

THE
EGERTON HOUSE
HOTEL



Afternoon Tea Menu

Rest, Revive, Rejuvenate

“Tea! Thou soft, thou sober, sage and venerable liquid,
Thou female tongue-running, smile-smoothing,
Heart-opening, wink-tipping cordiale, to whose glorious
insipidity owe the happiest moment of my life,
let me fall prostrate”

“The soothing rite that calms the soul, lifts the spirit
and makes any afternoon an extraordinary event”

~ Colley Cibber: *The Lady's Last Stake*, 1708

Afternoon Tea at The Egerton House Hotel is served daily
from 12.00pm until 6.00pm

THE HISTORY OF TEA

Afternoon Tea as a specific meal did not evolve until the beginning of the nineteenth century, although the drink had been popular since its introduction in 1559. Anna, Duchess of Bedford, invented the meal to fill the time between early luncheon and late dinner which she felt proved to be the low point of many a country house party.

As time progressed, it became a meal surrounded by etiquette and very strange customs; silver teapots, delicate china, cake stands, starched napkins, whether to pour the milk before or after the tea?

The heyday of Afternoon Tea was in the days of the British Empire when the “Sahib” and his family, having taken early luncheon, would have to wait until the cool of the late evening to take dinner.

Afternoon Tea once again filled the gap - when they returned home they brought the ceremony back home with them. It was at this point that the fashionable hotels took whole-heartedly to the serving of traditional afternoon and Devonshire cream teas.

We'd love for you to share photos of your Egerton Afternoon Tea experience on one of our Social Media sites



@EgertonHouseHotel



@Egerton_House



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Cream Tea

20.00

Your choice from our finest loose leaf teas with freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

Festive Afternoon Tea

60.00

Your choice from our finest leaf teas with homemade cakes including Christmas cake and Christmas Stollen, gingerbread man, mince pies, chocolate brownie with cranberry icing and orange macaroon.

Freshly cut sandwiches including organic smoked salmon on Cape seed loaf, free range egg mayonnaise on white bread, roast ham and English mustard on brown bread, cucumber and cream cheese on sundried tomato bread and turkey and cranberry sandwich on granary bread

Freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

Traditional Afternoon Tea

60.00

Your choice from our finest leaf teas with homemade cakes including toffee caramel cupcake coated with cream, chocolate orange brownie, lemon and poppy seed gateaux, blackberry macarons, apple and blackberry crumble and poached pear and almond tart

Freshly cut sandwiches including organic smoked salmon on Cape seed loaf, free range egg mayonnaise on white bread, roast ham and English mustard on brown bread, cucumber and cream cheese on sundried tomato bread and turkey and cranberry sandwich on granary bread

Freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

Champagne Afternoon Tea

77.00

The full traditional Afternoon Tea or Festive Afternoon Tea selection accompanied by a perfectly chilled glass of House Champagne

Teddy Bear's Picnic with Edwin

30.00

Specifically designed for children under the age of 12 years, a fine selection of sandwiches, freshly baked scones with Devonshire clotted cream, toffee caramel cupcake coated with cream, chocolate orange brownie and blackberry macarons accompanied by a delicious hot chocolate drink

Vegetarian Afternoon Tea

60.00

Your choice from our finest leaf teas with homemade cakes including toffee caramel cupcake coated with cream, chocolate orange brownie, lemon and Poppy seed gateaux, blackberry macarons, apple and blackberry crumble and poached pear and almond tart

Freshly cut sandwiches including free range egg mayonnaise on white bread, cucumber and cream cheese on sundried tomato bread, guacamole and rocket on white bread, grilled vegetables on granary baguette and Cheddar cheese and plum tomato on granary bread

Freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

Vegan Afternoon Tea

60.00

Your choice from our finest leaf teas with homemade vegan cakes including iced chocolate brownie, vanilla and coconut sponge, lemon drizzle cake, fruit and custard tartlet and vanilla cupcake

Freshly cut sandwiches including grilled vegetables on granary baguette, guacamole and rocket on white bread, chickpea-coronation on granary bread, cucumber on brown bread and tomato and olive tapenade on sun-dried tomato bread

