka, coffee, vanilla syrup

£13.00

Chambord Bramble

Chambord,raspberry, gin, lemon £13.00

A little something extra...

Extra scone £3.00 (kcal 150)

Extras cakes £12.00 (kcal 1120)

Extra finger sandwiches £12.00 (kcal 822)

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.