



YORKSHIRE
Afternoon Tea



OULTON HALL
HOTEL, SPA & GOLF RESORT



THE *Drawing Room*

We are proud to host afternoon tea in our drawing room where the butlers will be delighted to explain our offering as well as our excellent selection of teas from around the some of the best estates in the world sourced by Taylors

TAYLORS

OF HARROGATE · SINCE 1886

LEAF TEA

ENGLISH BREAKFAST TEA

Blended from some of the worlds best tea gardens, rich, malty, Assam, light and fresh Ceylon and smooth, mellow from East Africa
Rich, bright and malty flavour

EARL GREY TEA

Taylors of Harrogate Earl Grey tea is a blend of black tea with the essential oils of bergamot, offering a fresh, citrus flavor that is both elegant and delicate. This tea is perfect for any time of the day and can be enjoyed with or without milk or a slice of lemon.

YORKSHIRE GOLD TEA LOOSE LEAF

Yorkshire Gold Loose Leaf tea is a premium blend known for its strong, robust flavor and refreshing character. It combines the smooth malty flavor of top-quality Assam teas with lively peak season teas from East Africa, creating a rich and balanced cup.

AFTERNOON DARJEELING

Selected from gardens on the Himalayan foothills, Darjeeling flavour reminiscent of Muscat grapes, delicate, floral and subtly sweet

LAPSONG SOUCHAONG

Created in the mountains of China, leaves or dried on bamboo over smoking pine wood fires, deep, rich and smoky flavour

PURE ASSAM

From lush soil of Brahmaputra valley, flecked with gold tips, young buds bring the iconic malty Assam flavour, rich, strong and full bodied

CHINA ROSE PETAL

Chinese tea, freshly picked rose petals, large black Congou tea leaves for their smooth, mellow flavour with subtle floral flavours

PURE GREEN TEA

Fresh green Chun Mee tea from the Hunan province in China, leaves are rolled and pan fried, it has a light astringency and subtle sweetness, smooth, delicate and gentle

BREAKFAST DECAFFINATED

Flavour packed tea from the Rift valley, southwestern Kenya, gently decaffeinated using the natural process, rich, bright and balance tea.

All tea selections are £4.30 per cup

or included within your afternoon tea offering

Alternatively, Filter Coffee is available upon request

YORKSHIRE AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

Wenslydale & spring onion mayonnaise

Roast beef and horseradish cream

Tuna mayonnaise & cucumber

Coronation chicken in a brioche bun

Venison sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones

Strawberry preserve, clotted cream

Yorkshire curd tart, frosted clotted cream topping

Liquorice, blackcurrant & white chocolate pannacotta

Mango and passion fruit finger

YORKSHIRE VEGAN AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

Feta and tomato chutney

Cucumber and rocket

Roasted pepper and houmous

Beetroot falafel wrap, spiced

coconut yogurt

Vegan sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones

strawberry preserve, whipped cream

Dark chocolate brownie

Red berry and matcha Battenburg

Eton mess

YORKSHIRE *Afternoon Tea*

YORKSHIRE GLUTEN FREE AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

Wenslydale & spring onion mayonnaise

Roast beef and horseradish cream

Tuna mayonnaise & cucumber

Coronation chicken roll

Gluten free sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones

Strawberry preserve, clotted cream

Yorkshire curd tart, frosted clotted cream topping

Liquorice, blackcurrant & white chocolate pannacotta

Dark chocolate brownie, raspberry cream

EVERYDAY CLASSICS

CREAM TEA

Plain and Oldroyds fruit scones
Strawberry preserve, clotted cream

£12.75

CAKE OF THE DAY

With your tea choice

£8.95

OULTON ROCK CAKE TEA

£8.95

TOASTED TEA CAKE

With your tea choice

£6.75

CHAMPAGNE BY THE GLASS

Moët & Chandon Brut Imperial
£9.95

Moët & Chandon Rose Imperial
£13.95

TRADITIONAL AFTERNOON TEA £35.00 PER PERSON

CHAMPAGNE AFTERNOON TEA

Served with a glass of Imperial Moët Chandon

£40 per person

HENDRICKS AFTERNOON TEA

Served with a Hendricks Gin & Tonic

£40 per person

INTRODUCING THE

Butlers

YOUSSEF BOUFLALE

Head Butler

Born in Agadir, Morocco, Youssef's passion for hospitality began at an early age. Before moving to the UK, he worked in a large hotel where he discovered what he loves most about his profession meeting people from around the world and ensuring they leave with wonderful memories.

In May 2006, Youssef moved to the UK and shortly afterwards joined Oulton Hall in August 2006 as a waiter in the restaurant. His warmth, dedication, and genuine care for guests quickly became evident. After several successful years in the restaurant, he joined the Butlers Team, where he truly found his calling.

Youssef is known for the pride he takes in every detail and the sincere care he shows to each and every guest. He believes exceptional service is about creating connection, anticipating needs, and making everyone feel valued and at home. Many of our guests return time and again not only for the elegance of the Drawing Room, but to see Youssef himself a testament to the lasting relationships he has built over the years.

In 2023, Youssef was proudly recognised at the Leeds Hospitality and Venue Association Awards as the People's Choice, voted for by the residents of Yorkshire a reflection of the remarkable impact he has made through his dedication and service. After 20 years of commitment to hospitality and excellence, he was promoted to Head Butler, a role that perfectly reflects his leadership, experience, and unwavering passion.

Youssef considers it a privilege to be part of so many special moments and looks forward to welcoming you, ensuring your experience in the Drawing Room is truly exceptional.

