

'There are no better things in life than tea and time.'

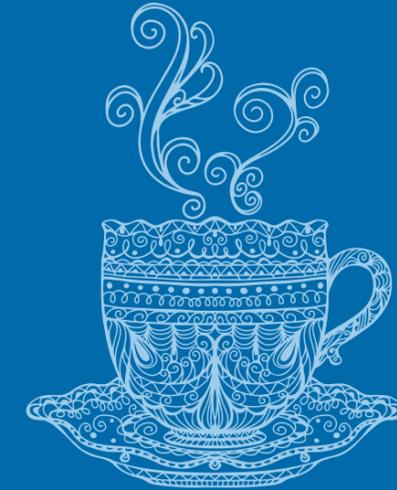
Edward Bramah, founder of the Bramah Museum of Tea and Coffee



the sign of a great hotel

www.classiclodges.co.uk

V: 1/04/19 - 30/06/19



Afternoon Tea Menu

Served between 2:00pm to 5:00pm daily

Spring '19



the sign of a great hotel

Our Afternoon Teas are served with unlimited tea or coffee of your choice.

Our Teas

Traditional English Breakfast, Earl Grey, Lemon and Ginger, Pure Green Tea, Peppermint and a selection of Fruit Teas

Loose Teas: Assam, Darjeeling

We offer Coffee made from the finest Piacetto Rainforrest Alliance Certified Fair Trade Coffee.

Classic Cream Tea

Homemade Fruit Scones
served with Strawberry Preserve, Clotted Cream and Butter

A Treat of the Day

Upgrade to a Deluxe Afternoon Tea for £8 per person.



Deluxe Afternoon Tea

Dainty Finger Sandwiches

Please choose two sandwiches per person from the following fillings, which will then be freshly made and served on either white or brown bread:

Carved Ham and Tomato Chutney
Red Leicester and Spring Onion
Roast Beef and Celeriac Rémoulade
Chargrilled Mediterranean Vegetables with Chipotle Mayonnaise
Chicken Caesar Salad

Homemade Fruit Scones
served with Strawberry Preserve, Clotted Cream and Butter

Selection of Chef's Homemade Treats
Coconut and Mango Cake, Rhubarb and Custard Tart, Lemon and Rosewater Posset,
Blood Orange and Ginger Biscuit Cheesecake

Add a glass of Lanson Père et Fils, Brut Champagne for £10 per person.



We are always happy to cater for guests who are gluten intolerant but we do ask that you let us know of any dietary requirements at the time of booking. When choosing ingredients, we do not knowingly use genetically modified food products. Some of our dishes may contain nuts.



Champagne Afternoon Tea

Dainty Finger Sandwiches

Please choose two sandwiches per person from the following fillings, which will then be freshly made and served on either white or brown bread:

Carved Ham and Tomato Chutney
Red Leicester and Spring Onion
Roast Beef and Celeriac Rémoulade
Chargrilled Mediterranean Vegetables with Chipotle Mayonnaise
Chicken Caesar Salad

Smoked Salmon, Dill Crème Fraîche

Homemade Fruit Scones
served with Strawberry Preserve, Clotted Cream and Butter

Selection of Chef's Homemade Treats
Coconut and Mango Cake, Rhubarb and Custard Tart, Lemon and Rosewater Posset,
Blood Orange and Ginger Biscuit Cheesecake

Fresh Strawberries and Chocolate Sauce

A Glass of our Lanson Père et Fils, Brut Champagne (125ml)

