

A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a “sinking” feeling during late afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Tea Selection

Traditional English Breakfast

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas

Earl Grey

High quality Chinese black tea and oil of bergamot. Beautifully scented with bold citrus flavours

Afternoon Tea

Black tea with a particularly lovely taste with malty undertones. Blended with leaves from Darjeeling and Ceylon

Lung Ching

Also known as

White Jasmine and Apricot

Refreshing combination of white and green tea with succulent apricots

Rooibos Orange and Cactus Fig

A delicious blend packed with papaya, liquorice and orange

Whole Leaf Peppermint

Premium peppermint with mildly sweet undertones and a crisp, menthol freshness

Chamomile Flowers

A golden cup with a creamy and sweet infusion

Very Berry

A pure fruit tea consisting of a wide selection of juicy berries and dried papaya. Produces a deep red cup

Lemon and Ginger

A delicate herbal tea with a combination of lemongrass, lemon and ginger

REGENCY AFTERNOON TEA MENU

Available Saturday 18th May 12pm - 4pm

WOODLANDS PARK
HOTEL



Regency Afternoon Tea

Woodland's Park sausage roll

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Smoked salmon and cream cheese sandwiches

Ham and mustard sandwiches

Coronation chicken sandwiches

Cucumber and watercress sandwiches

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Handmade warm plain and fruit scones

Strawberry jam and clotted cream

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Blueberry choux, white chocolate crèmeux

Lychee, raspberry and rose panna cotta, sable biscuit

Tiramisu spiral

Triple chocolate gateaux

£35 - Includes a 'Birds and The Bees' cocktail each per person

Children's Afternoon Tea

Lincolnshire Poacher cheddar cheese sandwiches

Honey roast ham sandwiches

Chicken and mayonnaise sandwiches

Homemade strawberry jam sandwiches

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Mini scones

with homemade jam and clotted cream

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Double chocolate brownie

Carrot cake

Clementine drizzle cake

Chocolate éclair

£17.50 - With a choice of orange, apple, cranberry or pineapple juice per person

We are happy to cater to specific dietary requirements. Please let a member of the team know if you have any allergies or intolerances and we can work with you to provide a suitable menu

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.