



BROCKET HALL

Afternoon Tea MENU

SELECTION OF SANDWICHES & SAVOURY BITES

Smoked Salmon and Cream Cheese

Honey Roast Ham and Mustard

Cucumber and Cream Cheese

Roast Beef and Horseradish

Pork Belly & Granny Smith Apple Sausage Roll

HOMEMADE SCONES

Freshly baked Fruit & Plain Scones, Clotted Cream & Jam

SELECTION OF CAKES & SWEET TREATS

STRAWBERRY & VANILLA ROULADE

Vanilla Genoise Sponge, Fresh Strawberries Compote
Chantilly Cream

ROSE CHOUX

Choux Bun, Rose Diplomat Cream,
Candied Rose Petal

CHOCOLATE HAZELNUT BONBONS

CARROT & GINGER CAKE



BROCKET HALL

Afternoon Tea

TEAMENU

ENGLISH BREAKFAST

Full-bodied, robust, rich and blended to go well with milk and sugar, in a style traditionally associated with a hearty English Breakfast.

DARJEELING

From the Darjeeling district in West Bengal, India. A thin-bodied, light-coloured infusion with a floral aroma. The flavour can include a musky spiciness sometimes described as "muscotel".

EARL GREY

A distinctive flavour and aroma derived from the addition of oil extracted from the rind of the Bergamot Orange.

LAPSANG SOUCHONG

The Chinese Lapsang leaves are traditionally smoke-dried over pinewood fires, taking on a distinctive smoky flavour

ASSAM

Named after the Assam region in India. This tea is known for its body, briskness, malty flavour, and strong, bright colour

CHAMOMILE

Herbal infusion made from the scented flowers and leaves of the chamomile plant creating a pure and flavoursome brew, with a soothing, calming effect

PEPPERMINT

An infusion made from blending peppermint and spearmint leaves is referred to as double mint tea

GREEN TEA

An infusion made from blending peppermint and Tea made from unfermented leaves that is pale in colour and slightly bitter in flavour, produced mainly in China and Japan.

CRANBERRY & RASPBERRY

This blend brings you the best of both delicious fruits: the tart sweetness of cranberries, balanced with the gentle tang of raspberries and a touch of fragrant elderflower.