

# Afternoon Tea, A very English Tradition

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid - 17th century that tea first appeared in England.

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 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.

This pause for tea became a fashionable social event and during the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.



# Tisane and Speciality Tea Selection

# Chunmee Taipan Superior

The first "luxury" tea developed for the Western tastes still manufactured after old techniques with a very fine, emerald eyebrow shaped leaf and a sweet mild yellow green infusion.

#### **Jasmine Blossom**

Green tea with exotic eastern flavours of jasmine that blooms in May for the most intense aroma.

### Chantilly Cream Chai Cha

A flavoured white tea using Pai Mu Tan leaves from a vertical tea bush known as Narcissus (Chaicha) blended with an array of floral petals and naturally flavoured with Pomegranate and vanilla.

### **Exotic Strawberry and Kiwi**

Bold and intense strawberry and kiwi flavours make for a truly thirst-auenchina tea.

#### **Tropical Mango**

Natural dried apple pieces, Hibiscus, Rosehip and natural flavours, tropical mango fruit tea has such a great flavour without being overly sweet, packed with vitamin C and caffeine free.

## **Together Mint**

A truly refreshing blend combining peppermint and spearmint leaves with blue cornflower petals for decoration. A great tea which is caffeine free and a refreshing drink anytime of the day.

#### Time Out

A sumptuous blend of calming herbs and spices with the help of luxury camomile rooibos, lemon balm, lemon Verbena, cinnamon, passionflower and orange peel.

#### Jasmine Chai

Jasmin, Rose and Lavender petals add exquisite floral notes to a traditional chai mix blend with a full-bodied Assam. A warming spice flavour is provided by ginger and cardamom mixed with cinnamon, cloves and nutmea.

#### Malibu Dream Fruit Tea

A truly dreamy fruit tea with an exceptional tropical taste highlighted by the addition of coconut

#### Caramel Cream Flavoured Black Tea

Butterscotch taste blended with natural flavour of creamy caramel, a hint of vanilla and premium Ceylon black tea.

#### Mint Chocolate Rooibos

Cocoa pieces and organic peppermint are combined with premium rooibos tea to bring a refreshing, healthy drink.

#### Hanbury Manor Marriott Hotel & Country Club Cambridge Road, SG12 0SD, 01920487722

# Tisane and Speciality Tea Selection



## Classic Royal Tea Blend

Full bodied with a wonderful depth of flavour, Classic Royal harnesses toasty notes from the Darjeeling, true malty flavour from the Assam and a bright, lively flavour from the premium Ceylon tea.

## **English Breakfast**

The perfect "pick-me-up" tea to drink at any time of the day, the traditional English Breakfast tea is both bright and full-bodied.

## **Decaf English Breakfast**

Using the flowery orange pekoe from the Dimbula region of Sri Lanka this Ceylon tea is full-bodied and retains its balanced astringency and floral notes.

#### **Earl Grey**

A light tea, pale gold in colour using natural flavours and oils balanced with the natural brightness of Ceylon tea that gives the Earl Grey its distinctive flavour of bergamot without the overpowering perfume.

#### **Russian Earl Grey**

Adding sweet blends of spices and citrus fruits to black tea is done by naturally dried Thai lemongrass and sun ripened, dried orange peel helping to create a wonderful smooth, sweet and refreshing tea.

#### **Bukhial Assam**

Grown on the south side of the Brahmaputra river in the remote region of Nagaland, this Assam tea grows slowly with a lower yield resulting in the intense flavours of strong and rounded Malt.

#### **Tukdah Darjeeling**

From Tukdah tea estate high in the hills, this classic Darjeeling Tea is bright and full-flavoured with its characteristic Muscatel flavour and hints of nuttiness.

# **Lovers Leap Ceylon**

A truly delightful, medium bodied, flavoursome tea from one of the best tea gardens in Sri Lanka. Grown at high altitude amongst steep hills you can be sure of tasting a wonderful piquant cup with real Ceylon Tea.

# Pomegranate and Hibiscus

An interesting combination of the gunpowder leaf and naturally dried hibiscus and rosehip resulting a sweet berry astringency complimented by the hint of grassy notes. A truly smooth and refreshing tea.

#### Russian Caravan

Fallowing the history of Silk Road tradition, Russian Caravan is an excellent combination from Assam Lapsang Souchong (for a smokey hint of camp fires) and a light, bright Ceylon tea.

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our team members for assistance.

All prices are inclusive of VAT and an optional 12.5% service charge will be applied to your bill.

# Vegetarian/Vegan Afternoon Tea (3032)

Finger Sandwiches

Cucumber and mint on white bread
Crushed avocado, spinach and tomato on white bread
Vegan cheddar and onion chutney wrap
Aubergine caviar, piquillo pepper on mini brioche

**∞**6 €

Plain and sultana scones, Strawberry jam and clotted cream

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Selection of pastries

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Choose from our selection of speciality teas

(Minimum of 48 hours' notice is required for gluten and vegan options.)

# **Traditional Afternoon Tea**

Finger Sandwiches

Chicken tikka wrap
Cucumber, minted Greek yogurt on white bread
Egg and cress on white bread
Ham hock, piccalilli on mini brioche
Smoked salmon, dill cream on white

**∞** 

Plain and fruitcake scones, Strawberry jam and clotted cream

**∞**6 €

Selection of pastries

3 60

Choose from our selection of speciality teas

(Minimum of 48 hours' notice is required for gluten and vegan options.)

# Traditional Afternoon Tea (Monday to Sunday)

Traditional afternoon tea (3163c) £50.00

Traditional afternoon tea with glass of bubbly (4079c) £55.00

Traditional tea with glass of champagne (3203c) £60.00

\*\* Prices displayed are Per Person\*\*

\*\* Maximum seating for all reservations is two hours from booking time\*\*