
A Short History of Afternoon Tea

It was Anna Russell, Duchess of Bedford, who can be credited with making 'Afternoon Tea' a more formal social occasion.

In the 1830s, the Duchess would often become hungry in the period of time between luncheon and dinner, with the evening meal in her household served fashionably late at eight o'clock. This was resolved by her inviting friends to enjoy tea and light refreshments in her rooms at Woburn Abbey.

Afternoon Tea

Traditional Afternoon Tea

£24.50

Champagne Afternoon Tea

served with a glass of
Laurent-Perrier La Cuvée Brut
£37.00

Decadent Afternoon Tea

served with a tea inspired gin cocktail
£32.50

Rose Champagne Afternoon Tea

served with a glass of
Laurent-Perrier Rosé
£40.00



Sandwiches

Scottish Smoked Salmon & Crème Fraiche
on brioche roll

Welsh Dry Aged Beef & Horseradish
on granary bread

Cucumber & Cream Cheese
on white bread

Burford Brown Egg Mayonnaise
on brioche bun

Homemade Scones

Plain, Sultana or Maple & Pecan
served with Cornish Clotted Cream and
Damson, Strawberry, Blackcurrant or Apricot Jam

Delicacies

Matcha Tea & Lime Profiterole

Strawberry Cheesecake

Dark Chocolate Raspberry Opera

Lemon Curd Tart

Cardamom Semolina Cake



Tea

Signature Breakfast

A blend of three leaves: Assam, Ceylon and Indonesian. Harmonious, aromatic and bold, this black unique tea blend is smooth with a hint of vanilla.

Imperial Earl Grey

The finest Oolong leaves scented with Italian bergamot. Orchid notes of Oolong mingle with soft citrus aromas whilst a hint of vanilla adds a unique textural base to this classic British recipe.

Garden of Eden

A delicious union of black tea and green tea infused with a bouquet of wild flowers. Roses, sunflowers and blue cornflowers are blended and finished with a billowing note of Japanese peach.

Green Flamingo

Gunpowder green tea is blended with an exotic green fruit with fragrant white flesh for this green tea blend. Sprinkled with pink, feathery cornflowers, the flavours softly unfolds with layers of sweet lychee notes, rose and a hint of honey.



Tea

White Elixir

This white tea is infused with Jasmine blossoms, ginkgo leaves and spirulina algae to create a healing blend.

Tales of the Orient

Caffeine-free, fresh and citrusy, notes of sweet mango linger whilst lemon peel and pink pepper lifts the blend by adding layers of aroma to this medium bodied rooibos herbal tea.

British Mint & Caramel

Traditional notes of fresh mint are swirled with a subtle layer of caramel for a well rounded blend. Light and sweet;

Cleanse

This award-winning chai style caffeine-free tea is warm and uplifting with cardamom and ginger, mingling perfectly with oats, dates and cacao beans.

