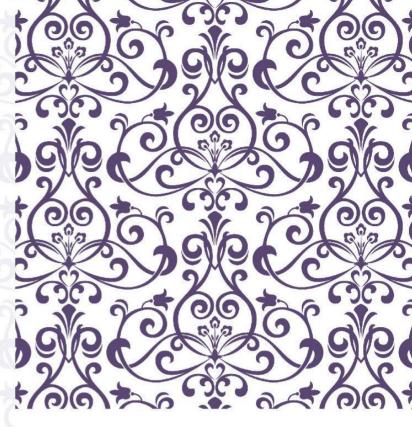


Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

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.



AFTERNOON TEA MENU

BRANDSHATCH PLACE

HOTEL & SPA





Camellia's Tea House Tea Selection

English Breakfast

A robust & malty black tea, which is a delicious combination of Assam and Ceylon teas (Kcal 0)

Earl Grey

A combination of high quality Chinese black tea and oil of bergamot. Bold citrus flavours and a beautiful scent (Kcal 0)

Afternoon Tea

A tea blend of long Darjeeling leaves and Ceylon, creates a lovely taste with malty undertones (Kcal 2)

Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones

(Kcal 20)

Lung Ching

This medium-bodied tea smoothly combines the classic green tea character with sweet toasty notes (Kcal 0)

White Jasmine & Apricot

A refreshing combination of white and green tea with succulent apricots, bound with Jasmine undertones (Kcal 0)

Rooibos Orange & Cactus Fig

A delicious rooibos blend, packed with papaya, liquorice and orange (Kcal 31)

Whole Leaf Peppermint

Mildly sweet undertones and a crisp, menthol freshness (Kcal 81)

Camomile Flowers

A soothing creamy and sweet infusion (Kcal 0)

Very Berry

A tea with vivid fruitiness, a pleasing sweetness and tart hints of hibiscus (Kcal 0)

Traditional Afternoon Tea

Ham & mustard mayonnaise
Cream cheese & cucumber
Smoked salmon & dill cream cheese
Egg mayonnaise, with black pepper and truffle
Coronation chicken
Sage & onion sausage roll, piccalilli

Freshly baked fruit and plain scones served with strawberry jam & clotted cream

Coconut macaroon with passionfruit cream
Raspberry ripple cheesecake
Mini sticky toffee pudding with a banana caramel
filling and salted caramel buttercream
Bailey's white and dark chocolate tart

£35 per person (Kcal 2682)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of Champagne (125ml)

£44.5 per person

Children's Afternoon Tea

Strawberry jam sandwich Wiltshire ham sandwich cheese & cucumber sandwich

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A plain scone with clotted cream & strawberry jam

Mini Victoria sponge with strawberry jam Chocolate brownie with vanilla cream Decorated homemade gingerbread man

£11.5 per child (Kcal 1532)

HandPICKED HOTELS This is a sample menu only. 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.



Savoury Afternoon Tea

A cup of our soup of the day
Smoked salmon & dill cream cheese blini
Oxtail croquettes, horseradish aioli
Mini gourmet burger, mature cheddar, served in a
brioche roll

Parma ham croque monsieur

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Ham & mature cheddar scone, spicy tomato relish

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Ham & mustard mayonnaise

Cream cheese & cucumber

Smoked salmon & dill cream cheese

Egg mayonnaise, with black pepper and truffle

Coronation chicken

£35 per person (Kcal 1042)

Cream Tea

Freshly made fruit scones served with Tip Tree jam and Cornish clotted cream. Served with your choice of freshly brewed tea or coffee

£10.5 per person

Plant Based Afternoon Tea

Vegan cream cheese & cucumber
Hummus, red pepper & rocket
Vegan feta cheese & olive salad
Vegan cheddar & tomato chutney

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Warm plain and fruit scones, with strawberry jam

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Blackcurrant & pistachio slice
Caramelised apple macaron
Chocolate & hazelnut dome
White chocolate & strawberry cube
£35 per person (Kcal 2376)

Non Containing Gluten Afternoon Tea

(made with non-gluten containing items)

Ham & mustard mayonnaise

Cream cheese & cucumber

Smoked salmon & dill cream cheese

Egg mayonnaise, with black pepper and truffle

Coronation chicken

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Warm plain and fruit scones Strawberry jam & clotted cream

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Blackcurrant & pistachio slice
Caramelised apple macaron
Chocolate & hazelnut dome
White chocolate & strawberry cube
£29.5 per person (Kcal 2591)