



AFTERNOON TEA

It is with great pleasure that we welcome you to Afternoon Tea at the Marston Farm Hotel. 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.

You'll discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea relaxing experience. If there's anything more you'd like to know, don't hesitate to ask.

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

AFTERNOON TEA MENU

A SELECTION OF TRADITIONAL SANDWICHES

Smoked Salmon & Cream Cheese
Egg Mayonnaise & Rocket,
Cucumber & Cream Cheese

RAISIN SCONES & PLAIN SCONES
Freshly baked every day in our kitchen
Served with Cornish clotted cream and preserves

A SELECTION OF HAND-MADE PASTRIES

Traditional Afternoon Tea
£14.95 per person

Accompanied by a glass of champagne
£19.95 per person

CREAM TEA £4.50 per person
Homemade plain and fruit scones served
with Clotted Cream and preserves

TEAS

DARJEELING

The Champagne of all teas, a delicious,
elegant tea with hints of nutmeg

EARL GREY

A wonderful light and aromatic china black tea,
infused with bergamot oil

WHITE TEA

White tea is un-fermented, picked and
served in its natural state.

GREEN TEA

Green tea is unfermented, the freshly picked leaves
are allowed to dry and are then heated.

CHAMOMILE

Soothing chamomile flower, the perfect digestive

PEPPERMINT

Smooth, soothing and very refreshing.

FRESH AND FRUITY

An exotic, deliciously, refreshing infusion of fruits

TRADITIONAL ENGLISH BREAKFAST

The perfect mix of Assam, Ceylon and Kenya

JAM FIRST, OR CREAM? It's been a topic of much debate over the generations. In our view, it is the cream that comes first, followed by a teaspoon jam.

Of course this is just our own opinion, and the order of ceremony will always remain entirely a matter of the guest's own taste and preference.

Chinese tea makers believe that several infusions should be made from good leaf tea; the flavour improves with each infusion



If you have any allergies, please notify your server and we will do our best to accommodate your request.