

A Brief History of Afternoon Tea

Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a “sinking” feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8 pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Children’s Afternoon Tea

Jam sandwich on white bread,
Cheese sandwich on white bread
Ham sandwich on white bread.

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Warm Norton-made plain and fruit scones
Served with homemade strawberry jam

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Chocolate nest
Brownie
Orange cupcake
Iced biscuit
Raspberry and white chocolate delice

17.5 per person

AFTERNOON TEA MENU

NORTON HOUSE
HOTEL & SPA

Tea Selection

Traditional English Breakfast

Classic traditional tasting tea with a strong, smooth, dark and rich liquor.

Earl Grey

Blended with the oil of bergamot, this tea is light, aromatic and floral.

The Mighty Assam

A rich full bodied Indian tea that packs a strong, malty punch.

Decaffeinated English Breakfast

A tippy, golden, broken orange pekoe which is typical of Assam teas.

Double Mint Infusion

A real burst of smooth peppermint and sweet spearmint

Superfruity

A deliciously juicy and fruity blend, packed with wonderful countryside flavours- perfect for enjoying in the garden.

Redbush Caramel Velvet

Redbush flavoured with caramel and safflowers.

Sencha Green Tea

Gentil. A little sweet, very easy to drink.

Elderflower & Blossom Darjeeling

Light, sweet Darjeeling with a fragrant burst of elderflower

Traditional Afternoon Tea

Prawn & crab, lemon, paprika mayonnaise on tomato bread

Pastrami, dill gherkin, horseradish mayonnaise on a brioche bun

Egg mayonnaise and watercress on white bread

Arran smoked cheddar, tomato chutney on onion bread

Sun Blushed tomato and red onion quiche

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Warm Norton-made plain and fruit scones

Served with homemade strawberry jam, lemon curd and clotted cream

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Salted caramel cheesecake, lemon curd

Pear and elderflower delice

Passionfruit curd, glazed meringue tart

Valrhona chocolate and orange mousse

35 per person (836 kcal)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of

Bruno Paillard Champagne (125ml) to your

Traditional Afternoon Tea order

47 per person

A 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.