



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.



CORONATION AFTERNOON TEA

Available from the 6th to the 8th of May

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

Coronation 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

Treat yourself with our cocktails:

The Kings Maker or The Consort

Price per cocktail £10

Hand PICKED
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.