



## Birchall Tea Selection

Great Rift | *Full body breakfast tea*  
Virunga Afternoon Tea | *Light and smooth tea*  
Great Rift Decaf | *Caffeine free breakfast tea*  
Virunga Earl Grey | *Citrus with spicy floral notes*  
Darjeeling | *Rich flavour with a floral aroma*  
Green Tea | *Natural source of antioxidants*  
Organic Redbush | *Naturally caffeine free rich tea*  
Camomile | *Soothing & delicate*  
Peppermint | *Fresh & invigorating*  
Jasmine Tea Pearls | *Exotic & enchanting*  
Lemongrass and Ginger | *Lively & spicy*  
Red Berry and Flower | *Fruity & refreshing*  
Green Tea and Peach | *Floral & cleansing*  
Lapsang Souchong | *Smooth & smoky*  
Oolong | *Fresh & delicate*  
Virunga Chai | *Bright & Spicy New!*

## Coffee Selection

Cafetiere of Ground Columbian or Decaffeinated  
Cappuccino or Espresso

Mocha | *A blend of Espresso, Chocolate and steamed milk*

Café Vienna | *Rich aromatic coffee with a hint of Cinnamon*

Café Latte | *Espresso and Steamed Milk*

## Liqueur Coffee Menu

Irish Coffee – Whiskey	£12.65
French Coffee – Grand Marnier	£12.65
Seville Coffee – Cointreau	£12.65
Calypso Coffee – Tia Maria	£12.65
Italian Classico – Amaretto	£12.65

Or £4.55 supplementary charge if taken with Afternoon Tea

## Champagne & Wines

175 ml Bottle

Louis Roederer, Brut, France	£27.00	£101.00
Canard Duchêne, Brut, France	£20.00	£73.00
Bluebell Hindleap Sparkling Rosé, England	£16.50	£62.00
Ridgeview Bloomsbury, Brut, England	£22.00	£82.00

Available in 125ml - please ask for details

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.



*“Yes, that’s it! Said the Hatter  
with a sigh, it’s always tea time.”*

*Lewis Carroll, Alice in Wonderland*

## The History of Afternoon Tea

Afternoon tea, that most quintessential of English customs, is a relatively new tradition. 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. However, it was not until the mid-19th century that the concept of ‘Afternoon Tea’ first appeared.

Introduced to 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.

During the 1880’s upper-class and society women would change into long gowns, gloves and hats for their afternoon tea, which was served in the drawing room between four and five o’clock.

Traditional afternoon tea consists of a selection of dainty sandwiches, scones served with clotted cream and preserves, cakes and pastries. Tea grown in India or Ceylon is poured from silver tea pots into delicate china cups.

To experience the best of the afternoon tea, indulge yourself with a trip to any of the Elite Hotels where we pride ourselves on maintaining the full tradition of Afternoon Tea in exquisite surroundings, although long gowns and gloves are optional!



## Traditional Ashdown Park Afternoon Tea

*Served daily 1.30pm - 6pm*

A Selection of Afternoon Tea Sandwiches:

Smoked Scottish Salmon & Cream Cheese (F,G,M)

Cucumber, Cream Cheese and Soft Herbs (G,M)

Egg Mayonnaise with Mustard Cress (E,G,Mu)

Honey Roasted Ham & Mustard (Mu,G)

Warm Freshly Baked Scones served with Dorset Clotted Cream & Tip Tree Strawberry Preserve (M,G,Su)

An assortment of homemade Cakes & Pastries from our Patisserie (E,G,M,N)

Choice of Blended Teas, Fresh Ground Coffee or Hot Chocolate. Please refer to our list of speciality teas and coffees to make your selection.

*Monday - Friday Per Person £34.50 or Per Couple £65.00  
Saturday & Sunday Per Person £36.00 or Per Couple £68.00*

## Champagne Afternoon Tea

The Ashdown Park Afternoon Tea, accompanied with a of glass of Canard Duchêne Cuvee Leonie Champagne

*Monday - Friday Per Person £51.50 or Per Couple £98.00  
Saturday & Sunday Per Person £53.00 or Per Couple £101.00*

## LYSERØD Afternoon Tea

The Ashdown Park Afternoon Tea accompanied with a glass of Lyserød Sparkling Tea (0% Alcohol)

*Monday - Friday Per Person £51.50 or Per Couple £98.00  
Saturday & Sunday Per Person £53.00 or Per Couple £101.00*

## Sussex Afternoon Tea

The Ashdown Park Afternoon Tea accompanied with a glass of Ridgeview Bloomsbury Sparkling Wine with Truffles

*Monday - Friday Per Person £46.50 or Per Couple £88.00  
Saturday & Sunday Per Person £48.00 or Per Couple £91.00*



## Winnie the Pooh Afternoon Tea

*Served daily 1.30pm - 6pm*

Hunny Sandwiches (G,M)

Rabbit's Carrot Sticks

Roo's Fruit Salad

Kanga's Cup Cake (M,E,G)

Tigger's Sponge (M,E,G)

Owl's Popped Corn (G)

With a choice of Chilled Milk or Orange Squash

*£16.00 Per child*

## Gluten Free Afternoon Tea

*Served daily 1.30pm - 6pm*

Selection of Afternoon Tea Sandwiches served on Gluten Free Bread:

Smoked Scottish Salmon & Cream Cheese (F,M)

Cucumber, Cream Cheese and Soft Herbs (M)

Egg Mayonnaise with Mustard Cress (E,Mu)

Honey Roasted Ham & Mustard (Mu)

Warm Gluten Free Scones served with Dorset Clotted Cream & Tip Tree Strawberry Preserve (M,Su)

Selection of Gluten Free Cakes and Pastries (E,M,N,So)

Choice of Blended Teas, Fresh Ground Coffee or Hot Chocolate. Please refer to our list of speciality teas and coffees to make your selection.

*Monday - Friday Per Person £34.50 or Per Couple £65.00  
Saturday & Sunday Per Person £36.00 or Per Couple £68.00*

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish

G – cereals containing gluten L – lupin

M – milk & dairy Mo – molluscs Mu – mustard

N – tree nuts P – peanuts Se – sesame

Sh – shellfish So – soybeans

Su – sulphur dioxide & sulphites

PB – Plant Based V – vegetarian

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