

AFTERNOON TEA AT OAKLEY COURT

Served Friday through to Sunday 12:00-15:00
All our Afternoon Teas are Served with Loose Leaf Tea or Coffee

TRADITIONAL AFTERNOON TEA 43

Add a Glass of Champagne 12.50

Freshly Made Selection of Sandwiches

Chicken, Spinach & Mayo, Brown Bread
Smoked Salmon & Chive Cream Cheese, Brown Bread
Free Range Egg Mayonnaise & Cress, White Bread
Basil Pesto, Tomato & Rocket, White Bread

Homemade Cakes

Dulcey Mousse & Hazelnut
Orange & Almond Cake, Raspberry Ganache
Tiramisu Craquelin
Apple Tart, Green Apple Bavaroise

Freshly Baked Scones

Plain, Raisin
Served with Clotted Cream, Seasonal Jams

YOUNGER GUESTS AFTERNOON TEA 22

Freshly Made Selection of Sandwiches

Cheese & Tomato White Bread
Ham, White Bread
Cucumber, White Bread
Nutella, White Bread

Homemade Cakes

Chocolate Brownie Bite
Fresh Fruit Salad
Jelly & Cream
Mini Cookie

LOOSE LEAF TEA

English Breakfast
Earl Grey
Classic Green
Sweet Orange Rooibos
Cosy Chamomile
White Choc. & Chilli
Chocolate Brownie
Sparkling White

Decaffeinated English Breakfast
Darjeeling
Jasmine Dawn
Berrylicious
Chill-out Mint
Apple Strudel
Around the Fire
Rhubarb & Vanilla

SPECIALITY COFFEES

Americano
Latte
Espresso Single/Double
Hot Chocolate

Cappuccino
Flat White
Macchiato Single/ Double
Mocha

Milk alternatives available are Soya, Oat, Coconut & Almond

A discretionary service charge of 12.5% will be added to the bill. All prices are inclusive of VAT at the current rate. Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs, and other standard additives. If you have a food allergy and/or intolerances and want to know the ingredients please notify your server before you order, so that we can arrange a suitable alternative.

STAYING SAFE AT OAKLEY COURT

Our Team have been trained on our new Covid-19 procedures; we will endeavour to keep our distance whilst still delivering the service you expect. We are operating on a 2-metre distancing policy, washing our hands every 20 minutes, and cleaning our surfaces and touch points regularly.

We hope you enjoy your experience.

A little bit of history...

The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of “having that sinking feeling” during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and some light snacks, taken privately in her boudoir during the afternoon.

Due to our tremendous pride in this great tradition, our executive chef has remained faithful to the classic combination of finger sandwiches, scones served warm, and sweet delicacies accompanied by a remarkable selection of wonderful loose-leaf tea.

Our ingredients are painstakingly sourced, skilfully prepared and served fresh each day. Over the next few pages, you will discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea at The Oakley Court such a magical experience.

If there is anything more you would like to know, do not hesitate to ask.

All that remains, is for us to wish you a wonderful afternoon.