

Afternoon Tea Menu

A British Tradition

The custom of **Afternoon Tea** was introduced by *Anna, the 7th Duchess of Bedford* in the early 1840s.

Craving a little something between lunch and dinner, she requested tea with bread, butter, cakes, and biscuits.

Soon, this charming ritual became a beloved pastime of the British upper class — a symbol of elegance and grace.

Our Afternoon Tea Selection

Traditional Afternoon Tea

Sparkling Afternoon Tea

Served with a glass of Prosecco.

Finger Savouries

- Honey-roast ham with English mustard
- Mature cheddar and pickled relish
- Smoked salmon with dill and crème fraîche
- Free-range egg mayonnaise

Freshly Baked Raisin Scones

Served warm with **strawberry preserve** and **clotted cream**.

Pastries & Sweets

A daily assortment of **artisan pastries**, **petit fours**, and **delicate confections** handcrafted by our pastry chef.

The Weston Manor Tea Selection

BLACK TEAS

English Breakfast – Full-bodied, with rich honeyed malt tones.

Ceylon Breakfast – Aromatic, smooth, and refreshingly bright.

Darjeeling Second Flush – Light and floral, with a subtle grape sweetness.

Earl Grey – Silky black tea lifted by fragrant bergamot.

GREEN & WHITE TEAS

Jasmine Silver Needle – Delicate white tea scented with jasmine blossoms.

Jade Sword – Refreshing, sweet, and redolent of spring.

Sencha – Rounded and mellow, perfected by gentle steam-processing.

HERBAL & FRUIT INFUSIONS

Whole Chamomile Flowers – Elegant, floral, and deeply soothing.

Peppermint Leaf – Intensely fresh and cooling.

Lemongrass & Ginger – Warming and spicy with citrus notes.

Blackcurrant, Hibiscus & Elderberry – Bold, fruity, and aromatic.

Rooibos – Naturally rich with notes of vanilla and Seville orange.

A Celebration of Tradition and Taste

Served daily in the Drawing Room and Garden Terrace.