

THE DANESFIELD VEGETARIAN
AFTERNOON TEA
£45 PER PERSON

Sandwiches

Coronation Chickpea with Mango & Lettuce
Egg Mayonnaise with Black Pepper & Watercress
Cucumber & Crème Fraiche
Houmous & Red Pepper
Tomato & Basil Pesto with Mozzarella

Sweets

Tiramisu Mousse
Ginger Spiced Treacle Tart
Blackberry & White Chocolate Macaron
Caramelised Apple Eclair

Homemade Plain & Raisin Scones, Strawberry Jam,
Cornish Clotted Cream

Served with your choice of Danesfield loose-leaf tea

THE DANESFIELD TAITTINGER
CHAMPAGNE TEA
£60 PER PERSON

The Danesfield Afternoon Tea
Served with a glass of Taittinger Champagne

THE DANESFIELD TAITTINGER
ROSÉ CHAMPAGNE TEA
£65 PER PERSON

The Danesfield Afternoon Tea
Served with a glass of Taittinger Rosé Champagne

SUBSTITUTIONS TO THE SANDWICH SELECTION
BY PRIOR NOTICE ONLY

ADDITIONAL SANDWICHES £10 PER PERSON
ADDITIONAL CAKES £10 PER PERSON

DANESFIELD LOOSE-LEAF TEA SELECTION

BLACK TEA

English Breakfast ~ a rich, malty Indian Assam with Sri Lankan and Kenyan black teas, for bright character and depth of flavour

Danesfield Blend ~ a Chinese and Ceylon black tea. Exotic ingredients, blending mild spiciness with notes of dried mango, sunflower blossom and lemon peel to produce a delicate infusion

Earl Grey ~ a delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil, zesty lemon peel and sweet orange blossom

Vanilla Chai ~ bold and fiery chai spices are perfectly tempered by smooth vanilla

WHITE TEA

White Apricot Tea ~ a Gold Taste Award-winning tea. The refined character of white tea with honey apricot sweetness and undertones of marigold and rose

Sparkling White ~ a refreshing, refined Chinese white tea, an elegant blend of flowers and fruit pieces

GREEN TEA

Jasmine Dawn ~ a delicate, alluring blend of jasmine, vanilla, rose

Classic Green ~ made in the traditional Sencha style, this tea has been selected for its strength, subtle sweetness and refreshing taste

HERBAL & FRUIT TEA

Berrylicious ~ luscious berries building to a fruity crescendo before giving way to the rich, caramelised notes of roasted dandelion root

Rhubarb and Vanilla ~ tart rhubarb and sweet vanilla combined beautifully with Chinese green tea

Chill Out Mint ~ an uplifting blend with invigorating menthol character and the freshest herbs

Alternatives: Cappuccino, Latte, Americano, Espresso, Mocha, Macchiato, Hot Chocolate

History of Danesfield House

The Present Neo-Tudor building was completed in 1901 for Robert Hudson, on what had been geographically recognized as a prehistoric hill fort known as 'Danes Field Camp'.

The property was requisitioned in WWII by the Committee Intelligence Collection Management, whose staff were initially recruited from the Royal Air Force. The committee set up Signals Intelligence at Bletchley Park and Imagery Intelligence at Danesfield House.

An 'Orangery' was a building frequently found in the grounds of fashionable residences from the 17th to the 19th Century and given a classical architectural form.

The Orangery was like a greenhouse or conservatory, with the name reflecting their original use as a place where citrus trees were overwintered in tubs under cover, surviving through harsh frosts, though not expected to flower and fruit.

1901

THE ORANGERY

Vegetarian Afternoon Tea

History of Afternoon Tea

In the early 19th century, Anna, 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. It was usual for people to take only two main meals a day ~ breakfast and dinner ~ so the solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later, friends were invited to join her at Woburn Abbey and this summer practice proved so popular that the Duchess continued it on her return to London, sending cards to friends to join her for "tea & walking the fields."

Many visitors from overseas still imagine that we are a nation where, in the words of a well-known song 'at half past three, everything stops for tea'. These days, afternoon tea tends to be an occasional luxury for the British. Luckily the tourist is still able to indulge in a little bit of British tradition for themselves.

A discretionary service charge of 12.5% will be added to all bills. Should you have any dietary requirements or allergies, please speak with your server