

RHINEFIELD HOUSE

HOTEL
THE NEW FOREST, HAMPSHIRE

English Breakfast

Created with a blend of the best quality black teas from the highlands of East Africa and Ceylon, English breakfast is the most popular of the "Specialty Teas". A brisk, refreshing flavour, drink with or without milk.

Green Tea

An excellent digestive after a meal. This tea has a light refreshing flavour. Make with water off the boil and infuse for 2-3 minutes.

Serve on its own, without milk or lemon.

Green China with Jasmine Blossom

Created from an ancient Chinese recipe, this tea is a combination of green tea leaves and jasmine flowers. Serve on its own without milk or lemon.

Lapsang Souchong

This black tea from China has a distinctive taste that is produced when smoked in the traditional manner - hanging the tea in baskets over pine chips. Serve without milk.

Assam Tea

This tea comes from the rich and fertile plains of the Brahmaputra Valley in the Assam region of north east India. With a strong, malty liquor, this is a powerful black tea with a full-body and a brisk, invigorating flavour; perfect for kick-starting your day. This tea is best enjoyed with milk.

Afternoon Darjeeling

From Darjeeling in the foothills of the Himalayas. A light, golden tea with a subtle, delicate flavour likened to muscatel grapes. A fine black tea, serve with or without milk or lemon and brew for at least five minutes.

Ceylon (Pure)

This tea comes from the very best highland tea gardens in the Dimbula region of Sri Lanka. Ceylon tea has a light, citrus-like characteristic, it also tastes delicious iced. This tea can be enjoyed at any time of the day.

China Rose

A black China tea, which is layered with rose petals during the drying process so the tea leaves are delicately scented. This tea is pale and delicate. Best served without milk.

China Yunnan

Light, clear and golden in the cup. This black tea has a nutty, sweet aroma and taste, this is the result of the climatic conditions in which it is grown. Serve with or without milk.

Earl Grey

This is the most famous flavoured tea. The secret recipe was said to have been given to one of Earl Grey's diplomats in 1830 by a Chinese Mandarinareward for saving his life. It is a blend of fine black China teas and natural oil of bergamot. Serve with or without milk or lemon at any time of the day.

Afternoon Tea **2pm to 5pm**

Hand PICKED
HOTELS

An optional service charge of 10% will be added to your bill

Afternoon Tea

2pm to 5pm

Champagne Afternoon Tea

A celebration or a special moment should always be remembered, so indulge friends and family with a glass of either Bruno Paillard Brut champagne or Bruno Paillard Rosé champagne whilst enjoying an Afternoon Tea

Brut £34.75 per person
Rosé £38.00 per person

Afternoon Tea

Served with your choice of Taylor's of Harrogate leaf tea or coffee and a selection of sandwiches:

Ham & Mustard on brown bread
Red Leicester cheddar and red onion marmalade on white
Salmon and cream cheese on brown
Coronation chicken on white
Egg mayonnaise on brown

Plus, sweet or savoury items:

Sweet

Passionfruit and raspberry cake
Vanilla madeleines
Chocolate pave, chocolate crumb
White Chocolate and Clotted cream fudge
Lemon meringue pie

Fruit and plain scones, clotted cream, jam

Savoury

Shallot and feta cheese quiche
Cured salmon and ricotta croûte
Ham hock terrine, mustard
Hampshire sausage roll
Cheese scones, pickle

£25.50 per person
Children's Afternoon Tea

A selection of children's sandwiches, plain scone with clotted cream and jam, and an array of delicious sweet treats.

£9.95 per person

Cream Tea

Your choice of Taylor's of Harrogate Leaf Tea or Coffee fruit & plain scones with cream & jam

£9.95 per person

Coffee

From 10 am

Espresso single/double	£3/£3.95
Cafetière coffee	£3.95
Americano	£3.95
Cappuccino	£3.95
Café latte	£3.95
Café mocha	£3.95
Liqueur coffee	£8.50
Hot chocolate	£3.95
Loose leaf tea	£3.95

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.