A Brief History of Afternoon Tea

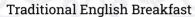
Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

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



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

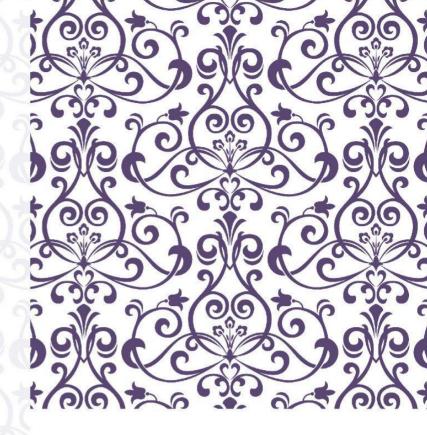
Lively and refreshing black tea from Sri Lanka

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

Choice of orange, apple, pineapple or cranberry juice £15 per person

Plant-Based Afternoon Tea

(kcal 3444)

Beetroot, horseradish and watercress
Cucumber, cream cheese
Feta, red pepper
Zalmon, chilli jam, watercress

Hummus, roasted red pepper

Warm scones

Homemade jams and plant based whipped cream

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

Seasonal fruit tart
Blackcurrant delice
Chocolate brownie
Chocolate caramel slice
£36 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.