

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

## *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.

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

## **Cream Tea**

**17.00**

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

## **Flowering Afternoon Tea**

**35.00**

Your choice from our finest leaf teas with homemade cakes including Poppy seed cupcake coated with cream and poppy red dusting, chocolate brownie topped with rose water icing, lemon verbena infused cake, Viola macaroons, delicately scented Lavender cheese cake and flowering fruit tartlet

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 Mediterranean bread and Coronation chicken on granary bread

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

## **Champagne Afternoon Tea**

**48.00**

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

## **Teddy Bear's Picnic with Edwin**

**15.00**

Specifically designed for children under the age of 12 years, a fine selection of sandwiches, freshly baked scones with Devonshire clotted cream, delicately scented Lavender cheese cake, chocolate brownie topped with rose water icing and Viola macaroons accompanied by a delicious hot chocolate drink

## **Vegetarian Afternoon Tea**

**35.00**

Your choice from our finest leaf teas with homemade cakes including Poppy seed cupcake coated with cream and poppy red dusting, chocolate brownie topped with rose water icing, lemon verbena infused cake, Viola macaroons, delicately scented Lavender cheese cake and flowering fruit tartlet

Freshly cut sandwiches including free range egg mayonnaise on white bread, cucumber and cream cheese on Mediterranean bread, Goat's cheese and rocket on granary bread, grilled Mediterranean vegetables on brown bread and Cheddar cheese and plum tomato on white bread

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

## **Gluten Free Afternoon Tea**

**35.00**

Your choice from our finest leaf teas with cakes including carrot cake cupcake, mixed fruit tartlet, fruit cake, Victoria sandwich and cookies

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.

## **OOLONG 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 2<sup>ND</sup> 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.

## **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.

## FLOWERING TEA

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.

## 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.