

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.

A selection of the finest teas

Traditional English Breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas

Earl Grey

High quality Chinese black tea and oil of bergamot. Beautifully scented with bold citrus flavours

Afternoon Tea

Black tea with a particularly lovely taste with malty undertones. Blended with leaves from Darjeeling and Ceylon

Lung Ching

Also known as “Dragonwell”, this is one of the most famous Chinese green teas worldwide. Medium body tea combining classic green tea qualities

White Jasmine and Apricot

Refreshing combination of white and green tea with succulent apricots

Rooibos Orange and Cactus Fig

A delicious blend packed with papaya, liquorice and orange

Whole leaf peppermint

Premium peppermint with mildly sweet undertones and a crisp, menthol freshness

Chamomile Flowers

A golden cup with a creamy and sweet infusion

Very Berry

A pure fruit tea consisting of a wide selection of juicy berries and dried papaya. Produces a deep red cup

Lemon & Ginger

A delicate herbal tea with a combination of lemongrass, lemon peel and ginger

AFTERNOON TEA MENU

WOODLANDS PARK
HOTEL

Traditional Afternoon Tea

Black truffle egg mayonnaise
Smoked salmon and yuzu cream cheese
Coronation chicken
English cucumber and sun-dried tomato hummus

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Lincolnshire poacher cheddar cheese and
gammon tart

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Freshly baked plain and fruit scones
Homemade strawberry jam and clotted cream

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Chocolate and orange ganache slice
Victoria sponge
Red berry cheesecake
Chocolate éclair

£35 per person

Children's Afternoon Tea

Lincolnshire poacher cheddar cheese
Honey roast ham
Chicken and mayonnaise
Homemade strawberry jam

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Mini scones with homemade jam and clotted cream

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Double chocolate brownie
Carrot cake
Clementine drizzle cake
Chocolate éclair

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Choice of orange, apple, pineapple or cranberry juice

£17.50 per person

Milkshake Afternoon Tea

Indulge in the perfect afternoon tea and add
your choice of milkshake:
Chocolate/Strawberry/Banana/Vanilla

£18.95 per person

*Hand*PICKED
HOTELS

Savoury Afternoon Tea

Black truffle egg mayonnaise
Smoked salmon and yuzu cream cheese
Coronation chicken
English cucumber and sundried tomato hummus

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Prawn cocktail wrap

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Lincolnshire poacher cheddar scones
Homemade onion chutney and cream cheese

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Woodlands' Cumberland sausage roll with piccalilli
Mini steak burger with relish
Smoked mackerel rillettes on sourdough toast
Lincolnshire poacher cheddar cheese and gammon tart

£35 per person

British Afternoon Tea

Enhance your afternoon tea by enjoying a glass of
Nyetimber Classic Cuveè (125ml) to your Afternoon Tea

£43.50 per person

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of

Bruno Paillard Champagne (125ml) to your

Afternoon Tea

£45.50 per person

Cream Tea

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

£12.50 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.