

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.

Tea from The Manor, Holmes Chapel

Chocolate Tea

A guilt free indulgence! The taste of chocolate without the calories. Perfect with or without milk

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

The Mighty Assam

Mighty by name, mighty by nature. A smooth, rich, full-bodied tea with a lasting flavour

Chun Mee

A mellow and slightly sweet green tea, nothing added

All Day Decaffeinated

A robust blend of finest Assam, Kenyan and Ceylon teas producing a rich, revitalising cup

Green Mint

A beautiful blend of green tea and peppermint. Famed for its refreshing virtues, with a delicate, natural mint scent.

Pure Ceylon

Lively and refreshing black tea from Sri Lanka

China Rose Petal

China black tea, scented with rose flavour and with rose petals

Chamomile

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

TRADITIONAL AFTERNOON TEA MENU

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

Traditional Afternoon Tea

(kcal 2414)

Roasted chicken, bacon, tarragon crème
fraîche, watercress

Tuna, salad cream and compressed cucumber

Three cheese and spring onion wrap

Free-range egg mayonnaise, cress

Smoked apple wood cheese and leek quiche, pear chutney

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Handmade warm plain and fruit scones

Homemade jams and clotted cream

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Rhubarb and Three Wrens gin gâteau

Ruby chocolate choux bun, strawberry

Tutti fruity tart, milk chocolate mousse

Phil's carrot cake, cream cheese frosting, citrus zest

Children's Afternoon Tea

Ham and tomato finger sandwiches

Cheesy sandwich

Strawberry jam fingers

Dinky scones with jam and cream

Chocolate brownie with juicy raspberries

Tangy fruity tart

Strawberry choux bun

Choice of orange, apple, pineapple or cranberry juice

Plant Based Afternoon Tea

(kcal 1264)

Red pepper hummus sandwich, rocket and roasted peppers

Cheese and apple chutney sandwich

Cucumber and black pepper sandwich

Plant based feta and pickle sandwich

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Warm plain and fruit scones

Homemade jams and plant based whipped cream

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Blackcurrant delice

Mocha cake

Victoria sponge

Chocolate berry pot

Non-Gluten Containing Afternoon Tea

(made with non-gluten containing items) (kcal 1264)

Roasted chicken, bacon, tarragon crème fraîche,
watercress

Tuna, salad cream and compressed cucumber

Three cheese and spring onion

Free-range egg mayonnaise, cress

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Warm plain and fruit scones

Homemade jams and clotted cream

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Mini fruit tart

Blackcurrant delice

Chocolate brownie

Chocolate caramel slice

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.