

## Tea Selection

### English Breakfast Tea

A robust and malty black tea, which is a delicious combination of Assam and Ceylon teas, carefully blended to create a full-bodied, strong cup of breakfast tea. A dark copper cup, with a hearty flavour, ideally taken with milk.

### Earl Grey

Early Grey is one of the most widely drunk teas in the world and its distinct flavour is a result of combining high quality Chinese black tea and oil of bergamot. A beautifully scented tea with bold citrus flavours, embodying the finest English tea.

### Lung Ching

Also known as 'Dragonwell', this is one of the most famous Chinese green teas worldwide, renowned for its quality and remarkable flavour. This medium bodied tea smoothly combines the classic green tea character, with sweet and slightly toasty notes.

### Whole Leaf Peppermint

This premium whole leaf peppermint has mildly sweet undertones and a crisp, menthol freshness that can be enjoyed all day long. Peppermint is well known for being a fantastic digestive tonic and a stimulant for the mind and body.

### Chamomile Flowers

These lovely flowers produce a golden cup with a creamy sweet infusion. Chamomile tea is an all-time favourite when it comes to calming the nerves, soothing irritability, and comforting the digestive system.

### Orange Blossom

Refreshing and reminiscent of summer, this white tea blend captures the essence of ripe oranges, by infusing soft white and vibrant green tea leaves with essential oil and orange pieces.

### Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones, which has retained its character by a flavour protecting CO2 decaffeination method. This tea is ideal for those who want to reduce caffeine in their diet.

## Coffee/Hot Drinks Selection

Espresso double (kcal 0)

Cafetière coffee\* (kcal 36)

Americano (kcal 0)

Cappuccino\* (kcal 65)

Café latte\* (kcal 97)

Café mocha\* (kcal 93)

Hot chocolate\* (kcal 307)

Loose leaf tea\* (kcal 19)

\*Made with semi-skimmed milk.

Soy and oat milk available.

AFTERNOON TEA

RHINEFIELD HOUSE  
HOTEL



## Classic Afternoon Tea

### First course

Roast Hampshire beef, horseradish  
Dorset coastal cheddar, red onion chutney  
Smoked salmon, cream cheese & cucumber

### Second course

New Forest pork & wild mushroom pithivier, red wine gravy  
Rosemary goat's cheese, roasted red pepper & basil tart

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Fruit & plain scones  
Clotted cream & strawberry jam

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### Third Course

Miso caramel chocolate tart  
Carrot cake, orange and vanilla cream cheese  
White chocolate & blackberry Swiss roll  
2,645 kcal

**£42 per person**

## Champagne Afternoon Tea

For the height of decadence, add a chilled glass of  
Bruno Paillard Champagne (125ml) to your  
Traditional Afternoon Tea order.

**£55 per person**

## Vegan Afternoon Tea

### First Course

Herb-roasted vegetables, vegan garlic mayonnaise  
Heritage tomato & basil  
Avocado, watercress & lemon

### Second Course

Roast butternut squash & harissa  
Wellington Heritage beetroot & tomato, crispy tofu & chicory salad

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Fruit & plain scones Vegan cream & strawberry jam

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### Third Course

Blackberry & coconut tart  
Dark chocolate brownie  
Lemon drizzle cake

1,790 kcal

**£42 per person**

## Vegetarian Afternoon Tea

### First Course

Herb-roasted vegetables, garlic mayonnaise  
Dorset coastal cheddar, red onion chutney  
Avocado, watercress & lemon

### Second Course

Roast butternut squash & harissa Wellington  
Rosemary goat's cheese, roasted red pepper & basil tart

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Fruit & plain scones  
Clotted cream & strawberry jam

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### Third Course

Miso caramel chocolate tart  
Carrot cake, vanilla cream cheese  
Lemon drizzle cake

2,508 kcal

**£42 per person**

## Gluten-Free Afternoon Tea

### First Course

Roast Hampshire beef, horseradish  
Dorset coastal cheddar, red onion chutney  
Smoked salmon, cream cheese & cucumber

### Second Course

Guinea fowl terrine, orange & chicory  
Rosemary goat's cheese, roasted red pepper & basil tart

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Fruit & plain scones  
Clotted cream & strawberry jam

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### Third Course

Triple chocolate brownies  
Miso caramel chocolate tart  
Lemon drizzle cake

2,556 kcal

**£42 per person**

We are happy to cater to specific dietary requirements, vegan options are available on request. Please let us know if you have any allergies or intolerances and we can work with you to provide a suitable menu.

**Prices and dishes correct at time of publishing.**

**A discretionary service charge of 12.5% 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.