



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

# 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, Cheese & Fruit Scones  
Served with Strawberry Jam & Clotted Cream*

### **Sweets:**

*Mango, Mango Jelly and Vanilla Pannacotta  
Fruit Tartlet, Macaroon  
Carrot and Walnut Cake  
Chocolate Choux Bun*

*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  
Salmon & Cream Cheese Bagel  
Roast Beef and Horseradish on Granary Bread  
Blagdon 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 speciality 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*

# The History of Afternoon Tea



*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.*