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

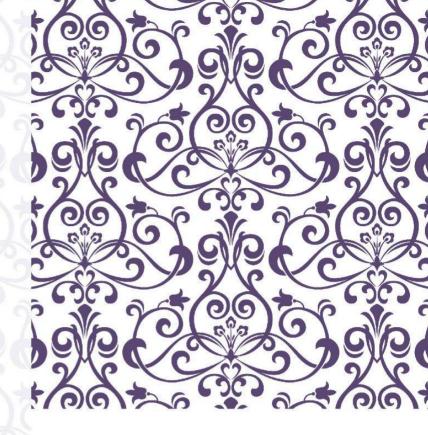
Lively and refreshing black tea from Sri Lanka

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)

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
34 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
45.5 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
17 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

34 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

34 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.