

The History of Afternoon Tea

*Everything may not stop for tea at four o'clock any more,
but afternoon tea has a strong heritage, not to be forgotten*

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid 17th century that tea first appeared in England.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner.

The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon.

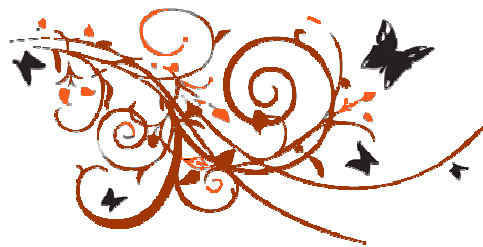
This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event.

During the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional afternoon tea consists of a selection of dainty sandwiches (including of course thinly sliced cucumber sandwiches), scones served with clotted cream and preserves.

Cakes and pastries are also served.



<i>Assam</i>	<i>Traditional tasting tea. A rich amber tea ideal for 'elevenses' and throughout the day</i>
<i>Darjeeling</i>	<i>Alight, golden tea, which has a character likened to the Muscatel grape. Ideal in the afternoon or as an accompaniment with lunch</i>
<i>Earl Grey</i>	<i>A light tea, pale gold in colour with the delicate flavour of the citrus fruit Bergamot</i>
<i>Blackcurrant, Ginseng & Vanilla</i>	<i>This rich combination of sweet blackcurrants, Ginseng Root and Vanilla has a delicious taste. It has an exquisite rose blush colour and is caffeine free with no added sugar</i>
<i>Lemon & Ginger</i>	<i>A warming infusion where the spiciness of ginger is balanced with the cleansing, zesty test of lemon. The aroma of lemon and ginger is not only reviving, but ginger root has traditionally been used to aid digestion.</i>
<i>Cranberry, Raspberry & Elderflower</i>	<i>The zesty taste of this infusion is ideal when your senses need a lift. Carefully balanced the sharpness of cranberry and the sweetness of raspberry before adding fragrant elderflower to create a refreshing combination.</i>
<i>Pure Peppermint</i>	<i>The cool aroma of mint is not only refreshing but Peppermint leaves have traditionally been used to soothe the stomach and aid digestion</i>
<i>Pure Camomile</i>	<i>It's the camomile pollen heads used in this infusion that give its uniquely subtle tastes with delicate floral hints and the beautiful sunny golden colour.</i>
<i>White Tea with a hint of Pomegranate</i>	<i>The pure lightness of our white tea is complemented by the sweet taste of pomegranate in this delicate, golden tea</i>
<i>Breakfast Tea</i>	
<i>Decaffeinated Tea or Coffee</i>	
<i>Cafeteria of Coffee</i>	<i>Arezzo Fresh Bean Coffee</i>
<i>Coffee Latte</i>	<i>Milky white coffee topped with frothy milk</i>
<i>Espresso</i>	<i>Strong black coffee</i>
<i>Cappuccino</i>	<i>Espresso topped with hot frothy milk</i>

Dumbleton Hall Afternoon Tea

Served in the Olive Lounge from 2.30 pm – 5.00 pm

Cream Tea

Please choose one of the listed beverages

Freshly Baked Sultana Scone served with Jersey Clotted cream and Strawberry Preserve

£ 7.50 per person

Full Afternoon Tea

Select your preferred hot beverage from the menu available

☎•☎

Select two types of Sandwiches: *

Wiltshire Ham

Mature Cheddar and Pickle

Egg and Cress

Tuna Mayonnaise

Roast Beef and Horseradish

Smoked Salmon and Cream Cheese (£1.00 supplement)

Prawn with Marie Rose Sauce (£0.75 supplement)

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Freshly Baked Sultana Scone accompanied with Jersey Clotted Cream and Strawberry Preserve

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Fresh Fruit Tartlet & Meringue Nest

☎•☎

Cake of the Day:

Monday – Carrot Cake

Tuesday – Fruit Cake

Wednesday – Banana Cake

Thursday – Madeira Cake

Friday – Sticky Toffee Cake

Saturday – Walnut Cake

Sunday – Chocolate Cake

* For groups of 8 or more we will serve a Chef's Selection of Sandwiches

£13.95 per person

Champagne Afternoon Tea

Full Afternoon Tea served with a glass of Louis Dornier Champagne

£21.95 per person

For that Special Celebration

Individual Strawberry Choux Swans £3.50

*Chocolate Birthday Cake £24.00 (serves up to 8 people)***

** Please order Birthday Cakes 48 hrs in advance

Please note that some of our food items may contain traces of nuts; please check with your server

Afternoon Tea

A Very British Tradition

*“There are few hours in life
More agreeable than the hour dedicated to the ceremony
Known as Afternoon Tea”*

Henry James

*“It has been well said that
Tea is suggestive of a Thousand wants,
From which spring the decencies and luxuries of civilisation”*

Agnes Repplier

*“Tea though ridiculed by those
Who are naturally coarse in their nervous sensibilities
Will always be the favourite beverage of the intellectual”*

Thomas de Quincey

