

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 Selection

Traditional English Breakfast

Classic traditional tasting tea with a strong, smooth dark and rich liquor.

Earl Grey

Blended with the oil of bergamot, this tea is light, aromatic and floral.

The Mighty Assam

A rich full bodied Indian tea that packs a strong malty punch.

Decaffeinated english breakfast

A tippy, golden, broken orange pekoe which is typical of assam teas.

Double mint infusion

A real burst of smooth peppermint and sweet spearmint.

Superfruity

A deliciously juicy and fruity blend, packed with wonderful countryside flavours- perfect for enjoying in the garden.

Redbush Caramel Velvet

Redbush flavoured with caramel and safflowers

Sencha green tea

Gentil. A little sweet, very easy to drink.

Elderflower & blossom Darjeeling

Light, sweet Darjeeling with a fragrant burst of elderflower

AFTERNOON TEA MENU

NORTON HOUSE

HOTEL & SPA

Traditional Afternoon Tea

Mature cheddar cheese and pickle on tomato bread
Wiltshire ham, english mustard, mayonnaise and salad on
brioche bun

Egg mayonnaise and watercress on onion bread
John Ross Jr smoked salmon and lemon cream cheese on
granary bread

Sun Blushed tomato and red onion quiche

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Warm Norton-made plain and fruit scones
Served with homemade strawberry jam, lemon curd and
clotted cream

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Carrot cake with cream cheese icing

Lime coconut meringue pie

White chocolate and strawberry delice

Dark chocolate and cherry mousse

£35 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

47 per person

Children's Afternoon Tea

Jam sandwich on white bread,
Cheese sandwich on white bread
Ham sandwich on white bread.

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Warm Norton-made plain and fruit scones

Served with homemade strawberry jam

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Chocolate nest

Brownie

Orange cupcake

Iced biscuit

Raspberry and white chocolate delice

17.5 per person

Plant Based Afternoon Tea

Vegan cheese and pickle sandwich on brown bread
Hummus salad sandwich on white bread,
BBQ soya bean strips, baby gem, vegan mayonnaise sandwich
on brown bread,
Cucumber, lemon and mint sandwich on white bread.

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Handmade warm plain and fruit scones served with
strawberry jam.

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Mini chocolate cherry tart

Chocolate orange finger

Victoria sponge

Lemon & poppy seed cake

Berry yoghurt shot.

35 per person

Non Gluten Containing Afternoon Tea

Mature cheese and tomato sandwich on gluten free bread,
Wiltshire ham, english mustard, mayonnaise sandwich on
gluten free bread

Egg mayonnaise and watercress sandwich on gluten free
bread

John Ross Jr smoked salmon and lemon cream cheese
sandwich on gluten free bread

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Warm Norton-made plain and fruit scones

Served with homemade strawberry jam, lemon curd and
clotted cream

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Mini pecan pie,

Victoria sandwich

Chocolate finger

Mini toffee cupcake

Coconut mousse, mango gel, lime

35 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.