AFTERNOON TEA

THE EGERTON HOUSE HOTEL

Executive Chef: David Mac Donald

TRADITIONAL CHRISTMAS AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

H Forman and Son smoked salmon and dill cream cheese on breetroot bread
Free-range egg mayonnaise and watercress on white bread
Roast turkey & cranberry sauce on granary bread
Cucumber & cream cheese on sundried tomato bread
Brie, pear and walnut chutney on brown bread

SELECTION OF HOMEMADE CAKES

CHRISTMAS CAKES
A rich and indulgent fruitcake, steeped in festive spices and brandy, topped with a layer of marzipan

YULE LOG
Light chocolate sponge rolled with silky chocolate cream and covered in a dark chocolate ganache.

PECAN TART
A buttery shortcrust base filled with a luscious pecan and caramel filling with a touch of maple syrup

CARDAMON AND ORANGE DELIGHT
Fragrant cardamom mousse with bright orange compote on a delicate almond sponge.

THE CHRISTMAS CHOUX
Choux pastry filled with cinnamon and ginger crème légère, finished with poach pear

CARROT CAKE
Soft and fluffy sponge cake topped with a light cream cheese frosting

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, clementine and star anise curd and Devonshire clotted cream

VEGETARIAN AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

Free-range egg mayonnaise and watercress on white bread

Cucumber & cream cheese on sundried tomato bread

Grilled vegetables on granary bread

Cheddar cheese & plum tomato on borwn bread

Brie, pear and walnut chutney on brown bread

SELECTION OF HOMEMADE CAKES

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Choux pastry filled with cinnamon and ginger crème légère, finished with poach pear

CARROT CAKE
Soft and fluffy sponge cake topped with a light cream cheese frosting

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, clementine and star anise curd and Devonshire clotted cream

VEGAN AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

Grilled vegetables on granary bread
Guacamole & rocket on white bread
Cucumber soya margarine on brown bread
Tomato & olive tapenade on sun-dried tomato bread
Chestnut mushroom pâté with cranberry relish on brown bread

SELECTION OF HOMEMADE CAKES

CHRISTMAS CAKES
A rich and indulgent fruitcake, steeped in festive spices and brandy, topped with a layer of marzipan

BÛCHE DE NOËL
Light chocolate sponge rolled with silky chocolate cream and covered in a dark chocolate ganache.

PECAN TART
A buttery shortcrust base filled with a luscious pecan and caramel filling with a touch of maple syrup

CARDAMON AND ORANGE DELIGHT
Fragrant cardamom mousse with bright orange compote on a delicate almond sponge.

HAZELNUT BALL
A bite-sized delight packed with roasted hazelnuts, coated in smooth chocolate and finished with a dusting of cocoa. Crunchy, creamy and perfectly indulgent

CARROT CAKE
Soft and fluffy sponge cake topped with a light cream cheese frosting

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, raspberry jam and vegan cream

GLUTEN FREE AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

All on gluten free bread

H Forman and Son smoked salmon and dill cream cheese
Free-range egg mayonnaise and watercress
Roast turkey & cranberry sauce
Cucumber & cream cheese
Brie, pear and walnut chutney

SELECTION OF HOMEMADE CAKES

ORANGE AND ALMOND CAKE
A moist, fragrant sponge infused with zesty orange and the nutty richness of ground almonds

PECAN TART
A buttery short crust base filled with a luscious pecan and caramel filling

CHOCOLATE BROWNIE
Rich, fudgy and decadently chocolatey. Our brownie is a timeless favourite, with a crisp top and gooey centre that melts in your mouth

LEMON CAKE
A deliciously light lemon sponge receives its first glaze and is then finished with a smooth vanilla cream

CARROT CAKE
Soft and fluffy sponge cake topped with a light cream cheese frosting

HAZELNUT BALL
A bite-sized delight packed with roasted hazelnuts, coated in smooth chocolate and finished with a dusting of cocoa. Crunchy, creamy and perfectly indulgent

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, clementine and star anise curd and Devonshire clotted cream

PRINCE AND PRINCESS TEA PARTY £45

SELECTION OF HOMEMADE SANDWICHES

Free-range egg mayonnaise,
Roast turkey & cranberry sauce on granary bread
Peanut butter with strawberry jam

SELECTION OF HOMEMADE CAKES

YULE LOG
PECAN TART
CARROT CAKE

FRESHLY BAKED TRADITIONAL SCONES

Served with strawberry jam and Devonshire clotted cream

HOT CHOCOLATE DELIGHT

Add your own:
Marshmallows
Whipped cream
Candy Cane

TEA SELECTION

P.M.David Silva & Sons was established in 1945 during the Plantation Raj in Ceylon's world famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, they remain a family company bringing the world's most sought-after teas that are hand plucked and ethically sourced from the people and estates they work with.

PLANTERS' BREAKFAST

Strong and full-bodied. Before English breakfast, early tea planters enjoyed the full-bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters' Breakfast is handpicked.

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil.

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma, or as an after-dinner drink.

SILVER TIPS

A rarity among the distinctive white teas. Our Silver Tips are handpicked before sunrise on Brunswick estate, Maskeliya. It takes almost five kilos of handpicked buds to produce one kilo of this very special tea.

MATTAKELLE GOLDEN CURLS

A fusion of Japanese and Sri Lanka flavour. Golden curl is grown on Mattakelle Tea estate on the western slopes of Sri Lanka. The tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud. It has a natural rosy aroma with a jasmine floral flavour. Best enjoyed with pastries and without milk.

GLEN ALPIN

Lovingly handpicked and masterfully crafted, this tea brews to a warm biscuity cup with a rich inviting aroma. Best enjoyed on its own to savour its character, pairs beautifully with scones, clotted cream and jam.

CHAMOMILE FLOWERS

A perfect herbal infusion of whole chamomile blossoms, offering a gentle, honeyed aroma and soothing floral flavour.

SILK ROAD CHAI

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with sweetness. This fragrant and complex chai offers a rich, invigorating experience, perfect for those chilly evenings.

PLANTERS AFTERNOON

Bright and refined, a high-grown and handpicked tea. A perfect balance between smooth and sweet.

RADIANT ROSE

An irresistible combination of high grown tea with rose petals to give a radiant, exhilarating infusion, with a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, it can be drunk with or without milk and is perfect for those lazy summer afternoons.

ADD CHAMPAGNE

CHAMPAGNE AFTERNOON TEA £94

Additional glass:

LANSON LE BLACK RESERVE £23

LANSON ROSÉ £26

SPECIALITY DRINKS

LUXURIOUS HOT CHOCOLATE £14
Velvety hot chocolate made with premium dark cocoa and steamed milk, luxuriously topped with whipped cream, a chocolate s'more and marshmallows

LADY GREY - £21
Earl Grey infused Tanqueray gin shaken with freshly squeezed lemon juice. Non alcoholic version also available

Our prices include VAT at the current standard rate and an optional 15% service charge will be added to your bill. Please inform a member of our team of any food allergies or intolerances before placing your order. Although we take care in preparing your meal, our kitchens handle all major allergens and we cannot guarantee that any dish is completely allergen-free.