



AFTERNOON TEA

THE EGERTON HOUSE HOTEL

SUMMER AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

H Forman and Son smoked salmon on beetroot bread
Free-range egg mayonnaise and watercress on white bread
Chicken mayonnaise and tarragon on granary bread
Cucumber & cream cheese on tomato bread
Whipped pea, mint and ricotta on spinach bread



SELECTION OF HOMEMADE CAKES

STRAWBERRIES & CREAM

Choux filled with strawberry coulis, strawberry mousse and vanilla cream, inspired by the summer berry patch in bloom

FLOWERPOT

Raspberry jelly and white chocolate mousse set beneath chocolate soil, crafted to resemble a garden pot in full bloom

LEMON MERINGUE

Lemon curd with torched meringue, echoing the sharp brightness of early summer citrus flowers

ROSE & LYCHEE OPERA SLICE

A delicate fusion of almond sponge, lychee mousseline and rose glaze, inspired by the summer garden

ELDERFLOWER & GOOSEBERRY TARTLET

Gooseberry compote and elderflower mousse set in a golden tart shell, inspired by English summer gardens

GARDEN PISTACHIO MACARON

Delicate pistachio cream in a crisp almond shell, finished with edible petals

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, lemon curd and Devonshire clotted cream





VEGETARIAN AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

Free-range egg mayonnaise and watercress on white bread

Cucumber & cream cheese on tomato bread

Roast vegetables and tomato chutney on granary baguette

Whipped pea, mint and ricotta on spinach bread

Guacamole & rocket on white bread

SELECTION OF HOMEMADE CAKES

STRAWBERRIES & CREAM

Choux filled with strawberry coulis, strawberry mousse and vanilla cream, inspired by the summer berry patch in bloom

FLOWERPOT

Raspberry jelly and white chocolate mousse set beneath chocolate soil, crafted to resemble a garden pot in full bloom

LEMON MERINGUE

Lemon curd with torched meringue, echoing the sharp brightness of early summer citrus flowers

ROSE & LYCHEE OPERA SLICE

A delicate fusion of almond sponge, lychee mousseline and rose glaze, inspired by the summer garden

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Gooseberry compote and elderflower mousse set in a golden tart shell, inspired by English summer gardens

GARDEN PISTACHIO MACARON

Delicate pistachio cream in a crisp almond shell, finished with edible petals

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, lemon curd and Devonshire clotted cream



VEGAN AFTERNOON TEA £75



SELECTION OF HOMEMADE SANDWICHES

Roast vegetables and tomato chutney on granary baguette

Whipped pea and mint on spinach bread

Guacamole & rocket on white bread

Cucumber and dill on tomato bread

Tomato & olive tapenade on brown bread

SELECTION OF HOMEMADE CAKES

STRAWBERRIES & CREAM

Choux filled with strawberry coulis, strawberry mousse and vanilla cream, inspired by the summer berry patch in bloom

FLOWERPOT

Raspberry jelly and white chocolate mousse set beneath chocolate soil, crafted to resemble a garden pot in full bloom

LEMON MERINGUE

Lemon curd with torched meringue, echoing the sharp brightness of early summer citrus flowers

ROSE & LYCHEE OPERA SLICE

A delicate fusion of almond sponge, lychee mousseline and rose glaze, inspired by the summer garden

ELDERFLOWER & GOOSEBERRY TARTLET

Gooseberry compote and elderflower mousse set in a golden tart shell, inspired by English summer gardens

GARDEN PISTACHIO MACARON

Delicate pistachio cream in a crisp almond shell, finished with edible petals

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, raspberry jam and vegan cream



GLUTEN FREE AFTERNOON TEA £75

SELECTION OF HOMEMADE SANDWICHES

All on gluten free bread
H Forman and Son smoked salmon
Free-range egg mayonnaise and watercress
Coronation chicken on brown bread
Cucumber & cream cheese
Cheese and plum tomato

SELECTION OF HOMEMADE CAKES

ORANGE & ALMOND CAKE

A moist, fragrant sponge infused with zesty orange and the nutty richness of ground almonds

PECAN TART

A buttery shortcrust base filled with a luscious pecan and caramel filling

CHOCOLATE BROWNIE

Rich, fudgy and decadently chocolatey. Our brownie is a timeless favourite, with a crisp top and gooey centre that melts in your mouth

LEMON CAKE

A deliciously light lemon sponge receives its first glaze and is then finished with a smooth vanilla cream

CARROT CAKE

Soft and fluffy sponge cake topped with a light cream cheese frosting

HAZELNUT BALL

A bite-sized delight packed with roasted hazelnuts, coated in smooth chocolate and finished with a dusting of cocoa. Crunchy, creamy and perfectly indulgent

FRESHLY BAKED HOMEMADE FRUIT & TRADITIONAL SCONES

Served with strawberry jam, lemon curd and Devonshire clotted cream





PRINCE AND PRINCESS TEA PARTY £45

SELECTION OF HOMEMADE SANDWICHES

Free-range egg mayonnaise
Roast ham & butter
Peanut butter with strawberry jam

SELECTION OF HOMEMADE CAKES

WHOOPIE CHOCOLATE COOKIE
Chocolate biscuit with a delicious chocolate filling

FLOWERPOT

Raspberry jelly and white chocolate mousse set beneath chocolate soil, crafted to resemble a garden pot in full bloom.

