

THE TEA SELECTION AT MIDDLETHORPE HALL & SPA

English Breakfast

Classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour.

Earl Grey

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom. Excellent served with lemon.

Darjeeling

Elegant Darjeeling from the foothills of the Himalayas is blended with the finest Sri Lankan and Chinese black teas, yielding a beautifully refreshing liquor of delicate complexity. Sip and savour with/without milk or a slice of lemon.

Rooibos – Sweet Orange

Golden, naturally caffeine-free rooibos from South Africa, bursting with lively, zesty natural citrus flavours and a playful hint of sweet, juicy strawberry. A sip of sunshine, guaranteed to put a spring in your step - Rooibos (73%), Apple Pieces, Orange Peel (7%) Rosehip, Hibiscus

Berrylicious - Herbal Infusion

Bursting with luscious berries, this vibrant infusion builds to a fruity crescendo, before giving way to the rich, caramelised notes of roasted dandelion root - Apple Pieces, Rosehips, Hibiscus, Roasted Dandelion Root, Freeze-dried Raspberry and Strawberry, Natural Flavouring.

White Tea

A beautiful Chinese white tea, elegantly blended with flowers and fruit pieces for a refreshingly refined finish - Chinese White Tea (56%), Apple Pieces (15%), Chinese Green Tea, Lemongrass, Elderflower (4%), Orange Blossom (4%), Hibiscus, Rosehip, Orange Peel (0.5%)

Oolong/Lapsang Souchong

A combination of smoky tea leaves and warming spices, licked by flames of safflower & sprinkled with crushed chilli for a hint of fiery charm - Taiwanese Oolong, Chinese Lapsang Souchong Black Tea, Cinnamon, Orange Peel, Safflower Petals, Chilli Seeds

Green Tea

From the Yunnan, China. Beautifully clear in liquor, subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation.

Jasmine Dawn

A delicate and alluring blend of jasmine, vanilla and rose that will seduce the senses - Chinese Jasmine Green Tea, Chinese Green Tea, Rose Petals, Ashwaganda, Cumin Seeds, Calendula Petals, Sunflower Petals

Peppermint – Herbal Infusion

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs, for a brilliantly bracing combination – Peppermint (45%), Spearmint (30%), Eucalyptus, Pine Needles

Chamomile – Herbal Infusion

Unwind with this warm and comforting infusion, full of herbs carefully chosen for their ability to relax the body and soothe the mind – Rose Hips, Chamomile, (30%), Lemon Verbena, Lime Leaves, Lavender.

Vanilla Chai

Bold & fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination - Sri Lankan Black Tea (56%), Ginger, Cinnamon, Cardamom, Cloves, Orange Flowers, Vanilla Pieces



National
Trust



AFTERNOON TEA

£39.50 per person

Selection of Sandwiches:

Smoked Salmon, crème fraîche, dill salad (*F, G, D, SD*)

Free-range Egg Mayonnaise, sun blushed tomato, watercress (*G, D, V, E, SD*)

Roast Ham, mustard mayonnaise, rocket (*G, D, SD*)



Apple and Black Pudding Sausage Roll, brown sauce (*G, D, N, S, E*)



Fruit Scone, clotted cream, selection of preserves (*G, D, V, N, E*)



or
Spiced Orange White Chocolate Scone,
clotted cream, selection of preserves (*G, D, V, E, SD*)



Lemon Drizzle Cake, yuzu, buttercream, redcurrant (*G, D, V, N, E*)

70% Huila Chocolate Verrine, raspberry, marshmallow, meringue (*G, D, S, V, E*)

Choux Bun, salted caramel mousse, hazelnut crumb (*G, D, V, N, E*)

Served with a tea of your choice (see selection opposite)



CHAMPAGNE AFTERNOON TEA

To include a 125ml glass of:

Sylvoz Prosecco, Le Colture, Brut - £46.00 person

Champagne Bernard Remy, Carte Blanche - £53.00 per person

Champagne Bernard Remy, Brut Rosé – £56.00 per person



Additional servings of tea, clotted cream or jam are complimentary.

A discretionary 12.5% service charge will be added to your final account.

Afternoon Tea is freshly prepared to be enjoyed with-in Middlethorpe Hall and Gardens. For your good health and well-being we do not recommend for food to be taken away and consumed later in your own home.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

ALLERGENS KEY

(G) contains Gluten	(CE) contains Celery	(E) contains Egg	(L) contains Lupin
(D) contains Dairy	(N) contains Nuts	(S) contains Soya	(M) contains Molluscs
(P) contains Peanuts	(F) contains Fish	(MU) contains Mustard	
(SE) contains Sesame	(SD) contains Sulphites	(C) contains Crustaceans	