

A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a “sinking” feeling during late afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Tea Selection

English Breakfast

Robust, malty black tea blend of Assam and Ceylon.

Earl Grey

Delicate black tea with citrus bergamot aroma.

Afternoon Tea

Darjeeling and Ceylon black tea blend, ideal with scones.

Ceylon Decaf

Full-bodied, spicy decaf Ceylon black tea.

Lung Ching

Medium-bodied green tea with sweet, toasty notes.

White Jasmine & Apricot

White and green tea with apricot, Jasmine, and ginger.

Rooibos Orange & Cactus Fig

Rooibos blend with papaya, orange, and fig notes.

Whole Leaf Peppermint

Premium whole peppermint leaves with crisp menthol freshness.

Chamomile Flowers

Calming chamomile tea soothes nerves and digestion.

Very Berry

Vivid berry and papaya fruit tea with hibiscus tartness.

Lemon & Ginger

Refreshing lemongrass, lemon peel, and ginger blend.

BRITISH SUMMER AFTERNOON TEA MENU

STANBROOK ABBEY
HOTEL

Traditional Afternoon Tea

Severn Wye Valley smoked salmon, with chive cream
cheese

Gammon ham, English mustard, rocket

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Red pepper hummus and cucumber

Local egg mayonnaise, Evesham watercress

Curried courgette tartlet

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Handmade warm plain and orange-soaked sultana scones

With Strawberry and Pimm's Jam and Cornish clotted
cream

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Strawberries and cream Panna Cotta

Piston Limoncello and poppyseed crèmeux

Chocolate and cherry fudge cake

Yoghurt, honey and apricot mousse

£32 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.

£45 per person

Children's Afternoon Tea

Gammon ham

Cheddar cheese

Egg mayonnaise

Handmade warm plain scone, berry jam and Cornish clotted
cream

Lemon and raspberry cake pop

Triple chocolate brownie

Banoffee tart

£16 per person

Plant Based and Vegetarian Afternoon Tea

Cream cheese and cucumber

Sundried tomato and avocado

Plant based pesto, pepper and salad leaves

Cheese and chutney

Jackfruit bon bon

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Handmade warm plain and raisin scones

With berry jam and vanilla cream

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Pavlova and seasonal fruit

Blackcurrant torte

Date and caramel shortbread

Courgette and avocado cake

£32 per person

Non-containing Gluten Afternoon Tea

Severn Wye Valley smoked salmon, with chive cream
cheese

Gammon ham, mustard, rocket

Red pepper hummus and cucumber

Local egg mayonnaise, Evesham watercress

Jackfruit bon bon

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Handmade warm plain and fruit scones

With berry jam and Cornish clotted cream

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Chocolate brownie

Blackcurrant torte

Courgette and avocado cake

Date and orange truffle

£32 per person

Cream Tea

Freshly made fruit scones served with Tip Tree jam and
Cornish clotted cream. Served with your choice of freshly
brewed tea or coffee

£10 per person

We are happy to cater to specific dietary requirements. Please let a member of the team know if you have any allergies or intolerances and we can work with you to provide a suitable menu

This is a sample menu only. 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.