Freshly home baked vegan plain and fruit scones served with a selection of preserves

Gluten Free Afternoon Tea

60.00

Your choice from our finest leaf teas with cakes including coffee and cinnamon cake, chocolate brownie, almond slice, orange cupcake, coconut and lemon cake and fruit tartlet

Freshly cut sandwiches including organic smoked salmon, free range egg mayonnaise, home cooked British ham, cucumber and cream cheese and Coronation chicken

Freshly baked fruit scones served with Devonshire clotted cream and selection of preserves

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

JING™

JING defines the modern tea ceremony, sourcing exceptional tasting teas, served with elegance, simplicity and confidence. Travelling thousands of miles each year, JING sources definitive examples of Asia's finest teas for the most sophisticated and discerning guests worldwide.

GREEN TEA

A great green tea is instantly accessible; offering vibrant grassy flavours, a sublime natural sweetness and a satisfying silky texture. Green tea has been a connoisseur drink in the East for centuries.

JADE SWORD, Guizhou, China

Clean, rounded, full and grassy with gentle seaweed complexities. Brisk and refreshing with a textured finish.

OO LONG TEA

Many consider oolong teas to offer the most complete tea drinking experience as they combine the freshness of green teas and the complexity of black teas in perfect balance.

PHOENIX HONEY ORCHID, Guangdong, China

Intensely aromatic with a beautifully structured honey-comb texture. Fragrant notes of peach and citrus over a gently honeyed base and a refreshingly bitter-edged finish.

BLACK TEA

JING's black teas are made from large leaf, offering a wealth of flavour which cannot be found in common black tea, made from the leaf fragments of inferior processing.

ASSAM BREAKFAST, India

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness. A rousing breakfast tea, perfect with or without milk.

DARJEELING 2ND FLUSH, India

The quintessential afternoon tea; fragrant and refreshing with body and depth. Rounded and warm, with notes of Muscatel grape, hop and fresh citrus.

ORGANIC BOHEA LAPSANG, Fujian, China

Gently smoky and smooth, balanced in a harmony of supple creamy, liquorice root flavour and almost peaty warmth. The authentic Lapsang tea.

EARL GREY, Sri Lanka

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic.

RED DRAGON, Yunnan, China

Red Dragon is a unique and exceptional tea, processed by masters as a black tea using a tea cultivar traditionally used for oolong tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

CHAI, Ceylon

A perfect example of what Chai should be - a blend of fine whole leaf Ceylon tea, with strength enough to shine alongside cardamom pods, star anise and a delicate blend of exotic spices. The resulting tea has a spicy flavour and sweet aroma.

WHITE TEA

White teas have a sweet flavour and soft texture without the vegetal quality of green tea. They are refreshing, thirst-quenching and easy-going on the palate. JING source white teas from Fujian Province, China - the home of the finest white teas.

WHITE PEONY, Fujian, China

Delightfully refreshing, rounded and full-flavoured, with sweet and fragrant notes of melon.

HERBAL INFUSIONS

Our herbal range is created using freshly picked and dried whole herbs, flowers or fruits. Although not really "tea" without *Camellia sinensis* at their base, they are packed with flavour and aroma and are naturally caffeine-free.

ROOIBOS, South Africa

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

WHOLE ROSEBUDS, Morocco

Beautiful and graceful, notes of sweet-edged rose with a refreshingly light and palate-cleansing finish.

BLACKCURRANT & HIBISCUS

Our blend of whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours. Unlike many varieties you will find, which offer strong aroma but a weak taste, this infusion has a long and intensely fruity finish.

FLOWERING TEA

(Available at a supplement of £2.50 per pot)

JING's flowering teas are made with green tea buds and beautiful aromatic flowers that instil the infusion with delicate floral scents. Our flowering teas are all individually hand-tied and served in a glass tea pot.

FLOWERING JASMINE & LILY, Fujian, China

A broad base of green tea buds topped with crown of orange lily-petals and a tower of jasmine flowers. A spectacular jasmine tea.

FLOWERING OSMANTHUS, Fujian, China

A base of green tea buds topped with orange lily petals and bursts of orange osmanthus blossoms. Beautifully sweet with notes of apricot and mango.