

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 late 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

English Breakfast

Afternoon Tea

Earl Grey

Orange blossom and fig

Green Tea

Rooibos orange with cactus

Ceylon decaffeinated tea

Peppermint

Chamomile

Super fruit

Lemon Ginger

AFTERNOON TEA MENU

ETTINGTON PARK
HOTEL

Traditional Afternoon Tea

Ham hock and apple sausage roll

Fig and gruyere quiche

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Coronation chicken finger sandwich

Goats cheese and red pepper mousse finger sandwich

Crayfish and lemon mayonnaise finger sandwich

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Handmade warm plain and fruit scones
with clotted cream and forest fruit preserve

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Red velvet brownie

Blackcurrant and lemon choux

Raspberry and lime posset

Banana and salted caramel sponge, cream cheese frosting

£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.

£48 per person

Children's Afternoon Tea

Gammon ham finger sandwich

Croxton Manor cheese finger sandwich

Mini brioche hot dog, tomato ketchup

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Ettington Park plain scone, clotted cream, strawberry jam

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Dark chocolate cupcake, chocolate ganache

Vanilla cake pop

Jammy sandwich biscuit

Strawberry mousse

£17.50 per person

Cream Tea

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

£12.50 per person

We are happy to cater to specific dietary requirements. Please let a member of the team know if you have any allergies or intolerances and we can work with you to provide a suitable menu

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.