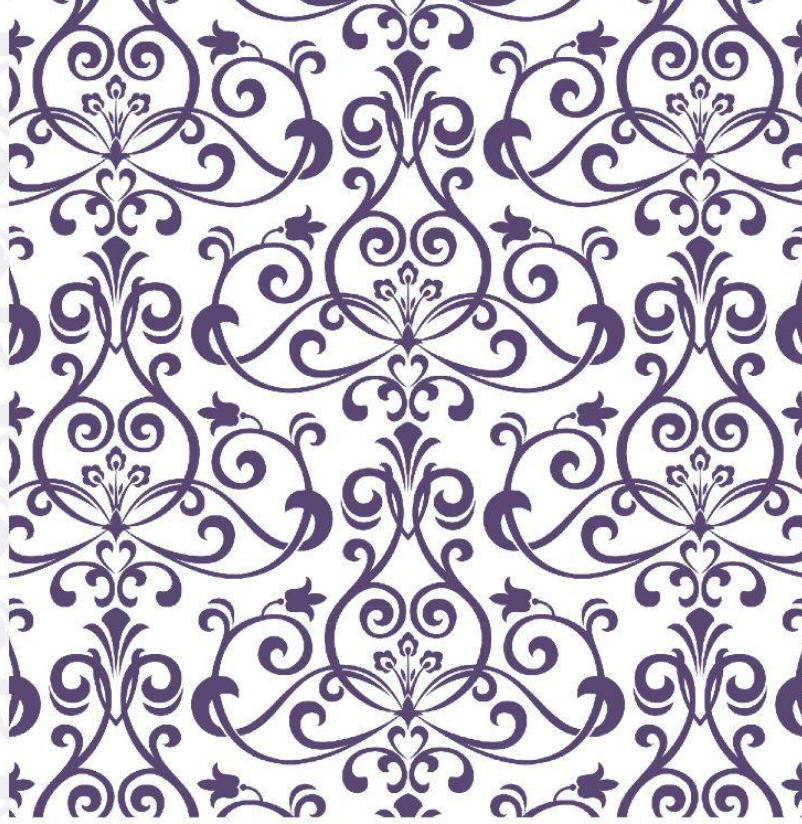


## A Brief History of Afternoon Tea

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.



## AFTERNOON TEA MENU

### ETTINGTON PARK

HOTEL  
STRATFORD-UPON-AVON, WARWICKSHIRE



## Hot Drinks

**English Breakfast** – A rich refreshing blend from the world's finest gardens

**Earl Grey** – Black tea delicately scented with natural oil of bergamot

**Lapsang Souchong** – From the Fujian Province in China this tea has a very clean smoky aroma

**Pure Assam** – A rich refreshing tea from Brahmaputra

**Darjeeling** - From gardens in the Himalayan foothills, this tea is light and golden with a subtle

*Please speak to a member of the team for a full list of fruit infusions available*

**Americano** - Hot water topped with a shot of espresso

**Cappuccino** - A double shot of espresso, steamed milk topped with foamed milk

**Latte** - A shot of espresso, topped with milk and a thick layer foamed milk

**Double/single Espresso** - A single or double shot of coffee

**Flat White** - A single shot of espresso topped with a dense milk foam

**Mocha** - An infusion of cappuccino and luxurious hot chocolate

**Hot Chocolate** - Delicious chocolate mixed with steamed milk

## Traditional Afternoon Tea

*Served with your choice of loose leaf tea or coffee*

### Savouries

Caramelised red onion sausage roll

Pesto and gruyere cheese quiche

### Finger sandwiches

Smoked salmon and dill crème fraîche

Chicken mayonnaise and spring onion

Smoked Applewood cheese and onion chutney

### Scones

Home-baked fruit and plain scones

Clotted cream and homemade strawberry preserve

### Patisserie selection

Ettington Park profiteroles, British strawberries, Chantilly cream

Peach Melba, raspberry compote

Fruit tarts, crème patisserie

Citrus poppy seed sponge, blueberry glaze

**£32 per person**