A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (around the 1840s), at which time Anna, Duchess of Bedford, is said to have complained of a "sinking" feeling in the late afternoon. At this time, it was usual to have only two meals a day: breakfast in the morning and dinner at around 8pm.

The Duchess's solution was to have a pot of tea and a light snack, taken privately in her boudoir during the afternoon. Later, she invited friends to join her, and before long, this practice became so popular that all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

The Knightley family, whose home was Fawsley Hall for over 500 years, were marvellous entertainers. Louisa Knightley (d. 1913) would take tea, served on a raised plinth in the bay window of the Great Hall, overlooking the pasture and the Church of St Mary.

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 citrusy bergamot flavours

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

Ceylon Decaf
Famous for its bright reddish colour and rich, smooth taste

Very Berry
Juicy and full of berries, this is a vibrant blend of red summer fruits and berries, floating on delicate, tangy hibiscus notes

Rooibos Orange
Golden, naturally caffeine-free rooibos, exclusively grown in South Africa, bursting with lively, zesty natural citrus flavours

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

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

Fawsley Hall Coffee Selection
Medium-Rich High Java Roast Beans
Cafetière (73 kcal)
Americano (5 kcal)
Cappuccino (65 kcal)
Café Latte (97 kcal)
Espresso (5 kcal)
Double Espresso (10 kcal)
All served with semi-skimmed milk (18 kcal)

Alternative milk options available on request
Oat milk
Almond milk
Rice milk
Soya milk
Coconut milk

FAWSLEY HALL
HOTEL & SPA

AFTERNOON TEA MENU

A discretionary service charge of 12.5% 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.

Traditional Afternoon Tea

Sandwiches

Hen egg and truffle mayonnaise
Salami Milano, basil pesto, fontina
Crayfish Marie Rose, smoked paprika
Chicken tikka mayonnaise, pickled red onion

Scones

Homemade plain and fruit scones, fruit jam, Cornish clotted cream

Sweet Treats

Plum and cinnamon Délice
Pineapple and coconut tart
Dark chocolate mousse, cocoa sable
£39.50 (Monday – Friday) per person
£42.50 (Saturday and Sunday) 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
£13 per person

Ruinart Blanc de Blancs NV £135

Children's Afternoon Tea

Sandwiches

Ham and cheddar
Free-range egg mayonnaise and cress

Scones

Homemade scone, fruit jam, Cornish clotted cream

Sweet Treats

Fawsley Rocky Road
Chocolate cookie sandwich
Raspberry cupcake
Served with a choice of orange, apple, pineapple, or cranberry juice
£20 per person

Afternoon Tea Cocktails

Pornstar Martini £13
Vanilla vodka, passion fruit liqueur, fresh passion fruit, served with a shot of Prosecco
Espresso Martini £13
Vodka, coffee, vanilla syrup
Chambord Bramble £13
Chambord, raspberry, gin, lemon

A Little Something Extra...

Extra scone (150kcal) £3
Extra cakes (1,120) £12

Extra finger sandwiches (822 kcal) £12