

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

A Selection of Finger Sandwiches, Homemade Scones,

Mini Patisseries and Cakes,

Cornish Clotted Cream, Berry Jam, and Your choice of specialty JING Tea,

Accompanied with a Glass of Champagne.

Price per person £29.00

Luxury Afternoon Tea

A Selection of Finger Sandwiches, Homemade Scones,

Mini Patisseries and Cakes,

Cornish Clotted Cream, Berry Jam, and Your choice of specialty JING Tea.

Price per person £20.00

Cream Tea

A Selection of Homemade Scones, Cornish Clotted Cream,

Berry Jam with Your choice of specialty JING Tea.

Price per person £8.50

We cannot guarantee that dishes do not contain nuts. If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill

JING TEA

Each tea is skillfully hand processed then vacuum-packed at source for unmatched freshness. JING hand sources not only the finest teas and herbal infusions, but also special and rare teas.

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.

White Peony White Tea

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.

Rooibos

Rooibos is a superlative grade of Rooibos. It originates in South Africa and is a very healthy
after dinner drink.