

AFTERNOON TEA

'At half past three, everything stops for 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.

Stoke Place Champagne Tea – Twenty Five Pounds

A Selection of Homemade Scones, Cornish Clotted Cream, Strawberry Jam, Seasonal Cakes, Homemade Biscuits and Finger Sandwiches with a specialty JING Tea of your Choice. Accompanied with a Glass of De Castellane NV Champagne.
(Add £2.50 for Laurent Perrier N.V Brut or £4.50 for Laurent Perrier Rosé)

Traditional Afternoon Tea – Eighteen Pounds and Fifty Pence

Homemade Biscuits and Dainty Cakes,
A Selection of Finger Sandwiches, Homemade Scones, Cornish Clotted Cream, Strawberry Jam, and your choice of specialty JING Tea

Cream Tea- Nine Pounds

A Selection of Homemade Scones, Cornish Clotted Cream, Strawberry Jam with a specialty JING Tea of your Choice

Stoke Place cannot guarantee that any dish does not contain nuts. All prices include VAT.
If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish.
A 12.5% discretionary service charge will be added to your bill.

JING TEA

JING offers definitive examples of Asia's greatest teas, grown in time honoured gardens, skillfully hand processed then vacuum-packed at source for unmatched freshness.

JING is a young and innovative tea company run by Edward Eisler and his team.

By building relationships with the world's finest tea farmers in China, India, Sri Lanka, Japan and Taiwan, JING hand sources not only the finest teas and herbal infusions, but also special, rare teas which are seldom seen outside their country of origin.

Assam Breakfast

Statuesque and broad with plenty of structure and malty richness.

Earl Grey

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base.

Darjeeling Second Flush

Light, crisp and refreshing with a graceful citrus lift that leaves a fresh and faint minty aftertaste.

Organic Bohea Lapsang

Lively yet soft textured and full with great aromatics; very gentle woodland smoke meets dark spice.

Plenty of rich and creamy body. The authentic Lapsang tea.

Organic and Fair Trade Jade Sword Green Tea

Clean, rounded, full and grassy with faint seaweed complexities.

Brisk and refreshing with a textured finish.

Hand Rolled Jasmine Pearl

Hand rolled and scented with fresh jasmine flowers. Rich, round and deeply jasmine infused with a beautifully thick, velvety texture.

Flowering Osmanthus Tea

Sweet and soothing flowering green tea hand tied around sweet-tasting osmanthus blossoms and orange lily petals.

A hypnotic display of colour, with a heavenly sweet taste.

Whole Chamomile Flowers

Mellow floral depths with gentle and cleansing bitter complexities in the finish.

Iron Buddha Oolong Tea

An intensely floral oolong tea, hand rolled and fired to create a characteristic Iron Buddha or 'Iron Goddess of Mercy' oolong flavour.

White Peony White Tea

Picked between 5th April and 10th April 2011 from Tai Mu Mountain garden.

A delicious introduction to Chinese white teas. Composed of two-leaf and bud sets,

White Peony is renowned for its refreshing flavour and sweetness.

Peppermint Leaf

Insistent and deep minty flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.

Blackcurrant and Hibiscus

A sweet spectrum of berry fruits that is brightly supported by a tart finish.

Mango Tea

A delicious blend of fresh green tea, rich black tea and whole mango pieces.

Sweet, lightly spicy and refreshing