

History of Afternoon Tea

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 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.

Selection of Teas

English Breakfast
Earl Grey
Green Tea
Camomile
Darjeeling
Assam
Supper fruity
Peppermint
Decaffeinated

Alternatively, Marcliffe filter coffee is also available upon request

Sandwiches

John Ross Jnr Smoked Salmon, Cream Cheese
Pink Roast Beef, Horseradish, Watercress
Norwegian Prawns, Avocado
Home Cured Ham, Cracked Mustard
Lockerbie Mature Cheddar, Roast Ham and Mayonnaise
Pacific Tuna, Red Onion
"Katy's" Free Range Eggs (Torphins) (V), Mayonnaise, Cucumber
Avocado, Plum Tomato, Rocket (V)
Coronation Chicken

Scones and Pastries

Freshly Baked Raisin and Plain Scones
with Clotted Cream and Strawberry Jam
Assortment of Afternoon Tea Pastries and Cakes

Traditional Afternoon Tea £25 per person
Champagne Afternoon Tea £35 per person
Prosecco Afternoon Tea £33 per person
Bellini Afternoon Tea £34 per person

Please advise us in advance if you have any special dietary requirements.