



LORTON VALE

# HUNDITH HILL HOTEL

## *Cream Tea Menus 2019*

*The consumption of afternoon tea increased dramatically in popularity during the early nineteenth century, when it is said that Anna, the 7th Duchess of Bedford made the taking of tea fashionable. It is said that she complained of “having that sinking feeling” during the late afternoon when 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. A solution for the Duchess was a pot a tea and a light snack, taken privately in her room during the afternoon.*

*All our menus have been specially designed to use locally sourced produce & will be prepared fresh by our Head Chef & his team. 24 hour booking notice is required & full payment will be taken to secure your booking.*

*All dietary & allergies requirements will be catered for.*

*Should you require additional information, please speak with a member of the reception team or your waitressing staff.*

*Both Cream Tea menus are served between 3.00pm-5.00pm.*

### **STANDARD CREAM TEA**

- *A Selection of Finger Sandwiches*
- *Homemade Cakes & Biscuits*
- *A Selection of Cream Cakes*
- *Homemade Pastries & Scones*
- *Tea & Coffee*

**£18.00 per person**

### **PREMIUM CREAM TEA**

***Our Head Chef & his team will offer a selection of the following options:***

- *A selection of mini sandwiches*
- *Smoked salmon bruschetta*
- *Mini prawn cocktail*
- *Mini quail scotch egg*
- *Mini savoury tart*
- *Homemade biscuits*
- *Scones with homemade jam and whipped cream*
- *Macarons*
- *Coloured mini pavlovas*
- *Strawberry Tart*
- *Vanilla Slice*
- *Mini Dessert*
- *Tea & Coffee*

**£20.75 per person**

**Or**

**£25.00 per person with a glass of prosecco**