### 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.

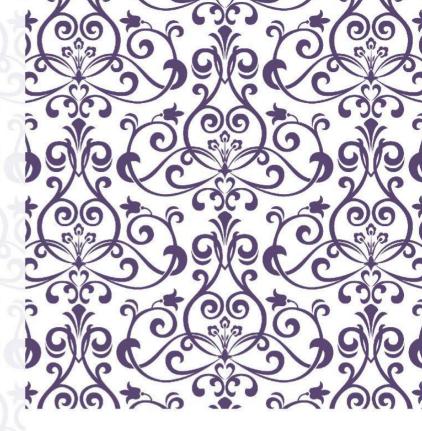
### Children's Afternoon Tea

Jam sandwich on white bread Cheese sandwich on white bread Ham sandwich on white bread

Warm Norton-made plain and fruit scones Served with homemade strawberry jam

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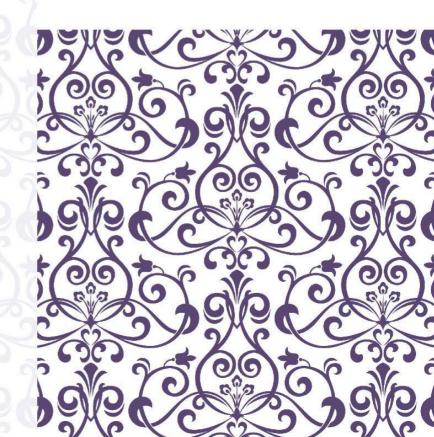
Chocolate nest Brownie Orange cupcake Iced biscuit Raspberry and white chocolate delice £17.50 per person



# CHOCOLATE

# AFTERNOON TEA MENU

NORTON HOUSE





# Camellia's Tea Selection

### English Breakfast

Robust body with elegant tannins and soft in the mouth, hints of golden syrup

#### Afternoon Tea

Medium-bodied, subtle malty character with flowery undertones

### **Ceylon Decaf** Lightly bodied with sweet honey notes

#### Earl Grey

A lovely balance between a refreshing and bright black tea and citrus notes of oil of bergamot

**Chamomile** Floral chamomile sweetness and creamy long finish

Peppermint Awakens and refreshes the palate with bold, minty flavours and lingering sweetness

# Lemon & Ginger

A refreshing cup of juicy lemons interlaced with a warm and spicy bite of ginger

#### **Rooibos Orange & Cactus Fig**

Sweet and mellow with a sumptuous citrus finish

### Very Berry

Vibrant concoction of summer fruits, pleasantly sweet, tart notes

White Jasmine & Apricot Apricots and Jasmine with gentle ginger spices

### Orange Blossom

A thirst-quenching combination of soft white tea, interlaced with crisp juicy oranges

### Lung Ching (Dragon's Well)

Envelopes the whole palate with a slightly sweet and soft flavour. Refreshing vegetal notes

# Traditional Afternoon Tea

Wiltshire ham, English mustard mayonnaise, salad on white bread Egg mayonnaise and watercress on onion bread Arran smoked cheddar, tomato chutney on tomato bread John Ross Jr smoked salmon and lemon cream cheese on brioche bun Sun-blushed tomato and red onion quiche

Warm Norton-made plain and fruit scones Served with homemade strawberry jam, lemon curd, and clotted cream

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White chocolate & strawberry crémeux Dark chocolate orange mousse Chocolate salted caramel choux

Chocolate sorbet, espresso pearls

Chocolate and & cherry Viennese whirl

Chocolate lavender doughnuts

### £45.00 per person (3135 kcal)

### Champagne Afternoon Tea

For the height of decadence, add a chilled glass of Bruno Paillard Champagne (125ml) to your Traditional Afternoon Tea order £57.00 per person



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.