



The logo features a stylized, light-colored 'M' that overlaps the word 'Mercure' in a dark purple serif font. Below 'Mercure', the word 'HOTELS' is written in a smaller, dark purple, all-caps sans-serif font.

Mercure
HOTELS

AFTERNOON TEA MENU

AFTERNOON TEA

Origins

It is believed that credit for the custom of the Afternoon Tea goes to Anna, the 7th Duchess of Bedford in the early 19th century. The usual habit of serving dinner as late as 9pm left the Duchess hungry in the late afternoon. To stave off the hunger she would order tea, bread and butter and cakes to be served in her room. This was thought to be an excellent idea and the habit caught on and the afternoon tea was born.

Following on from this custom came the *'At Home'* – essentially an extension of the afternoon tea which involved inviting friends and relatives round for tea and sometimes entertainment – though more often just simple conversation and idle gossip. On every day at least one was held somewhere. The hostess remained home all day to receive guests, serve tea, cakes, sandwiches and other niceties and protocol demanded on receiving an *'At Home'* notice that unless regrets were sent, invitees must attend.

Afternoon Tea Today

The tradition of *'At Home'* has long died out, but the serving of Afternoon Tea continues. Many leading hotels serve Afternoon Tea from about 3pm until 5pm as well as cafes and tea shops. One well-known tea room, Bettys in Yorkshire, has a global reputation for serving the quintessential meal.

Serving Afternoon Tea

Afternoon tea traditionally starts with savory finger-sized smoked salmon, cucumber, or egg and mustard cress sandwiches – followed by scones with jam and cream (clotted cream in Devon), and finally a selection of cakes. Variations through Britain may include the serving of English Muffins, thinly sliced, hot buttered toast, crumpets, and in Scotland even a hot main course dish; bacon and eggs or a steak pie as favorites.

Tea is traditionally served from heavy, ornate, silver teapots into delicate bone China cups. Milk or lemon served with the tea is still a personal preference. The sandwiches, the scones and the cakes should arrive at table on tiered cake stands.

ALBRIGHTON HALL HOTEL

AFTERNOON TEA

A Selection of Home-made Sandwiches

Roast Ham with Mustard

Scottish Smoked Salmon with Cream Cheese

Free-range Egg Mayonnaise and Watercress

Tuna Mayonnaise

Cucumber and Cream Cheese

Mini Prawn Cocktail

Freshly baked homemade plain or fruit scones

Served with Cornish clotted cream and preserves

Selection of Pastries and Cupcakes

Chef to advise

All £19.50 per person

and served with your choice of:

Selection of teas, coffee

Da Luca Prosecco Tea - £30

A glass of 125ml - £7