



CLASSIC  
LODGES

the sign of a great hotel

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V: 1/12/20 - 29/02/21



# Afternoon Tea Menu

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

*Winter 2020-2021*

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

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

*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.*

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.



## *Deluxe Afternoon Tea*

### **Dainty Finger Sandwiches**

*Please choose two sandwiches per person from the following fillings,  
served on white or brown bread:*

Roast Beef and Creamed Horseradish

Brie and Port with Red Onion Marmalade

Chicken with Sage and Onion Stuffing, Mayo

Egg Mayonnaise and Rocket

Spiced Butter Bean and Roast Beetroot with Lettuce

Homemade Fruit Scones

Served with Strawberry Preserve, Clotted Cream and Butter

Selection of Chef's Homemade Treats

Parkin, Chocolate Log, Raspberry Macaron, Rum and Raisin Cheesecake

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



## *Champagne Afternoon Tea*

### **Dainty Finger Sandwiches**

*Please choose two sandwiches per person from the following fillings,  
served on white or brown bread:*

Roast Beef and Creamed Horseradish

Brie and Port with Red Onion Marmalade

Chicken with Sage and Onion Stuffing, Mayo

Egg Mayonnaise and Rocket

Spiced Butter Bean and Roast Beetroot with Lettuce

Smoked Salmon, Dill Crème Fraîche

Homemade Fruit Scones

Served with Strawberry Preserve, Clotted Cream and Butter

Selection of Chef's Homemade Treats

Parkin, Chocolate Log, Raspberry Macaron, Rum and Raisin Cheesecake

Fruit Compote with Meringues

A Glass of our Lanson Père et Fils, Brut Champagne