

'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: 1/04/22 - 30/06/22



Afternoon Tea Menu

Spring '22



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 (223 cal)

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 & English Mustard (74 cal*)

Red Leicester & Spring Onion (112 cal*)

Roast Beef & Celeriac Remoulade (85 cal*)

Chargrilled Mediterranean Vegetables & Chipotle Mayonnaise (86 cal*)

Chicken Caesar Salad (95 cal*)

Homemade Fruit Scones

served with Strawberry Preserve, Clotted Cream and Butter (223 cal)

Selection of Chef's Homemade Treats

Lemon Drizzle Polenta Cake (290 cal), Rhubarb & Custard Tart (315 cal)

Passion fruit Panna Cotta (201 cal), Chocolate Brownie (309 cal)

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.

† Based on 40g of strawberries and 15ml of chocolate sauce. * Based on 1 quarter of a sandwich on white or brown bread.



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 & English Mustard (74 cal*)

Red Leicester & Spring Onion (112 cal*)

Roast Beef & Celeriac Remoulade (85 cal*)

Chargrilled Mediterranean Vegetables & Chipotle Mayonnaise (86 cal*)

Chicken Caesar Salad (95 cal*)

Smoked Salmon, Dill Crème Fraîche (69 cal*)

Homemade Fruit Scones

served with Strawberry Preserve, Clotted Cream and Butter (223 cal)

Selection of Chef's Homemade Treats

Lemon Drizzle Polenta Cake (290 cal), Rhubarb & Custard Tart (315 cal)

Passion fruit Panna Cotta (201 cal), Chocolate Brownie (309 cal)

Fresh Strawberries and Chocolate Sauce (42 cal*)

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

