

THE OLD GOVERNMENT HOUSE

AFTERNOON TEA

Tea was first introduced to Britain in the 1640s as sailors returning from the Far East brought back packets of tea into the country as gifts. By 1700 tea had become a popular drink and was on sale in more than 500 coffee houses in London.

In 1840, Anna, the 7th Duchess of Bedford, pioneered the idea of Afternoon Tea. In her household the evening meals were served fashionably late at eight o'clock which left a long period between lunch and dinner. To stave off pangs of hunger she started to request a tray of tea, bread and butter along with some cake to be brought to her room in the late afternoon. This soon became a habit and she started to invite friends to join her for this daily ritual.

DELUXE AFTERNOON TEA £42 PER PERSON

FRESHLY CUT SANDWICHES

Pastrami & wholegrain mustard on white farmhouse loaf
Chicken & celery mayonnaise with toasted almonds on white farmhouse loaf
Scottish smoked salmon chive crème fraîche on brown farmhouse loaf
Cucumber and Croxton Manor cream cheese on white farmhouse loaf
Free range Castel Farm egg mayonnaise and rocket on brown farmhouse loaf

SWEET TREATS

HOMEMADE FRUIT & PLAIN SCONES
served with homemade berry jam & Devonshire clotted cream

Our talented pastry team, Tanya & Jose, experienced pastry chefs with over 20 years with Red Carnation Hotels between them, present their fresh teatime treats for your delight. Their current seasonal selection for you to enjoy is:

APPLE & PEAR FRANGIPANE TART
Apple & pear compôte & apple gel

WINTER BERRY CLOTTED CREAM CHEESECAKE

WHITE CHOCOLATE CRÈMEUX SPHERE
Spiced hazelnut

COFFEE & MASCARPONE GÂTEAU

WHY NOT TREAT YOURSELF

BELLINI OR PROSECCO AFTERNOON TEA - £49 PER PERSON
Enjoy a glass of either Prosecco or strawberry or peach Bellini with Deluxe Afternoon Tea (150ml)

CHAMPAGNE AFTERNOON TEA - £55 PER PERSON
Enjoy a glass of House Champagne with Deluxe Afternoon Tea (150ml)

OGGIE'S AFTERNOON TEA - £18.50 PER PERSON
Join Oggie, The OGH bear for a selection of finger sandwiches, a freshly baked scone, cakes and a choice of a milkshake, hot chocolate or soft drinks. (For children 12 years old and younger)

SUKI ENGLISH BREAKFAST

A traditional Breakfast Tea made from a blend of African and Indian single estate teas. Bright, light and crisp in flavour.

SUKI DECAFFEINATED ENGLISH BREAKFAST

Decaffeinated using the CO2 method. This is a gentle method of decaffeination that helps retain the greatest flavour and removes around 98% of the caffeine from the tea leaves, also removing around 92% of the polyphenols, leaving the goodness of antioxidants. Decaf, bright, brisk.

SUKI EARL GREY BLUE FLOWER

Suki Tea's unique in-house blend combines East African black teas with Italian Bergamot oil and beautiful blue cornflowers for a tea that tastes as good as it looks. Bergamot, light, citrus, floral.

SUKI DARJEELING

This hand-picked Darjeeling is the "Champagne" of teas. Its unique and refreshing taste is just perfect for that extra treat. Perfect with scones or delicate shortbread biscuits. Flowery fresh, muscatel.

SUKI WHOLE PEPPERMINT

Quite possibly the best peppermint tea in the world. Whole peppermint leaves create an incredibly fresh purifying cup. Sharp, fresh aromatic.

SUKI PINK GRAPEFRUIT

Tart and crisp like freshly squeezed grapefruit juice. This naturally flavoured fruit infusion offers something special with a harmonious blend of sharp grapefruit and sweet tropical fruit. It has a refreshing acidity initially with a mildly tangy and sweet finish. Tangy, zesty, fresh.

SUKI ROOIBOS (RED BUSH)

Suki Tea Rooibos is an excellent caffeine-free alternative to tea and gives an earthy, sweet, deep orange cup. Woody, sweet, refreshing.

SUKI CHAMOMILE

100% pure Chamomile blossom, the whole flower produces a high quality, sweet, honey-golden cup. Excellent for calming and soothing the mind and body and a natural sleep remedy. Honeydew, floral, sweet.

SUKI RASPBERRY & VANILLA

Packed full of sweet apple, strawberry and raspberry this fragrant infusion is also bursting with citrus flavour including pineapple and papaya. Tangy notes of hibiscus blossom and finishing with sweet notes of vanilla, this blend is a tantalising taste of summer. Smooth, sweet, refreshing.

SUKI APPLES LOVE MINT

The sweetness and acidity of apple combined with playful papaya sweetness, a subtle hint of whole rose blossom and a mint finish. A delight for the senses. Sweet, crisp, fresh.

SUKI LEMONGRASS & GINGER

A Thai-inspired lightly spiced tea with the warmth of ginger and peppercorns, the freshness of lemongrass and the lingering aftertaste of liquorice root and mint. Citrus ginger, sweet mint.