

THE
EGERTON HOUSE
HOTEL



The Tea Room at The Egerton House Hotel

Afternoon Tea £75 | Add Champagne £94

We are delighted to present to you our summertime afternoon tea, offering a selection of floral inspired and classic summertime cakes and sweet treats.

Berries & Cream

Fluffy Victoria sponge cake layered with raspberry jam, vanilla cream and topped with summer berries

Chocolate Delight

Chocolate sponge cake with a dark chocolate mousse and rich chocolate ganache

Summer Celebration

Vanilla custard tart with a strawberry gel and elderflower infusion

'Flower Pot'

Chocolate 'soil' with salted caramel gel and edible flowers

Flower Garden

Rhubarb & rose cake with rhubarb cream, white chocolate and rose petals

Summer Picnic

Lavendar and lemon biscuits

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. Our prices include VAT at current standard rate and an optional 15% service charge will be added to your bill.

If you require further information on the allergen content of our foods, please ask a member of our team.

YOUR CHOICE OF

Traditional

This tea includes a selection of up to 6 cakes from our tea room selection of tantalising sweet treats and is served with freshly home baked plain and fruit scones served with Devonshire clotted cream, strawberry jam and lemon curd.

Accompanied with a selection of freshly cut sandwiches including H Forman and Son smoked salmon, free-range egg mayonnaise, Cheddar cheese & plum tomato, cucumber & cream cheese, and coronation chicken.

Vegetarian

This tea includes a selection of up to 6 cakes from our tea room selection of tantalising sweet treats and is served with freshly home baked plain and fruit scones served with Devonshire clotted cream, strawberry jam and lemon curd.

Accompanied with a selection of freshly cut sandwiches including free-range egg mayonnaise, cucumber & cream cheese, guacamole & rocket, grilled vegetables, and Cheddar cheese & plum tomato.

Vegan

This tea includes a selection of up to 6 cakes from our tea room selection of tantalising sweet treats, with vegan alternatives prepared by our kitchen team. Served with freshly home baked plain and fruit scones served with Devonshire clotted cream, strawberry jam and raspberry jam.

Accompanied with a selection of freshly cut sandwiches including grilled vegetables, guacamole & rocket, coronation chickpea, cucumber, and tomato & olive tapenade.

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Gluten-Free

This tea is prepared by our kitchen team and includes coffee cake, orange and almond cake, coconut and lemon cupcake, chocolate brownie, and hazelnut ball. Served with freshly home baked scones with Devonshire clotted cream, strawberry jam and lemon curd.

Accompanied with a selection of freshly cut sandwiches including fillings from either our traditional, vegetarian or vegan selection.

Children's Tea Party £45

This tea includes a selection of up to 3 cakes from our tea room selection of tantalising sweet treats and is served with freshly home baked plain and fruit scones served with Devonshire clotted cream, strawberry jam and lemon curd.

Accompanied with a selection of freshly cut sandwiches including free-range egg mayonnaise, roast ham & butter and peanut butter with strawberry jam.

Cream Tea £30

Your choice from our finest loose leaf teas with freshly home baked plain and fruit scones served with Devonshire clotted cream, homemade lemon curd and strawberry jam.



CHAMPAGNE

Lanson Le Black Reserve

Lanson Rosé

Laurent Perrier

COCKTAILS

Shaken Martinis £21

Passion fruit, lychee, pomegranate

Amaretti Sour £16

(Non-alcoholic)

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TEA SELECTION

JING defines the modern tea ceremony, sourcing exceptional tasting teas, served with elegance, simplicity and confidence. Travelling thousands of miles each year, JING sources definitive examples of Asia's finest teas for the most sophisticated and discerning guests worldwide.

BLACK TEA

Assam Breakfast

INDIA

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness. A rousing breakfast tea, perfect with or without milk.

Darjeeling 2nd Flush

INDIA

The quintessential afternoon tea; fragrant and refreshing with body and depth. Rounded and warm, with notes of Muscatel grape, hop and fresh citrus.

Earl Grey

SRI LANKA

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic.

Red Dragon

YUNNON, CHINA

Red Dragon is a unique and exceptional tea, processed by masters as a black tea using a tea cultivar traditionally used for oolong tea. This gives the tea a syrupy, rich texture, fruity aroma and an enticing flavour of dark berries, ginger, caramel and chocolate.

Chai

INDIA

A perfect example of what Chai should be - a blend of fine whole leaf Ceylon tea, with strength enough to shine alongside cardamom pods, star anise and a delicate blend of exotic spices. The resulting tea has a spicy flavour and sweet aroma.

Decaffeinated Ceylon

SRI LANKA

A satisfyingly smooth infusion of malty, rich, full-body tea with notes of dried fruit. Bold flavour without the caffeine.

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GREEN TEA

Jade Sword

GUIZHOU, CHINA

Clean, rounded, full and grassy with gentle seaweed complexities. Brisk and refreshing with a textured finish.

OOLONG

Phoenix Honey Orchid

GUANGDONG, CHINA

Intensely aromatic with a beautifully structured honeycomb texture. Fragrant notes of peach and citrus over a gently honeyed base and a refreshingly bitter-edged finish.

WHITE TEA

White Peony

FUJIAN, CHINA

Delightfully refreshing, rounded and full-flavoured, with sweet and fragrant notes of melon.

HERBAL INFUSIONS

Rooibos

SOUTH AFRICA

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla.

Whole Rosebuds

MOROCCO

Beautiful and graceful, notes of sweet-edged rose with a refreshingly light and palate-cleansing finish.

Chamomile

CROATIA

Whole organic chamomile flowers with summery aromas and wonderfully soothing mellow notes.

Blackcurrant & Hibiscus

Our blend of whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion bursting with berry flavours. Unlike many varieties you will find, this infusion has a long and intensely fruity finish.

FLOWERING TEA

Flowering Jasmine & Lily

FUJIAN, CHINA

A broad base of green tea buds topped with a crown of orange lily petals and a tower of jasmine flowers. A spectacular jasmine tea

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