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 and Infusion Selection

Made with semi-skimmed milk (Kcal 41)

Traditional English Breakfast

Golden tipped golden broken orange pekoe is the secret to this blend. A well rounded blend with a full flavour. (Not loose leaf).

All Day Decaf

This is a well-rounded cup of tea, bold, brisk and full of flavour. Perfect for any time of day or night.

Earl Grey

This sublime Earl Grey blends Chinese black loose leaf tea with the wonderfully citrusy flavour of bergamot.

Elderflower Darjeeling

Darjeeling is known as the Champagne of the tea world. It is simply the finest flavours with a burst of floral sweetness.

Assam

Mighty by name, mighty by nature. Smooth, rich and full bodied with an unmistakable malty punch.

Double Mint Infusion

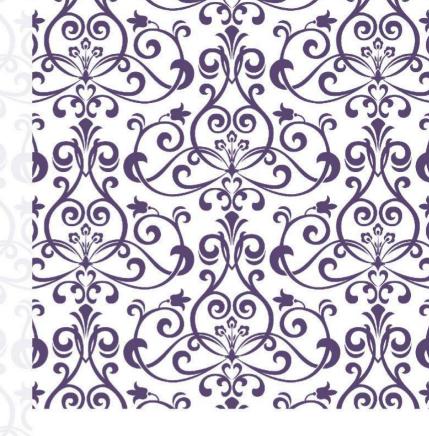
Glorious peppermint, rounded with vibrant bursts of sweet spearmint.

Berry Infusion

A deliciously juicy and fruity blend, packed with wonderful countryside flavours.

Sencha Green Tea

This is a wonderfully mellow and slightly sweet green tea that makes for easy drinking.



KING'S CORONATION AFTERNOON TEA MENU

Available 5th - 11th May







King's Coronation Afternoon Tea

Served with your choice of tea or coffee

Savoury snacks

Prawn vol-au-vent Sausage roll

Selection of finger sandwiches

Free-range egg and watercress
Smoked salmon and chive cream cheese
Coronation chicken
Cucumber and black pepper

Homemade Scones

Handmade plain and fruit scones Tiptree jam, clotted cream and lemon curd

Sweet Treats

Rhubarb trifle
Lemon meringue pie
Strawberry and custard macaroon
Victoria sponge

£29.50 per person



This is a sample menu. Prices and dishes correct at time of publishing. 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.