

TEA MENU

Green Tea

Oriental Sencha

Used in traditional Japanese tea ceremonies, this green tea has a distinctive glossy feel and full, rich aromas.

Milk Oolong

A smooth and sweet loose leaf tea. Made from the finest Tie Guanyin oolong.

Fruit & Herbal Tea

Peppermint

Cool and refreshing caffeine-free alternative.

Rooibos & Orange

Rooibos, colloquially known as 'Red Tea' (although not from the actual tea bush), is a naturally caffeine-free herbal plant that grows only in South Africa.

Traditional Afternoon Tea £41.00 per person

Champagne Afternoon Tea £53 per person

Add an extra sparkle

Prices by glass

Prosecco Pure Dry £8.50 – SP House Champagne Brut £15.00

Peach/Raspberry/Strawberry Bellini £17.50

For dietary requirements and food allergies please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added onto your bill.



STAPLEFORD PARK

TRADITIONAL AFTERNOON TEA

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid-17th century that tea first appeared in England.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event and during the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional afternoon tea consists of a selection of dainty sandwiches including of course thinly sliced cucumber sandwiches, scones served with clotted cream and preserves. Cakes and pastries are also served and tea grown in India or Ceylon is poured into delicate china cups.

TRADITIONAL AFTERNOON TEA

Sandwiches

Honey Roast Ham, Rhubarb & Ginger Relish, Wild Rocket

Roast Chicken, Celeriac, Apple & Mustard Remoulade, Watercress

Egg, Chive & Truffle Mayonnaise

Beetroot Cured Salmon, Lemon Crème Fraiche, Sunflower Seed Bread



Scones

Plain & Fruit Scones

Spiced Strawberry Jam & Clotted Cream



Pastries

Lemon Meringue Tart

Gateau Opera, Espresso Macaroon (TR)

White Chocolate Mousse

Victoria Sponge

TEA MENU

Black Tea

English Breakfast or Decaf English Breakfast

The perfect “pick-me-up” tea to drink at any time of the day, the traditional English Breakfast tea is both bright and full-bodied.

Assam

Grown on the south side of the Brahmaputra River in remote region of Nagaland, this Assam tea is perfect for those who prefer a full-bodied, stronger cup of tea.

Darjeeling

From Tukdah tea estate high in the hills, this classic Darjeeling tea imparts a clear golden liquor with fruity, floral notes and a muscatel flavour.

Masala Chai

A warming Indian black tea blended with fine exotic spices including ginger, cardamom and cinnamon, our Masala Chai loose leaf tea is full-bodied and fragrant.

Earl Grey

A light tea, pale gold in colour using natural flavours and oils balanced with the natural brightness of Ceylon tea that gives the Earl Grey its distinctive flavour of bergamot without the overpowering perfume.

Lapsang Souchong

Our smoky tea is a dark chocolate-coloured black tea with a sweet aroma and layered taste

White Tea

Silver Needle

Silver Needle is a fine white tea from China’s Fujian Province, delicate and slightly creamy with a honey-melon aroma.