

AFTERNOON TEA MENU

Served from 2-5pm

FERMAIN VALLEY
HOTEL

Traditional Afternoon Tea

Please note that a 24-hour pre-order is required

Chicken bacon sandwich
Egg mayonnaise sandwich
Ham and cheese sandwich
Prawn Marie Rose

Chef's savoury item of the day

Chef's selection of homemade cakes and pastries

Warm fruit and plain scones with clotted cream and preserves

£29 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.

Add a glass of champagne: £13 per person

Cream Tea

Warm fruit scones with clotted cream and preserves
Freshly brewed tea or coffee

£6 per person

Hand PICKED
HOTELS

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.

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.

Our afternoon teas are freshly prepared and handmade daily by our professional pastry chefs. We hope you enjoy your experience with us.

Camellia's Tea Selection

Chamomile herbal

A golden cup with a creamy and sweet infusion. An all-time favourite for calming the nerves, soothing irritability, and comforting the digestive system.

Earl grey

Earl Grey's distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours.

English breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas, which have been carefully blended to create a full-bodied, strong cup of breakfast tea.

Green mint

An invigorating tea combining the strength of a high-quality green tea with the delightful sweetness and aroma of mint leaves.

Jasmine

Made from the finest green tea leaves, this delicate Jasmine tea develops sweet and floral jasmine notes with hints of lemon.

Lemon and Ginger

A refreshing combination of lemongrass, lemon peel and ginger, marked by a tangy aroma and an invigorating lemon flavour with a spicy finish.

Peppermint

Blended using only the highest quality mint leaves. This light and invigorating infusion develops delicious, sweet undertones, with a crisp freshness.

Sencha Green

The long green leaves create a beautiful emerald cup with sweetish grassy notes and hints of pine nuts.

Very berry

An exciting, pure fruit tea consisting of a wide selection of juicy berries and dried papaya, characterized by a vivid fruitiness and a pleasing sweetness.