Afternoon Tea Menu
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The Horton Afternoon Tea
£16.95

Savoury:
Smoked Salmon and Cream Cheese Bagel
Coronation Chicken Wrap
Beef and Horseradish Sandwich
Cucumber and Rock Salt Sandwich

Scones:
Plain & Fruit Scones
Served with Strawberry Jam & Clotted Cream

Sweets:
Chocolate, Orange and Cinnamon Cream Shot
Fruit Tartlet, Macaroon
Carrot and Walnut Cake
Dark Chocolate Delice

Your afternoon tea is served with loose leaf tea from our handpicked collection or coffee of your choice

Served with a glass of Prosecco £21.50
Served with a glass of House Champagne £23.90

The Gentleman’s Afternoon Tea
£17.50

Savoury:
Sausage Roll
Scotch Egg
Mini Sheppard’s Pie
Salmon & Cream Cheese Bagel
Roast Beef and Horseradish on Granary Bread
Mordon Blue Cheese and Biscuits, Tomato Chutney

Sweets:
Fruit Trifle
Malt Loaf

A pot of freshly brewed Loose Leaf Tea of your choice or Coffee

Served with 25ml Glass of Glenfiddich 12 Whisky £21.50
Served with 100ml Glass of Graham’s Late Bottled Vintage Port £24.50
Horton Grange Cream Tea
£7.00

Freshly Baked Plain Scone & Fruit Scone
Strawberry Jam & Clotted Cream
A pot of freshly brewed Loose Leaf Tea of your choice or Coffee

OUR SELECTION OF LOOSE LEAF TEAS, COFFEES & HOT DRINKS

English Breakfast
A hearty blend of black tea from pure Assam leaves grown in Northeast India in the Brahmaputra Valley. With a robust character and lively flavour this bright, strong blend has a strong and refreshing taste.

Earl Grey
Made to a traditional recipe using large Chinese black leaves scented with Bergamot oil to give a light, slightly smoky and zesty flavour that is subtle, and not too lemony. Blended to be good with milk.

Green Dragon
Green Dragon Aromatic Loose Leaf Tea is a feisty lemon and ginger blend made with specially selected green tea from the mountain farmers of South Eastern China. The green tea base is blended with lemon peel, ginger, lemongrass, ginseng and natural lemon flavour to give a wonderfully light yet warming tea with citrus notes.

Strawberry and Cream
A British inspired infusion with a classic English Summer taste. Blended from real dried strawberry pieces with hibiscus, rosehip, natural strawberry and vanilla flavouring, our Strawberries & Cream Infusion is naturally sweet and very fruity with a tangy taste.

Darjeeling
Also known as the ‘champagne’ of teas, this is a specialty tea with a very distinctive aromatic and refreshing flavour. Golden, elegant and fragrant, this loose leaf tea is a fantastic drinking experience that is sure to impress.

The Horton Special Blend
Filter Coffee
Freshly Brewed, Refills are Complimentary

Espresso
Solo (single) or Doppio (double)

Espresso Macchiato
Solo Espresso, Dollop of Milk Foam

Caffe Latte
Milk Foam, Steam Milk, Solo Espresso

Cappuccino
Chocolate Powder, Milk Foam, Steam Milk, Solo Espresso

Chocolate
A thick and creamy delicious chocolate drink, topped with mini marshmallows

Flat White
Steamed Milk, Doppio Espresso
Until the nineteenth century, British citizens ate two main meals — breakfast and dinner. Dinner wasn’t served until late evening, so most citizens went many hours between meals.

Around 1840, the seventh Duchess of Bedford, Anna Maria Russell, began complaining of faintness in the mid-afternoon. At first, the noblewoman would privately consume a pot of tea and a light snack in her personal quarters. Later that summer, she began inviting friends to dine with her in her rooms at Woburn Abbey.

When the summer ended, Russell continued this meal in London during the social season. Here, other hostesses picked up the practice. As it became popular, teatime moved from private quarters to the drawing room. After a while, most of London’s social scene would be drinking tea and eating a light snack in the afternoon.

Until tea became popular, beer was the daytime drink of choice for the lower class. Since beer is produced with boiled water and antiseptic hops, it was a safer drink than the unsanitary water. At the time, drinking alcohol was a social ritual, a vital source of calories, an escape for the working classes.

As the Industrial Revolution took hold, workers were expected to stay sober during their long workdays at the factory. During the same time, the temperance movement was gaining steam, and more people were turning to “temperance drinks” like coffee, tea, and chocolate.