

# AFTERNOON TEA

Served Daily 12 – 4pm

# MENU

Cotswold House Full Afternoon Tea

Warm baked fruit and plain scone served with clotted cream & strawberry jam. Selection of homemade sweet treats. Selection of sandwiches.

Monday - Thursday 29.50 Friday - Sunday 36.00 Hidcote Cream Tea

Freshly baked fruit & plain scone served with clotted cream & strawberry jam.

Monday - Thursday 10.00 Friday - Sunday 13.50

Why not add some Bubbles:

Glass of II Baco da Seat Prosecco 8.20 House Champagne 13

Included in the Afternoon Tea and Cream Tea are the following hot drinks:

Cafetiere of Balmforth & Co Blend 7 freshly Ground Coffee

Indigo Valley Fair-Trade Loose-Leaf Tea:

# **English Breakfast**

A traditional blend of black tea leaves that produces a characteristically full-bodied brew.

# Earl Grey

A quintessential black leaf tea, blended with bergamot oils

## Blueberry Burst Black Tea

An intense combination of black tea leaves and blueberry flavour's

# Darjeeling Margaret's Hope Tea

Often referred to as the Champagne of teas. This Darjeeling is a sparkling, aromatic tea with hints of currant.

# Congou Mao Jian Green Tea

Silver-tipped leaves create a pale brew with sweet floral notes before building a stronger, smokey taste

# Orange Blossom Oolong

A perfect blend of soft oolong leaves and fruity orange flavour

## Decaf Breakfast Tea

Using a Flowery Pekoe tea from the Dimbula region in Sri Lanka, this decaffeinated English Breakfast is full of body. With a balanced astringency and lovely floral notes, it truly makes a wonderful breakfast tea.

# Formosa Lapsang Souchong

.A true treasure from Taiwan, this loose leaf black tea is the finest quality and masterfully cultivated. Stronger than the Chinese version of this tea, offering a smooth, delectable and distinctly smoky flavours as well as enticingly rich aromas, reminiscent of long walks in the forest after rainfall.

### **Duchess Earl Grey Tea**

Dried lemon peels and orange pieces add a fresh citrus twist to the traditional Earl Grey Tea making it a fantastic alternative to savour and enjoy. High quality teas from Dimbula (Sri Lanka) and Anhui (China) are used providing a wonderful piquant flavour that when combined with a quality natural bergamot oil and citrus has a full bodied finish.



# MENU

#### Citrus Lemon Black Tea

A fresh and fruity concoction of high-grade Ceylon tea with dried pineapple, lemongrass, sunflower and calendula petals with natural lemon flavourings. The high-grown black tea comes from Sri Lanka's top tea estates, where all the ingredients are picked and processed in line with tradition to make your me-time and tea time worth taking.

### **Body Boost**

Feeling good never tasted better! A superb blend of Chinese Oolong and White Teas with Brazilian green Yerba Mate and lemon pieces provide a cup of tea with some real oomph! Both teas and the Yerba Mate are associated with a healthy lifestyle, improving the metabolism and overall feel good factors.

#### **Bukhial Assam**

Grown on the south side of the Brahmaputra River near the remote region of Nagaland, our Bukhial TGFOP Assam is a premium tea with a traditional leaf style. The Bukial Tea Estate was founded in the 1920's & and covers 570 hectares of land where high quality Assams are grown. As rainfall is lower in this area, the bushes grow more slowly which yield outstanding crops that have all the flavour and strength you would expect from a top Assam tea estate.

# Lemongrass & Ginger

Traditionally processes air- and sun-dried lemongrass infused with ginger and lemon. These flavours provide a wonderful warmth and comforting experience, whilst the lemon adds delicious citrus notes

# Moroccan Mint

Based on a historical recipe blending Ceylon and Indian Teas with refreshing Peppermint leaves, Moroccan Mint Black Tea has a lively with a malty depth followed by the cool tingle of Peppermint that is both satisfying and invigorating. Carefully grown high grade teas by small holder estates from Sri Lanka and India, the tea bushes grow high above sea level at a slower rate where the temperature is relatively low, developing greater flavour before they are individually handpicked, rolled and dried.