

The Castle Hotel is proud to partner with Darvilles of Windsor, a long-established family business who have been supplying and blending tea since 1860 with the opening of their first tea shop. Since then, five generations of Darvilles have continued the tradition. Having held a Royal Warrant for 70 years, they continue to proudly supply the Royal Household with some of the finest quality teas.

### LOOSE LEAF TEAS

# **English Breakfast**

A full bodied blend of fine teas from Assam, Cevlon and East Africa, Perfect in the morning - great anytime.

### Earl Grev

A subtle blend, elegantly scented with oil of bergamot. Traditionally served without milk.

# Darieeling

An outstanding tea from the foothills of the Himalayas. A distinctive flavour with a hint of Muscat.

#### Sencha Green

A light delicate green tea, rich in antioxidants, for health and vitality. Suitable for drinking at any time of the day.

### Jasmine Huang Shan Ya

Created using the very finest quality green tea leaves from the mountains of Huangshan in the Anhui Province, this blend undergoes an intricate and unique processing method which sees only the finest jasmine buds picked just prior to blossoming. This is followed by the jasmine flowers layered over the green tea leaves for some hours until its exquisite fragrance is absorbed into the blend.

### **TISANES & INFUSIONS**

#### Camomile

A delicate and soothing infusion, to help you relax and unwind. Caffeine free - suitable for drinking at any time of day.

### Peppermint cut

A refreshing and soothing infusion made from the finest peppermint leaves. Caffeine free - suitable for drinking at any time of day.

### Rooibos

Rooibos tea, originating from South Africa, boasts strong, hearty flavours, reminiscent of sweet, indulgent honey. It is caffeine free and low in tannins.

### Elderflower and lemon mix

A lovely warming tisane with notes of lemongrass and elderberry. A refreshing tea with a fine citrus aroma. Perfect for a mid-adternoon brew.

### Red berry mix

Red berry fruit tisane is a perfect example of a blend that looks just as visually striking in the jar as it does in your cup! Yet this beauty transcends when brewed, boasting a wonderful aroma and a rich fruity taste.





# **ROYAL AFTERNOON TEA**



All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to one of the team.

# THE HISTORY OF

# **AFTERNOON TEA**

Afternoon tea, that most quintessential of English customs is, perhaps surprisingly, a relatively new tradition. Whilst the custom of drinking tea dates back to the third millennium BC in China and was popularised in England during the 166Os by King Charles II and his wife the Portuguese Infanta Catherine de Braganza, it was not until the mid 19th century that the concept of 'afternoon tea' first appeared.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.



# **ROYAL AFTERNOON TEA**

40.00pp

# **SAVOURY SELECTION**

# Roast beef and horseradish

Wholemeal bread

# Smoked salmon and cream cheese

Homemade multi seed bread

# **Royal Coronation chicken**

Pinwheel wrap

# Cheddar cheese and tomato

chutney (V)

White bread

# **FRESHLY BAKED SCONES**

# Homemade fruit and plain scones

Homemade British berry jam and Devonshire clotted cream

### **SWEET TREATS**

# Lemon mousse and white

chocolate

Vanilla sable

### Eclair

Pistachio diplomat

### Chocolate tart

Dark chocolate mousse and chocolate

#### Red fruit macarons

Berry buttercream and raspberry gel

For a celebratory indulgence with your afternoon tea

Glass of House Champagne 11.50

The Garden Spritz 12.00

Argentinian sparkling wine with Seville orange

The Botanical G&T 9.00

Rosemary infused gin, pink grapefruit juice and

Fevertree Mediterranean tonic

# **CHILDREN'S AFTERNOON TEA**

22.00pp

### Finger sandwiches

Including ham, cheese (V) and strawberry jam (V)

### Freshly baked scones

Homemade mini fruit and plain scones, British berry jam and Devonshire clotted cream

#### **Sweet treats**

Piggy bank surprise, fruit lolly cake and red fruit macarons filled with berry buttercream and raspberry gel

(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free