AFTERNOON TEA

THE EGERTON HOUSE HOTEL

Executive Chef: David Mac Donald

BEST OF BRITISH AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

H Forman and Son smoked salmon and dill cream on beetroot bread
Free-range egg mayonnaise and watercress on white bread
Coronation chicken on granary bread
Cucumber & cream cheese on sun-dried tomato bread
Red Leicester cheese and plum tomato on brown bread

SELECTION OF HOMEMADE CAKES

LADY EARL GREY
Earl Grey mousse, lemon honey compote, buttery shortbread

QUEEN VICTORIA
Vanilla sponge, strawberry preserve, chantilly cream

BARONESS BAKEWELL
Almond frangipane, raspberry preserve, glazed cherry

BARON BATTENBERG
Apple sponge, plum jam, marzipan

LORD LEMONSHIRE
Lemon sponge, lemon syrup, vanilla cream

SIR WALNUT
Coffee choux, walnut praline, coffee cream, candied walnuts

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, lemon curd and Devonshire clotted cream

VEGETARIAN AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

Grilled vegetables on granary bread
Guacamole & rocket on white bread
Free-range egg mayonnaise and watercress on white bread
Cucumber & cream cheese on sun-dried tomato bread
Red Leicester cheese and plum tomato on brown bread

SELECTION OF HOMEMADE CAKES

LADY EARL GREY
Earl Grey mousse, lemon honey compote, buttery shortbread

QUEEN VICTORIA
Vanilla sponge, strawberry preserve, chantilly cream

BARONESS BAKEWELL
Almond frangipane, raspberry preserve, glazed cherry

BARON BATTENBERG
Apple sponge, plum jam, marzipan

LORD LEMONSHIRE
Lemon sponge, lemon syrup, vanilla cream

SIR WALNUT
Coffee choux, walnut praline, coffee cream, candied walnuts

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, lemon curd and Devonshire clotted cream

VEGAN AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

Grilled vegetables on granary bread
Guacamole & rocket on white bread
Cucumber & vegan cream cheese on sun-dried tomato bread
Tomato & olive tapenade on brown bread
Coronation chickpea on granary bread

SELECTION OF HOMEMADE CAKES

LADY EARL GREY
Earl Grey mousse, lemon honey compote, buttery shortbread

QUEEN VICTORIA
Vanilla sponge, strawberry preserve, chantilly cream

BARONESS BAKEWELL
Almond frangipane, raspberry preserve, glazed cherry

BARON BATTENBERG
Apple sponge, plum jam, marzipan

LORD LEMONSHIRE
Lemon sponge, lemon syrup, vanilla cream

SIR WALNUT
Coffee choux, walnut praline, coffee cream, candied walnuts

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
Free-range egg mayonnaise and watercress
Coronation chicken
Cucumber & cream cheese
Red Leicester cheese and plum tomato

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

LORD LEMONSHIRE
Lemon sponge, lemon syrup, 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, lemon curd and Devonshire clotted cream

PRINCE AND PRINCESS TEA PARTY £45

SELECTION OF HOMEMADE SANDWICHES

Free-range egg mayonnaise,
Roast ham & butter
Peanut butter with strawberry jam

SELECTION OF HOMEMADE CAKES

WHOOPIE CHOCOLATE COOKIE
Chocolate biscuit with a delicious chocolate filling

BARON BATTENBERG
Apple sponge, plum jam, marzipan

QUEEN VICTORIA
Vanilla sponge, strawberry preserve, chantilly cream

FRESHLY BAKED TRADITIONAL SCONES

Served with strawberry jam and Devonshire clotted cream

LUXURY HOT CHOCOLATE £8.00

Premium dark cocoa and steamed milk, luxuriously topped with whipped cream, a chocolate s'more and marshmallows

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 hand picked.

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 hand picked 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. Hand picked before sunrise on Brunswick estate, Maskeliya, it takes almost five kilos of hand picked buds to produce one kilo of this very special tea.

MATTAKELLE GOLDEN CURLS

A fusion of Japanese and Sri Lankan 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 hand picked 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 hand picked 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 RÉSERVE £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.