



HINTLESHAM HALL  
SUFFOLK

**AFTERNOON TEA**

## *A BRIEF HISTORY OF AFTERNOON TEA*

Afternoon tea began in early 19th-century England, credited to Anna Russell, who found the long gap between lunch and dinner unbearable.

Her solution? Tea, bread, butter, and cake in the late afternoon.

What started as a private habit soon became a social ritual among the upper classes. By the Victorian era, afternoon tea was firmly established, complete with fine china, delicate pastries, and strict etiquette.

Over time, hotels and tearooms refined the experience. Savouries became lighter. Pastries more refined. Tea took centre stage. Today, afternoon tea balances tradition and creativity, honouring the past while allowing room for seasonal produce, skilled pastry work, and modern flavour.

## *AFTERNOON TEA ETIQUETTE*

*(Guidance for enjoying our menu, not rules to fear)*

### *THE ORDER*

Traditionally enjoyed between 3–5pm | Begin with your savouries,  
Follow with scones, Finish with sweet pastries. There's no rush.  
Afternoon tea is about pace, conversation, and pause.

### *SCONES*

Break, don't cut | Spread clotted cream and jam separately  
Cream first or jam first?, Historically debated but is entirely personal choice  
We're staying out of it!

### *SANDWICHES & SAVOURIES*

Designed to be eaten by hand | One or two bites.  
No need for cutlery unless you want it | Neat, light & restrained - this isn't lunch

### *PASTRIES & CAKES*

Best enjoyed from light to rich, use cutlery where needed, Small bites savour flavour

### *TEA*

Brewed to strength before milk is added | Milk is added after the tea  
(also a debated topic) | Stir gently | Spoon stays on the saucer, never in the cup

### *GENERAL MANNERS*

Napkin rests on your lap | Mobile phones should be discreet  
Conversation encouraged | Elegance without stiffness

### *THE MODERN RULE*

There is only one that matters, enjoy it. Afternoon tea should feel indulgent, relaxed, and a little special | If you leave calmer than when you arrived—we've done it right.

## AFTERNOON TEA

£32.00 PER PERSON

### SANDWICHES

Chicken, Garlic & Herb Mayo | *Finger Sandwich on White*  
Smoked Salmon & Cream Cheese | *Finger Sandwich on Brown*

### SAVOURIES

Suffolk Pork Sausage Roll  
Beetroot & Goats Cheese Macaroon  
Asparagus & Smoked Cheddar Quiche

### FRESHLY BAKED SCONES

Fruit & Buttermilk Scones - Served with:  
Clotted Cream, Tiptree Jams & Curd

### SWEET TREATS

Lemon & Rhubarb Fool  
Carrot Cake, Vanilla Cream Cheese Frosting, Candied Walnuts  
Warm Hot Cross Bun, Spiced Whipped Butter  
Raspberry, White Chocolate & Coconut Delice

**FRESH LEAF TEAS | TISANES | COFFEES**  
**HOT CHOCOLATE**

## CHAMPAGNE UPGRADE

£23.00 PER PERSON

### CHAMPAGNE FLIGHT OF 3 TASTING GLASSES

Laurent Perrier Brut NV *50ml glass*  
Laurent Perrier Demi Sec *50ml glass*  
Laurent Perrier Rose NV *50ml glass*



Before ordering, please speak to one of our team if you have a food allergy or intolerance  
A 12.5% discretionary service charge will be added to your bill

