

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 later 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.

A selection of the finest teas

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 “Dragonwell”, this is one of the most famous Chinese green teas worldwide. Medium body tea combining classic green tea qualities

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 & Ginger

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

AFTERNOON TEA MENU

WOODLANDS PARK
HOTEL

Traditional Afternoon Tea

Honey roasted ham and mustard
Cucumber and creme fraiche
Black brioche, smoked salmon, dill cream cheese
Truffled egg mayonnaise

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Freshly baked Plain & Fruit Scones
with Strawberry Jam and Cornish Clotted Cream

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Raspberry matcha éclair
Milk chocolate crèmeux flower pot
Blueberry yogurt panna cotta
Lemon and passion fruit delice, lemon shortbread

£37.50 per person

Children's Afternoon Tea

Mature cheddar cheese
Honey roast ham
Cucumber and creme fraiche
Chutney and Hummus Dips

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Freshly baked Scone
with Strawberry Jam and Cornish Clotted Cream

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Blueberry panna cotta
Milk chocolate crèmeux flower pot
Vanilla sponge "cake pop"

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Choice of orange, apple, pineapple or cranberry juice

£18 per person

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of
Bruno Paillard Champagne (125ml) to your

Afternoon Tea

£50.50 per person

Savoury Afternoon Tea

Ham and wholegrain mustard
Cucumber and cream cheese
Black brioche, smoked salmon and dill cream cheese
Truffled egg mayonnaise

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Sussex charmer cheese scones, house chutney and
cream cheese

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A selection of chefs savory treats of the day

£37.50 per person

Plant-based and Gluten Free Afternoon Tea

Roasted red pepper, olive and basil
Sun-blushed and fresh tomato with rocket
Spiced avocado, chilli and lemon
Cucumber and Kingfisher farm watercress

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Vanilla fruit scones with strawberry jam

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Carrot cake
Raspberry finger

White chocolate and rhubarb cube
Dark chocolate and caramel pebble

£37.5 per person

Cream Tea

Freshly made fruit scones served with jam and
Cornish clotted cream. Served with your choice of
freshly brewed tea or coffee

£13.50 per person

*Hand*PICKED
HOTELS

Prices and dishes correct at time of publishing. A 12.5% service charge 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.