

TEA MENU

ENGLISH BREAKFAST

blended black tea, newby english breakfast selection consists of teas from assam, ceylon, and kenya

ASSAM

strong indian black tea

CEYLON

black tea from sri lanka highlands, tasting notes of citrus and spice

DARJEELING

considered the champagne of tea, has muscatel notes and is dry on the palate. grown in high altitudes in darjeeling and is the only tea from darjeeling tea gardens to be called darjeeling

EARL GREY

flavoured black tea with natural bergamot oil from sicily

LAPSANG SOUCHONG

smokey tea from china

ROOIBOS BREAKFAST

rich sweet orange and mango, slightly nutty taste with subtly spiced finish

JASMINE BLOSSOM

a bright honey-yellow cup with prominent notes of jasmine. sweet and delicate with a smooth finish

CHAMOMILE

bright yellow with a heady aroma, floral grassy mellow taste

PEPPERMINT

rich green with a penetrating cool clear mint taste and refreshing clean finish

AFTERNOON TEA

£39.50 PER PERSON

PÂTISSERIE

CHESTNUT AND BLACKCURRANT

chestnut ganache, blackcurrant marmalade, muscovado Chantilly and ruby chocolate

MINCE CHOUX

choux craquelin, clementine, mincemeat and Madagascan vanilla whipped ganache

“HOT CHOCOLATE”

Alunga milk chocolate, chewy caramel, cinnamon and whipped cream

SAVOURY

SAUSAGE ROLL

apricot, chestnut and pork

TARTLET

caramelised onions, brie and Parma ham

SLOW COOKED TURKEY BREAST

sage and onion stuffing with cranberry mustard

OAK SMOKED CURED SALMON

pickled cucumber and dill cream cheese

NORTHUMBRIAN GOODFELLOW FREE RANGE EGG

with watercress

SCONES

GINGERBREAD SCONE

served with clotted cream & homemade Christmas jam

BLACK BOMBER CHEESE SCONE

served with whipped salted butter

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please do make a member of the team aware if you have any allergies or dietary requirements – allergen information is available on request. Reasonable substitutions will be accommodated where practical.

Discretionary 12.5% service charge. All prices include VAT.

AFTERNOON TEA

CLASSIC AFTERNOON TEA

£39.50 PER PERSON

served with your choice of newby teas and cafe du monde coffee, this experience combines excellent flavours to create mid-afternoon luxury

CHAMPAGNE AFTERNOON TEA

£55.00 PER PERSON

served with a glass of laurent-perrier harmony, the perfect fit for afternoon tea

LAURENT-PERRIER AFTERNOON TEA

£65.00 PER PERSON

served with a tasting flight of laurent-perrier harmony, laurent-perrier cuvée and laurent perrier rosé

INDULGENT CHAMPAGNE AFTERNOON TEA

£500.00 FOR FOUR

enjoy a chauffeur transfer to our estate and enjoy a jeroboam of laurent-perrier champagne alongside an incredible afternoon tea

CHILDREN'S AFTERNOON TEA

£25.00 PER PERSON

a selection of delicious sandwiches, sausage rolls, scones and desserts, accompanied by hot chocolate, milkshake or soft drink

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AFTERNOON TEA

CHAMPAGNE AND SPARKLING WINES

full wine and drinks menu available on request

**LAURENT-PERRIER HARMONY
125ML £15; BOTTLE £75**

**LAURENT-PERRIER CUVÉE BRUT
125ML £15; BOTTLE £75**

**LAURENT-PERRIER CUVÉE ROSÉ
125ML £20; BOTTLE £110**

**LE COLTURE, PROSECCO SYLVOZ
125ML £10; BOTTLE £40**

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