

Be

at Hoar Cross Hall

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

—
Henry James, *The Portrait of a Lady*

The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

At Hoar Cross Hall we have created an experience observing this delightful aspect of our nation's culinary heritage for the best part of 150 years.

Our Executive Chef has remained faithful to the classic combination of finger sandwiches, scones served warm, and sweet pastries accompanied by a remarkable selection of wonderful loose leaf tea. Our ingredients are painstakingly sourced, skilfully prepared and served fresh each day.

The centrepiece of afternoon tea is, of course, the drink itself. We have scoured the world to bring us delicious tea from a small bespoke tea producer. We have carefully selected teas that will complement your food perfectly and all our tea is prepared and poured at your table to your preferred strength. Your afternoon tea is served from a specially designed stand.

Great care goes into each cup of tea and morsel of food to make your Afternoon Tea a magical experience. If there's anything more you'd like to know, please don't hesitate to ask.

All that remains is for us to wish you a wonderful afternoon.

baronseden.com/hoar-cross-hall

Afternoon Tea

at Hoar Cross Hall



It's all in the leaves

Our tea selection

Hoar Cross Hall House Blend / Black Loose Leaf Tea

Our signature Hoar Cross Hall House Blend is carefully hand blended with the finest Assam, Ceylon, Kenyan and Darjeeling from the finest tea gardens to produce this robust tea perfect at anytime during the day. This high quality loose-leaf tea is a classic as well as remaining smooth and a satisfying cup.

Earl of Grey / Scented Black Loose Leaf Tea

We've carefully selected this Earl of Grey as our famous classic, which is a well-balanced blend of Assam and China black leaf teas. The natural bergamot oil compliments the rich liquor to create a smooth citrus taste and aroma. A sprinkling of vibrant blue cornflower petals decorates this revitalising brew.

Darjeeling First Flush / Black Loose Leaf Tea

A very special Darjeeling 1st Flush which is grown in the foothills of the mighty Himalayan mountains and harvested from the youngest spring growth. It is the combination of slow growth and altitude that gives our Darjeeling tea such an exquisite taste. Undoubtedly one of the world's finest teas with its delicate floral muscatel flavour.

Whiet Peony Bai Mu Dan / White Loose Leaf Tea

Our White Tea Peony is packed with antioxidants, is the most natural and unprocessed tea in the world. Our White Peony, or Bai Mu Dan, with its tender leaf and silver buds produces an exceedingly refreshing infusion. The liquor is light and sweet with hints of honeydew melon.

China Jasmine / Scented Green Loose Leaf Tea

China Jasmine, or Mo Li Hua Cha, combines the delicate aroma of jasmine flowers and loose-leaf green tea. Traditionally processed by repeatedly layering the tea leaves with fresh jasmine blossoms until the scent is fully absorbed. The result is an invigorating liquor with a crisp and floral taste.

Mojito Mint / Herbal Loose Leaf Infusion

Our Mojito Mint is a unique herbal blend, a zingy version of the traditional peppermint tea. This delicious and soothing infusion combines refreshing peppermint leaves with zesty sweet lemongrass and a variety of delicate blossoms. Its digestive and cleansing properties make it a truly invigorating tonic.

Red Berry Burst / Fruit Loose Leaf Infusion

Our Red Berry Tisane is a delicious explosion of flavour and colour. It is an harmonious vitamin rich mix of sweet dried apple, delicately tart hibiscus and tangy berries. The intense fruity aroma is pure summer sunshine in a cup.

Afternoon tea

Classic

SAVOURY

Chicken Caesar, shaved parmesan, toasted croute

Cucumber and chive cream cheese served on white bread

Open smoked salmon ciabatta, lemon mayonnaise

Mature cheddar and onion chutney served on brown bread

SCONES

Fruit and plain scones

Clotted cream and preserve

SWEET

Traditional Battenberg slice

Strawberry and coconut gateau

Caramel and passionfruit Paris-Brest choux bun

Key lime pie

Vegetarian

SAVOURY

Open chickpea hummus and sliced tomato ciabatta

Cucumber and chive cream cheese served on white bread

Pan fried halloumi and baby gem lettuce

Mature cheddar and onion chutney served on brown bread

SCONES

Fruit and plain scones

Clotted cream and preserve

SWEET

Traditional Battenberg slice

Strawberry and coconut pavlova

Caramel and passionfruit Paris-Brest choux bun

Lemon meringue pie

Classic Afternoon Tea £20

Gin Afternoon Tea £25

Royal Afternoon Tea £30

If you have any concerns regarding food allergies or intolerances please ask a member of the team and you will be provided with detailed information on each dish.