STRAWBERRIES & CREAM

Choux filled with strawberry coulis, strawberry mousse and vanilla cream, inspired by the summer berry patch in bloom.

FRESHLY BAKED TRADITIONAL SCONES

Served with strawberry jam and Devonshire clotted cream

LUXURY HOT CHOCOLATE £8.00

Premium dark cocoa and steamed milk, luxuriously topped with whipped cream, a chocolate s'more and marshmallows



TEA SELECTION

P.M.David Silva & Sons was established in 1945 during the Plantation Raj in Ceylon's world famous Dimbula Valley. The company was founded on Brunswick Estate in the fertile Maskeliya Valley as a small independent Tea Shop for tea plantation workers to gather, relax and enjoy a quality cup of tea. The business and the family soon expanded to become a specialist Tea Transporter and Plantation Supplier. Today, three generations on, they remain a family company bringing the world's most sought-after teas that are hand plucked and ethically sourced from the people and estates they work with.

PLANTERS' BREAKFAST

Strong and full-bodied. Before English breakfast, early tea planters enjoyed the full-bodied flavours of Planter's Breakfast in Ceylon. The perfect conditions for creating that rich full taste are found in the Dimbula valley. This is where the award-winning Planters' Breakfast is handpicked.

PLANTERS' EARL GREY

The most aristocratic of teas is infused with the unmistakable aroma of bergamot. To balance the citrus, you need a bold tea. The Earl Grey is handpicked and infused with a drop of natural bergamot oil.

PLANTERS' GREEN

Grown on the high peaks and hand-plucked to fully satisfy the green tea connoisseur. The large leaf tea is curled and pan heated to produce a light mellow brew with a delicate flavour and aroma, or as an after-dinner drink.

SILVER TIPS

A rarity among the distinctive white teas. Our Silver Tips are handpicked before sunrise on Brunswick estate, Maskeliya. It takes almost five kilos of handpicked buds to produce one kilo of this very special tea.

MATTAKELLE GOLDEN CURLS

A fusion of Japanese and Sri Lanka flavour. Golden curl is grown on Mattakelle Tea estate on the western slopes of Sri Lanka. The tea is harvested from a Japanese tea bush known as Benifuki that was gifted to the estate. The tea is harvested from one leaf and a bud.

It has a natural rosy aroma with a jasmine floral flavour. Best enjoyed with pastries and without milk.

GLEN ALPIN

Lovingly handpicked and masterfully crafted, this tea brews to a warm biscuity cup with a rich inviting aroma. Best enjoyed on its own to savour its character, pairs beautifully with scones, clotted cream and jam.

CHAMOMILE FLOWERS

A perfect herbal infusion of whole chamomile blossoms, offering a gentle, honeyed aroma and soothing floral flavour.

SILK ROAD CHAI

The marriage of quality high grown tea and indigenous Ceylon spices produce an exceptional tea with sweetness. This fragrant and complex chai offers a rich, invigorating experience, perfect for those chilly evenings.

PLANTERS' AFTERNOON

Bright and refined, a high-grown and handpicked tea. A perfect balance between smooth and sweet.

RADIANT ROSE

An irresistible combination of high grown tea with rose petals to give a radiant, exhilarating infusion, with a perfumed nose, which flourishes into a sweet and floral infusion. A sophisticated tea, it can be drunk with or without milk and is perfect for those lazy summer afternoons.

ADD CHAMPAGNE

CHAMPAGNE AFTERNOON TEA £94

Additional glass:

LANSON LE BLACK RESERVE £24

LANSON ROSÉ £27

SPECIALITY DRINKS

STRAWBERRY MATCHA LATTE £12.00

Fresh strawberry purée meets creamy almond milk for a smooth, lightly sweet base.

Earthy matcha adds a subtle depth, creating a refreshing and balanced finish.

TEN IN BLOOM £21

A smooth, citrus-forward cocktail with crisp Tanqueray No. Ten and fresh lemon brightness.

Light floral sweetness and a silky egg white finish create a soft, elegant balance.

BLOOMING WELL £23

Tanqueray No. Ten, and fresh lemon bring a crisp, citrusy bite.

Sweet violet and rose liqueur add a delicate, fragrant twist. Topped with Champagne.