



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	£101
Canard Duchêne, Brut, France	£20	£73
Bluebell Hindleap Sparkling Rosé, England	£16.50	£62
Ridgeview Bloomsbury, Brut, England	£22	£82

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!



Winnie the Pooh Afternoon Tea

Served daily 1.00pm – 5.00pm

Hunny Sandwiches (G,M)
Rabbit's Carrot Sticks & Hummus (Se)
Roo's Mixed Berry Pot
Kanga's Cookie Sandwich(M,E,G,So))
Tigger's Chocolate & Orange Cupcake (M,E,G,So))
Owl's Popped Corn (G)
With a choice of Chilled Milk, Orange Squash or Hot Chocolate

£16 Per child

Gluten Free Afternoon Tea

Served daily 1.00pm – 5.00pm

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 (Please ask for Allergens on our Gluten free cakes)

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

£36.00 Per Person

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.



Traditional Ashdown Park Afternoon Tea

Served daily 1.00pm – 5.00 pm

A Selection of Afternoon Tea Sandwiches:
Smoked Scottish Salmon & Cream Cheese (F,G,M)
Honey Roast Ham with English Mustard (G,Mu,M)
Egg Mayonnaise with Cress(G,Mu,E)
Pork & Apple Sausage Roll (E,G,Mu)
Chicken, Bacon & Mustard Brioche Roll (Mu,E,G,M)
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 (Please ask for allergens for our cakes)

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

£36.00 Per Person

Champagne Afternoon Tea

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

£53.00 Per Person

LYSERØD Afternoon Tea

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

£53.00 Per Person

Sussex Afternoon Tea

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

£48.00 Per Person

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