

# COOMBE ABBEY

*No ordinary hotel*

This great British tradition was introduced by Anna Maria Russell, the seventh Duchess of Bedford as a way to stave off hunger pangs in the long gap between lunch and dinner.

To celebrate the revival of this quintessential British custom, we have hand-chosen some historic period treats and sandwiches for a truly decadent afternoon tea.

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If you have any special dietary requirements, please do not hesitate to ask a member of our team who will be more than happy to help.

A full selection of bar drinks and a wine list to complement your afternoon tea is available.



## Customer information

Please note that our dishes may contain one or more of the following allergens:

Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, sulphuric dioxide and sulphites.

If in doubt, please ask a member of staff.

Please note that the menu is subject to change at the hotel's discretion.

 coombeabbeyhotel |  coombeabbeyhotel

[www.coombeabbey.com](http://www.coombeabbey.com)



## Knights Afternoon Tea

Weekend £38.00 per person

Weekday £35.50 per person

Please note there is a £3 supplement payable for guests using a voucher.

### Savoury Selection

Malt Kiln Farm Pork Pie

Buttermilk Chicken Lollipop

Pork, Ginger & Spring Onion Sausage Roll - House Brown Sauce

Mini "Fish & Chips" - Salt & Vinegar Powder Seasoning

Ox Cheek Bon Bon - Oxford Sauce

Flat Borettana Sweet Balsamic Onions Piccalilli

Freshly Baked Farmhouse Mature Cheddar Scone

Whipped Parsley Butter

### Sweet Selection

Plant Pot - Forced Rhubarb & White Chocolate Mousse

Passion Fruit & Shortbread Sandwich

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*Your choice of loose leaf tea or coffee*

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Our afternoon tea is prepared to our set standard, and we are unable to modify our afternoon tea on an individual basis as these modifications would distract from our consistency and quality and affect service levels. Please advise of dietary restrictions and allergens 48 hours prior to arrival, where possible we will endeavour to meet your requirements.

\*12 years and over.

For any items that you cannot manage, you are welcome to take them away however, we kindly ask that our crockery used for our afternoon teas are left behind.



## Loose Leaf Teas

### **Black Tea Lemon & Ginger**

Combining large leaf black China tea with lemon and ginger we've created a delicious, harmonious blend. Great for winter days when you're feeling a bit under the weather. Black tea for that boost and lemon and ginger to soothe you.

### **English Breakfast**

A classical blend of Ceylon and Assam tea, infused to perfection. Full-bodied with a coppery-coloured brightness.

### **Chai Spice**

Chai spice, a classic blend of spicy notes conjuring up the steamy, aromatic delights of an Indian street market. Black Assam tea leaves create the base for this global favourite. Within this, you will find subtle hints of pepper, orange, cinnamon, cardamom and cloves, beautifully blended to complete this signature black chai.

### **Chocolate**

A guilt-free indulgence! The taste of chocolate without the calories! Our chocolate tea comprises of traditional black tea luxuriously blended with a hint of chocolate, perfect with or without milk, and sugar if desired. Perfect for a treat, especially at Easter!

### **Earl Grey**

One of the most popular teas, our Earl Grey black tea is an elegant blend of the finest, rich black tea leaves scented with a delicate citrus bergamot twist. Usually enjoyed in the afternoons, this quintessentially British tea is named after 1830s English Prime Minister, Charles Grey and was exclusively drunk by the upper classes. Earl Grey tea has become a traditional staple of British tea drinking.

### **Moroccan Mint**

Our Moroccan Mint is an absolute favourite, much loved for the unique flavour of dried Moroccan Mint leaves mixed with green tea. Excellent as a digestif after a meal or a refreshing pick-me-up. This tea has surprisingly cooling properties – perfect for hot, sunny days.

### **Red Berry & Rose Petals**

Our Red Berry and Rose Petals unique fruit blend of hibiscus, rosehip, apple pieces and orange peel, rounded off with a delicate edge of rose petals, is a delightful, aromatic afternoon drink. Perfect as a warm tea or makes for a great iced tea too.

## **Rum Arabica**

Part of our Cocktail Tea Collection, our Rum Arabica tea is a traditional Rooibos tea combined with cocoa cores, coffee beans, cinnamon and blackcurrants with rum flavour. Why not try making your own mocktail with our infusion teabags? A popular choice with those looking to try something a little different.

## **Decaf Earl Grey**

One of our most popular teas, our Earl Grey Decaf is decaffeinated black tea. It is an elegant blend of the finest, rich black tea leaves scented with a delicate citrus bergamot, where only a hint of caffeine remains. Usually enjoyed in the afternoons this quintessentially British tea is named after the 1830s English Prime Minister, Charles Grey and was exclusively drunk by the upper classes. Earl Grey tea has become a traditional staple of British Tea drinking.

## **Gin & Tonic**

A delicious concoction made up of white tea, pieces of apple, zingy lemon peel, fragrant rose petals and an enticing aroma of gin. This delicious non-alcoholic blend has an amazing G&T taste and can be taken on its own as a mocktail tea. It can also be steeped in tonic water, adding a dash of gin if desired, to create your own cocktail.

## **Passion Fruit, Guava & Mango**

Our Passion Fruit, Guava and Mango is one of the best sellers and will really brighten your day. A heavenly scent that will capture your senses and whisk you off to an exotic island. The taste of Guava is strong with the Passion Fruit and Mango adding sweet notes and the green tea offers a beautiful base.

## **Jasmine**

One of the most well-recognised Chinese teas, famous for the labour intensive process that has its roots in tradition. During what can be an almost week-long production in the finest varieties, the tea leaves are layered with jasmine blossoms, which scent the tea with their perfume. This tea is said to be an aid to digestion, which is why it is served as an accompaniment to food in Chinese restaurants.

## **Ceylon**

Finest quality, traditional, Sri Lankan black tea with a crisp and bright taste. This tea has a good mix of flavour and punch and is a great tea to try if you're used to English Breakfast and want to try something new (but not too different). Ceylon tea comes from Sri Lanka, a small island in the Indian Ocean named "Ceylon" by British colonists. Ceylon refers to the geographical region in which the tea plant, *Camelia Sinesis* is grown.



## **Grand Cru Coffees**

**By**

**Café Du Monde**

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*A Cafetière for one person*

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### **El Salvador**

A Rainforest Alliance coffee voted one of the top 10 certified coffees in the world. A rich superb single origin, thick treacle sweetness and complex fruitiness.

### **Kenyan**

Kenyan AA is the highest grade of Kenyan coffee. Purists praise it for its bright acidity and intense fruity flavour with a short, sharp earthy finish.

### **Sumatra**

Fairtrade certified and organic. This is a classic Indonesian “Bold” – earthy and full-bodied with spicy, smoky notes and an unusual liquorice twist.

### **Ethiopian**

Coffee was first discovered in Ethiopia. This Yirgacheffe is a connoisseur’s delight. Light, sweet blackcurrant flavour with sharp gooseberry tones and a clear finish.

### **Swiss Water Decaffeinated**

Caffeine is removed by washing the beans from Costa Rica, Guatemala and Sumatra in pure spring water. A gentle flavour with low acidity and a crisp, subtle finish.