ISSAM HOUMMANI

Butler

Issam joined our Drawing Team as a Butler one year ago and has already made a remarkable impact. His dedication to service excellence and consistent high performance led to him being awarded our Front of House Customer Service Award for 2025 a true reflection of his professionalism and commitment to guest satisfaction.

Issam is a 5-star hotel-trained hospitality professional from Morocco, holding a diploma in Hospitality and Business Management, with over 10 years of bar experience. Through dedication and outstanding performance, he was promoted into management, building a career centered around delivering exceptional customer experiences.

Passionate about hospitality, Issam is highly attentive to guests' needs and takes great pride in ensuring every customer leaves with a smile. His warm and welcoming approach, combined with his professionalism and keen eye for detail, consistently creates memorable experiences that inspire guests to return time and again.

Working seamlessly between the bar and drawing room Issam demonstrates flexibility, leadership, and a strong commitment to exceeding customer expectations. He is a valued member of our team and a true ambassador of service excellence.

ROBBIE SMITH

Butler

Robbie is a dedicated and passionate hospitality professional who consistently goes the extra mile, always putting guests first. His natural enthusiasm for service excellence and his commitment to exceeding expectations have earned him multiple nominations for outstanding customer service awards, both internally and externally.

Robbie began his career at Oulton Hall straight from school at the age of 17. He initially worked within Conferences & Banqueting and the restaurant for several months, quickly demonstrating his strong work ethic and eagerness to learn. In January 2017, he progressed to the Drawing Room to take on the role of Butler, marking the beginning of a flourishing career in luxury guest service.

Since then, Robbie has worked alongside respected colleagues such as Youssef, delivering exceptional service to a wide range of distinguished guests. His experience includes looking after professional football teams, celebrities, and high-profile weddings, where discretion, attention to detail, and professionalism are paramount.

Robbie's welcoming personality, dedication, and drive to continually exceed guest expectations make him a valued member of the team. His passion for hospitality is evident in every interaction, and he remains committed to creating memorable experiences that leave a lasting impression.

BUTLERS DINING EXPERIENCE AT OULTON HALL HOTEL

if you're looking for a unique dining experience for up to 30 guests with your own dedicated team of butlers. Oulton Hall can provide you with the amazing evening.

You can have a consultation with our butler and chef to create bespoke three, four or five course menus which will be served on the finest china. We will take care of the finest details from flowers and chair covers and we'll leave you to drink champagne from sparkling crystal glasses whilst taking in the grand surroundings of our country house.

SAMPLE MENU COULD BE

Selection of canapés, glass of champagne

Selection of farmhouse breads and flavoured butters

Oulton Hall home cured gin salmon, compressed cucumber, yuzu cream

Lobster bisque, langoustine wontons, roast fennel oil

Roast saddle of Wensleydale lamb stuffed with thyme and red onion stuffing, carved in the room with fondant potato, tomato & basil

Baked egg custard tart with pickled, poached rhubarb, nutmeg cream

Mrs Bell blue, truffle honey, oat cakes and bottle of pale ale

Tea, coffee and petit fours

All enquiries please ask at reception or phone 0113 262 100 ask for sales



YORKSHIRE *Afternoon Tea*

We are proud to host afternoon tea in our drawing room where the butlers will be delighted to explain our offering as well as our excellent selection of teas from around the some of the best estates in the world sourced by Taylors

TRADITIONAL AFTERNOON TEA £35.00 PER PERSON

YORKSHIRE AFTERNOON TEA

SELECTION OF FINGER SANDWICHES
Wenslydale & spring onion mayonnaise
Roast beef and horseradish cream
Tuna mayonnaise & cucumber

Coronation chicken in a brioche bun

Venison sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones
Strawberry preserve, clotted cream

Yorkshire curd tart,
frosted clotted cream topping

Liquorice, blackcurrant & white chocolate
pannacotta
Mango and passion fruit finger

YORKSHIRE GLUTEN FREE AFTERNOON TEA

SELECTION OF FINGER SANDWICHES
Wenslydale & spring onion mayonnaise
Roast beef and horseradish cream
Tuna mayonnaise & cucumber

Coronation chicken roll

Gluten free sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones
Strawberry preserve, clotted cream

Yorkshire curd tart,
frosted clotted cream topping

Liquorice, blackcurrant & white chocolate
pannacotta
Dark chocolate brownie, raspberry
cream

YORKSHIRE VEGAN AFTERNOON TEA

SELECTION OF FINGER SANDWICHES
Feta and tomato chutney
Cucumber and rocket
Roasted pepper and houmous

Beetroot falafel wrap, spiced
coconut yogurt

Vegan sausage roll

SCONES AND PASTRIES

Plain and Oldroyds fruit scones
strawberry preserve, whipped cream

Dark chocolate brownie
Red berry and matcha Battenburg
Eton mess

CHAMPAGNE AFTERNOON TEA

Served with a glass of Imperial
Moët Chandon
£40 per person

HENDRICKS AFTERNOON TEA

Served with a Hendricks
Gin & Tonic
£40 per person

CHAMPAGNE BY THE GLASS

Moët & Chandon Brut Imperial
£9.95
Moët & Chandon Rose Imperial
£13.95

EVERYDAY CLASSICS

CREAM TEA

Plain and Oldroyds fruit scones, strawberry preserve, clotted cream
£12.75

CAKE OF THE DAY

With your tea choice
£8.95

OULTON ROCK CAKE TEA

£8.95

TOASTED TEA CAKE

With your tea choice
£6.75