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 late afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. 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
Robust blend of finest Assam, Kenyan and Ceylon teas producing a rich, revitalising cup

Green Mint
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

Red Berries
A delightful fruit blend, consisting of hibiscus, grapes, elderberries, blackcurrants and blueberries

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

ROOKERY HALL
HOTEL & SPA
NANTWICH, CHESHIRE

AFTERNOON TEA
MENU



HandPICKED HOTELS

TRADITIONAL AFTERNOON TEA

Savoury

Ham, grain mustard mayonnaise, beef tomato

Beetroot cured gravadlax, horseradish cream, watercress

Compasey cream cheese, cucumber, black pepper

Three cheese and spring onion mayonnaise

Rookery's puff pastry sausage roll (df)

Scones

Homemade plain and fruit scones, served with homemade fruit jams and clotted cream

Sweet treats

Phil's carrot cake, citrus cream cheese frosting

British raspberry and lemon layered gateaux

Valrhona chocolate and orange tart

British strawberry mousse, custard

(1665 kcal)

£38 per person

CHAMPAGNE AFTERNOON TEA

For the height of decadence, add a chilled glass of Henriot Champagne (125ml) to your Traditional Afternoon Tea order for an additional £12 per person or a chilled glass of Bollinger Special Cuvée for an additional £17 per person

CHILDREN'S AFTERNOON TEA

Savoury

Home baked ham

Cheddar cheese

Strawberry jam

Scones

Freshly baked plain and fruit scones
Home fruit jams, clotted cream

Sweet treats

Phil's carrot cake, citrus cream cheese frosting

British raspberry and lemon layered gateaux

Valrhona chocolate and orange tart

£15 per child

GLUTEN FREE AFTERNOON TEA

Savoury

Black bomber, apple chutney

Ham, grain mustard mayonnaise, beef tomato

Beetroot cured gravadlax, horseradish cream, watercress

Compasey cream cheese, cucumber, black pepper

Three cheese and spring onion mayonnaise

Scones

Freshly baked fruit scones
Homemade fruit jams, clotted cream

Sweet treats

Banana sponge, dried banana

Lemon drizzle, dried raspberry, vanilla icing

Blackcurrant delice, blackberries

Chocolate brownie, caramel, gold

(2616 kcal)

£38 per person

PLANT BASED AFTERNOON TEA

Savoury

Beetroot, horseradish, watercress

Cucumber, cream cheese

Feta, roasted red pepper chutney

Zalmon, chili jam, mixed leaf

Chickpea humous, beef tomatoe

Scones

Freshly baked fruit scones
Homemade fruit jams, vanilla cream

Sweet treats

Banana sponge, dried banana

Lemon drizzle, dried raspberry, vanilla icing

Blackcurrant delice, blackberries

Chocolate brownie, caramel, gold

(1770 kcal)

£38 per person

We are happy to accommodate dietary requirements. Please inform staff of allergies/intolerances. Prices/dishes correct at time of publishing.

A service charge of 12.5% will be added to your bill.

Food prepared in a kitchen with nuts, gluten and other allergens present. Menu descriptions don't include all ingredients. Please ask staff about allergens. Prices include VAT. Adults need around 2000 kcal daily.