

HISTORY OF AFTERNOON TEA

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot a tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields." Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon Tea" Henry James - Portrait of a Lady.



ATHOLL
PALACE

HOTEL



AFTERNOON TEA MENU



AFTERNOON TEA

Traditional Afternoon Tea is served on the Verandah between 12.30 and 5.00pm every day.

The most traditional Tea begins with freshly cut finger sandwiches, homemade scones, together with an assortment of sweet treats.

SELECTION OF FINGER SANDWICHES

- ☛ *Smoked Salmon and Sour Cream*
- ☛ *Egg Mayonnaise with snipped Chives*
- ☛ *Honey Roast Ham with Roquette and Grain Mustard*
- ☛ *Mature Scottish Cheddar and Vine Tomato*

HOMEMADE SULTANA SCONES

- ☛ *With Fruit Jam and Chantilly Cream*

ALL BUTTER SHORTBREAD

A DELICIOUS SELECTION OF FLAVOURED MACAROONS

CRANACHAN, CAKES AND FANCIES

SELECTION OF BLENDED TEAS AND HERBAL INFUSIONS

Traditional Afternoon Tea
£22.00 per person

Add a glass of Prosecco
£6.50 per person

Add a glass of Champagne
£12.50 per person



TEAS

CEYLON

Nurtured in Sri Lanka's Uva highlands, high above the sea on the eastern slopes. Harmonious and balanced, with the echo of spices.

ASSAM

The remote region of northeast India's Assam, high average temperatures couple with monsoons to give Upper Assam tea.

JASMINE

Spring-plucked green leaves with layer upon layer of fragrant jasmine blossoms, exquisitely infused into the tea.

DARJEELING

Created by cool mountain breezes, days of veiled sunshine and nights of rain on the steep slopes of the Himalayas.

NEWBY

LONDON

EARL GREY

Legendary tea with origins spanning from China to Hawick Hall in Northumberland. Named after British Prime Minister Earl Grey.

ROSEHIP & HIBISCUS

The traditional offering to the Hindu goddess Kali fused with the sweet fruit of the rose plant. Naturally caffeine-free.

PEPPERMINT

A mythic nymph once transformed into a sweet-smelling mental plant, her leaves complex with biting mentol oils.

ENGLISH

Originally Scottish and served at Balmoral Cate in the Highlands. The favourite blend of Queen Victoria.