

The Castle Hotel is proud to partner with Darvilles of Windsor, a long-established family business who have been supplying and blending tea since 1860 with the opening of their first tea shop. Since then, five generations of Darvilles have continued the tradition. Having held a Royal Warrant for 70 years, they continue to proudly supply the Royal Household with some of the finest quality teas.

LOOSE LEAF TEAS

English Breakfast

A full bodied blend of fine teas from Assam, Ceylon and East Africa. Perfect in the morning - great anytime.

Earl Grey

A subtle blend, elegantly scented with oil of bergamot. Traditionally served without milk.

Darjeeling

An outstanding tea from the foothills of the Himalayas. A distinctive flavour with a hint of Muscat.

Sencha Green

A light delicate green tea, rich in antioxidants, for health and vitality. Suitable for drinking at any time of the day.

Jasmine Huang Shan Ya

Created using the very finest quality green tea leaves from the mountains of Huangshan in the Anhui Province, this blend undergoes an intricate and unique processing method which sees only the finest jasmine buds picked just prior to blossoming. This is followed by the jasmine flowers layered over the green tea leaves for some hours until its exquisite fragrance is absorbed into the blend.

TISANES & INFUSIONS

Camomile

A delicate and soothing infusion, to help you relax and unwind. Caffeine free - suitable for drinking at any time of day.

Peppermint cut

A refreshing and soothing infusion made from the finest peppermint leaves. Caffeine free - suitable for drinking at any time of day.

Rooibos

Rooibos tea, originating from South Africa, boasts strong, hearty flavours, reminiscent of sweet, indulgent honey. It is caffeine free and low in tannins.

Elderflower and lemon mix

A lovely warming tisane with notes of lemongrass and elderberry. A refreshing tea with a fine citrus aroma. Perfect for a mid-afternoon brew.

Red berry mix

Red berry fruit tisane is a perfect example of a blend that looks just as visually striking in the jar as it does in your cup! Yet this beauty transcends when brewed, boasting a wonderful aroma and a rich fruity taste.

LEAF

AT
THE
CASTLE
HOTEL

ROYAL AFTERNOON TEA



LEAF

THE HISTORY OF

AFTERNOON TEA

Afternoon tea, that most quintessential of English customs is, perhaps surprisingly, a relatively new tradition. Whilst the custom of drinking tea dates back to the third millennium BC in China and was popularised in England during the 1660s by King Charles II and his wife the Portuguese Infanta Catherine de Braganza, it was not until the mid 19th century that the concept of 'afternoon tea' first appeared.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840.

The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.



ROYAL AFTERNOON TEA

40.00pp

SAVOURY SELECTION

Smoked Salmon and Dill Mousse

Savoury choux bun

Wiltshire Ham

Mustard mayonnaise on white bread

Grilled Courgette and Roasted Pepper (V)

Hummus and garden herb pesto on wholemeal bread

Coronation Chicken Wrap

FRESHLY BAKED SCONES

Homemade Fruit and Plain Scones

Homemade British berries jam and Devonshire clotted cream

SWEET TREATS

Lemon Meringue Tartlet

Lime and ginger jelly, lime zest

Dark Chocolate Mousse Drop

Cherry compote and chocolate biscuit

Choux Bun Sandwich

Matcha diplomat cream and compressed strawberry

Lavender Macaron

Rhubarb mousseline, rhubarb gel

For a celebratory indulgence with your afternoon tea

Glass of House Champagne

11.00

The Garden Spritz

Argentinian sparkling wine with Seville orange

12.00

The Botanical G&T

Rosemary infused gin, pink grapefruit juice and Fevertree Mediterranean tonic

9.00

CHILDREN'S AFTERNOON TEA

25.00

Finger Sandwiches

Mixed berry jam (V), ham and mayonnaise, cheddar cheese (V)

Freshly Baked Scones

Homemade fruit and plain scones, British berries jam and Devonshire clotted cream

Sweet Treats

Mango mousse duckling, mixed berry cheesecake, creamy doughnut with chocolate sauce, chocolate piggy bank surprise with marshmallow and popping candy

(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free 🌱 - plant based