

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.

Loose Leaf Tea Offering

Traditional English Breakfast

A golden, well-rounded cup of tea created to ease you gently into the day. Perfect with milk (and a touch of sugar can enhance the flavours) for a thoroughly British afternoon tea!

Double Mint Infusion

Full of minty fresh flavour, this infusion delivers a cooling caffeine-free brew. Reputed to aid digestion, it is ideal as an after dinner infusion.

Earl Grey

Light, aromatic and floral in character, blended with the oil of the citrus fruit bergamot, produces an aromatic floral blend.

Assam

Assam Tea is a black tea named after the region where it is produced, an area south of the eastern Himalayas, roughly the size of Ireland. This is a rich and robust tea with a delicious malty flavour.

Sencha Green Tea

Sweet, smooth and grassy. A beautiful refreshing green tea from Japan.

Elderflower Blossom & Darjeeling

Elderflower flavour black tea with marigold flowers and pink cornflowers. Light, sweet, with peachy notes and a fragrant burst of elderflower.

Super fruity

A deliciously juicy and fruity blend, packed with wonderful countryside flavours. It's ideal any time of day as it's naturally caffeine free.

AFTERNOON TEA MENU

NUTFIELD PRIORY

HOTEL & SPA
NUTFIELD, SURREY

Traditional Afternoon Tea

(kcal 1,721)

Smoked salmon and lemon crème fraiche

Honey-glazed ham and grain mustard

Cucumber and cream cheese

Beetroot and goat's cheese tart

Tomato and red onion pinwheel

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Handmade warm plain and fruit scones

Fruit jam and clotted cream

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Strawberry and basil panna cotta

Chocolate orange tart, pineapple marmalade jelly

Red velvet and raspberry cake, cream cheese frosting

White chocolate and passionfruit delice

Crème de cassis profiterole

£32.95 per person

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of

Bruno Paillard Champagne (175ml) to your

Traditional Afternoon Tea order

£43.45 per person

Children's Afternoon Tea

Chicken mayonnaise finger sandwiches

Ham finger sandwiches

Cheese finger sandwiches

Plain scone

Marshmallow, brownie, cake pop, flapjack

Hot chocolate

£15 per person

Why not treat yourself to...

Glass of Bruno Paillard Champagne £10.50

Glass of Bruno Paillard Rosé Champagne £15

Classic Champagne cocktail £13.50

Cream Tea

(kcal 946)

Freshly made fruit scones served with fruit jam and

Cornish clotted cream. Served with your choice of
freshly brewed tea or coffee

£10.50 per person

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

A discretionary service charge of 12.5% 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.