

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.

MOTHER'S DAY

AFTERNOON TEA MENU

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

**SERVED IN OUR CONTEMPORARY
WORLESTON SUITE ACCOMPANIED BY
LIVE MUSIC**

Traditional Afternoon Tea

(kcal 2414)

Home cooked ham, English mustard, beef
tomato

Smoked salmon, chilli jam, crème fraîche,
watercress

Three cheese and spring onion wrap
Macerated cucumber, soft cheese, mint

Rookery Hall's sage and apple puff pastry roll

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Handmade warm plain and fruit scones

Homemade jams and clotted cream

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Pear gâteau

Brambly caramel apple choux bun,
Valrhona chocolate

Lemon and passion fruit meringue pie

Phil's carrot cake, cream cheese frosting, orange

35 per person

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

Chocolate choux bun

Choice of orange, apple, pineapple or cranberry juice

16 per person

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

35 per person

Non-Gluten Containing Afternoon Tea

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

Home cooked ham, English mustard, beef tomato

Smoked salmon, chilli jam, crème fraîche,
watercress

Three cheese and spring onion

Macerated cucumber, soft cheese, mint

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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

35 per person

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.