



AFTERNOON TEA MENU

The British tradition of afternoon tea is said to have started with Anna the 7th Duchess of Bedford in the early 1840s.

The Duchess, always hungry by mid-afternoon, would request bread, butter, cakes, biscuits and tea to be served. It soon became a fashionable pastime of the upper class to have afternoon tea.

Traditional Afternoon Tea £29

Sparkling Afternoon Tea £39
Served with a glass of Prosecco.

SELECTION OF FINGER SAVOURIES:

Roast chicken, truffle mayo.

Vegetable, tomato, mayo on malted bloomer.

Smoked salmon with dill and crème fresh.

Egg mayonnaise.

Freshly Baked Raisin Scones

Served with strawberry jam and clotted cream.

Pastries

Daily selection of pastries and sweets.



WESTON MANOR TEA SELECTION:

English Breakfast: full-bodied black tea, rich in honeyed malt flavour.

Ceylon Breakfast, aromatic, smooth and highly refreshing expression of Ceylon's character.

Darjeeling 2nd Flush, black tea that's light, refreshing with notes of hay and a grape sweetness.

Jasmine Silver Needle, delicate white tea, scented with whole natural jasmine flowers.

Whole Chamomile Flowers, herbal tea, elegant, floral, and deeply soothing whole chamomile flowers.

Peppermint Leaf, intensely refreshing herbal tea, whole peppermint leaves picked and dried.

Earl Grey, Silky smooth black tea lifted with fragrant, zesty bergamot.

Jade Sword, A refreshing, sweet, green tea, the essence of spring.

Sencha, A refreshing green tea. This loose-leaf Sencha is thick, rounded and sweet as a result of expert steam-processing.

Lemongrass & Ginger, A spicy and warming herbal tea with lemongrass lengths and dried ginger.

Blackcurrant, Hibiscus, Elderberry, A bold herbal infusion with whole blackcurrants, berries, cracked hibiscus shells.

Rooibos, A soft and rich herbal tea, with notes of vanilla and Seville orange