

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 later 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 From The Manor

Traditional English Breakfast

A golden, well-rounded cup of tea created to ease you gently into the day

Earl Grey

A light, floral tea, perfectly combining Chinese black loose leaf with wonderfully citrus bergamot flavours

The Mighty Assam

Mighty by name, mighty by nature. A smooth, rich, full-bodied tea with a lasting flavour

Chun Mee

A mellow and slightly sweet green tea, nothing added

All Day Decaffeinated

A robust blend of finest Assam, Kenyan and Ceylon teas producing a rich, revitalising cup

Thoroughly Minted

Everything you expect from the ultimate mint experience: glorious peppermint, rounded with vibrant bursts of sweet spearmint

Pure Ceylon

Lively and refreshing black tea from Sri Lanka

China Rose Petal

China black tea, scented with rose flavour and with rose petals

Chamomile

Rich, mellow chamomile with natural sweet notes, blackcurrant and vibrant strawberry leaves

TRADITIONAL

AFTERNOON TEA

ROOKERY HALL

HOTEL & SPA
NANTWICH, CHESHIRE

Traditional Afternoon Tea

(kcal 2127)

Beef pastrami, rocket, onion jam, horseradish, open sandwich

Whipped Kidderton Ash goats cheese, red pepper and tomato
chutney, tomato bloomer

Crayfish and pink prawn cocktail, pickled cucumber, brioche
bun

Scottish smoked salmon, crème fraîche, chilli jam, watercress,
malted bloomer

Farmhouse pork, apple and sage sausage roll, piccalilli

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Warm plain and fruit scones

Homemade jam and Cornish clotted cream

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Passionfruit layered gateaux, Rookery Hall honey, chantilly
cream

Sour cream custard tart, Valrhona Satilia Blanche 31% white
chocolate mousse

Phil's carrot cake, cream cheese frosting, fresh citrus

"Rhubarb & custard" ginger shortbread, rhubarb mousse, set
custard

£36 per person

Champagne Afternoon Tea

Add a chilled glass of Bruno Paillard Champagne (125ml) to
your Traditional Afternoon Tea

£47.50 per person

Children's Afternoon Tea

Ham and tomato finger sandwiches

Cheese sandwich

Strawberry jam fingers

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Dinky scones with jam and cream

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Seasonal fruit tart

Chocolate brownie

Phil's carrot cake

Plant-Based Afternoon Tea

(kcal 3444)

Beetroot, horseradish and watercress

Cucumber, cream cheese

Feta, red pepper

Zalmon, chilli jam, watercress

Hummus, roasted red pepper

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Warm scones

Homemade jams and plant based whipped cream

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Blackcurrant delice

Mocha cake

Victoria sponge

Chocolate berry pot

£36 per person

Non-Gluten Containing Afternoon Tea

(made with non-gluten containing items, kcal 2451)

Beef pastrami, rocket, onion jam, horseradish, open sandwich

Whipped Kidderton Ash goats cheese, red pepper and tomato
chutney

Crayfish and pink prawn cocktail, pickled cucumber

Scottish smoked salmon, crème fraîche, chilli jam, watercress

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Warm scones

Homemade jam and Cornish clotted cream

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Seasonal fruit tart

Blackcurrant delice

Chocolate brownie

Chocolate caramel slice

£36 per person

Choice of orange, apple, pineapple or cranberry juice

£15 per person

A 12.5% service charge 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.