



SALMON & CUCUMBER SANDWICH

A twist on the most historic of afternoon sandwiches, this sandwich pays homage to the cucumber sandwich which was introduced in the 1840's when John Montagu the fourth earl of sandwich in the 1700's had the idea of filling 2 slices of bread with a filling to make it more appetising and inventing what is now so famously known as "The Sandwich".

HAM & CHEESE

The history of the ham and cheese sandwich has been debated for many years but early history shows An English woman, writing in 1923 of her passage through Ellis Island on a trip to the U.S., noted:
It was the noon hour... In a little while porters came along with baskets of very good ham and cheese sandwiches".

CORONATION CHICKEN SANDWICH

The Coronation Chicken Sandwich was created in 1953, when renowned florist Constance Spry and cordon bleu chef Rosemary Hume catered for a banquet to celebrate the coronation of Elizabeth II. It was inspired by the 'Jubilee Chicken' which was created for George V's silver jubilee in 1935.

BRIE & PURPLE PICCALILLI

The most modern of our sandwiches, with a twist on the traditional piccalilli. We have chosen to pair this with a brie to add colour and bring /give a more of a modern day taste.



FLUMMERY

The name is first known in Gervase Markham's 1623 *Countrey Contentments, or English Huswife*.

A traditional sweet pudding traditionally made from small oatmeal boiled and set,
until a stiff mousse texture is achieved.

We have kept the recipe alive and added rhubarb for a twist in flavour.

PASSION FRUIT & BERRY EGG

In tribute to the British royals love of the Faberge speckled eggs
first created in 1885 by Peter Carl Fabergé.

This desert is filled with a creamy passion fruit mousse and topped with seasonal berry selection.

CHOCOLATE RAINBOW CAKE

A rainbow of rich chocolate is served to represent the Gnomon of a sundial pointing to 4pm in which
afternoon tea is traditionally served.

PEAR & CARAMEL MOUSSE

Pears are one of the world's oldest cultivated and beloved fruits...

In *The Odyssey*, the Greek poet laureate Homer lauds pears as a "gift of the gods." Grown and cultivated
by the Tudors, it pays homage to the tudor crown.

Here paired with a stout caramel sauce, the flavours of both the sauce and the fruit contrast and yet match
at the same time.

LEMON TART

The earliest known mention of this was in 1897 in a village in Dorset when it was entered into a family
cookbook. Since then it has established itself as a must in any English dessert menu.

Originally it was made from boiled lemon and sugar but we have refined it to a creamy classic.



TRAVEL THROUGH TIME AFTERNOON TEA

The travel through time afternoon tea is to pay homage to the history of this famous midday tea that can be traced back to the early 1800s when Anna Russell, the seventh Duchess of Bedford became annoyed by hunger caused by only having two meals a day. The Duchess then decided to schedule time to take tea and enjoy a snack in the afternoon due to dinner at this time being served so late in the evening. The Duchess first conducted this as a private ceremony but was eventually joined by her acquaintances, and this was then perpetuated throughout England to give us now what is famously known as the afternoon tea.

