

DODDINGTON TEA ROOM

DODDINGTON TEA ROOM AFTERNOON TEA 'CALL + COLLECT'

*Enjoy our delicious Doddington
Afternoon Tea at home*

Our award-winning Afternoon Tea is
available for 'Call + Collect'
Wednesday-Sunday.

Whether it's a treat for yourself or a gift
for a loved one, this beautiful box is packed
full of the very best Estate produce, lovely
local ingredients and sweet treats
to cheer up anyone's day.

HOW TO ORDER

Call 01522 694308 (option 1)

Orders can be placed between
10am-2pm Tuesday-Friday.

Please note that orders must be
placed by 2pm at least a day prior.
Weekend collections must be ordered
by 2pm Friday.

Full payment by card taken at time of
booking. Doddington Afternoon Tea
vouchers accepted (please provide
voucher number when booking).

COLLECTION

Orders can be collected between
11am-1pm Wednesday-Sunday from
the Doddington Farm Shop tills.

MENUS

Please see our set menus
below. Traditional, savoury,
vegetarian, vegan, gluten
/ dairy free & children's
menus are available along
with a tea menu.

PRICES

Traditional Afternoon Tea

£15 per person

Savoury Afternoon Tea

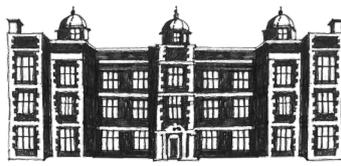
£20 per person

Children's Afternoon Tea

£10 per person

*Please inform us of your menu
choice, any dietary requirements
and your choice of tea (2 tea
sachets per person) at the time
of booking.*





DODDINGTON TEA ROOM

AFTERNOON TEA

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.” - Henry James

Afternoon tea, the 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 1660s 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. Doddington Hall precedes the popularisation of tea.

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 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.

This pause for tea became a fashionable social event. During the 1880’s upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o’clock.

Traditional afternoon tea consists of a selection of dainty sandwiches (including of course thinly sliced cucumber sandwiches), scones served with clotted cream and preserves (interestingly, scones were not a common feature of early afternoon tea and were only introduced in the twentieth century). Cakes and pastries are also served. Tea grown in India or Ceylon is served, poured into delicate bone china cups.

Nowadays however, in the average home, afternoon tea is likely to be just a biscuit or small cake and a mug of tea.

To experience the best of the afternoon tea tradition, indulge yourself with a freshly prepared Doddington afternoon tea to enjoy at home.



DODDINGTON TEA ROOM

OUR PHILOSOPHY

Here at Doddington Hall we are proud to showcase quality, seasonal produce from our own estate and local suppliers.

We have our own herd of Lincoln Red Cattle for all our beef dishes, plentiful game, our own honey and foraged wild garlic along with fantastic year-round produce from our walled Kitchen Garden.

Beyond the Estate we seek out the best local growers and producers from Lincolnshire and surrounding counties.

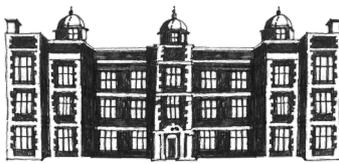
GROWN & REARED ON THE DODDINGTON ESTATE

Just a stone's throw from the Hall, the Kitchen Garden provides an abundance of fruit, vegetables, salads and herbs which take centre stage on the café, restaurant and wedding menus and help us to reduce our carbon footprint.

Using organic techniques, biological control methods and crop rotation our Head Gardener and his team are able to naturally maximise productivity and minimise pests so we have no need for chemical fertilisers, weed killers or pesticides.

We are determined to be as environmentally friendly as possible, considering our impact on tomorrow as well as today.

- ▶ The Hall, café, restaurant, shops, Coach House wedding venue and holiday cottages are heated by a biomass boiler fuelled with wood chip. The wood chip is produced from sustainable woodland from the Estate.
- ▶ We harness solar power with a series of panels on a number of properties around the Estate.
- ▶ Rain water is collected for use in the gardens and our low-flush loos.
- ▶ Natural ventilation and low energy appliances are used wherever we can.
- ▶ We are committed to sourcing food and products with a low carbon footprint.
- ▶ We seek out Fairtrade and artisan produced products.
- ▶ Packaging and waste are minimised wherever possible.
- ▶ We encourage recycling and reuse and try to source products that are made out of recycled materials.



DODDINGTON TEA ROOM

TRADITIONAL AFTERNOON TEA MENU

Call + Collect

£15 PER PERSON

DAINTY FINGER SANDWICHES

English honey roast ham with farmhouse pickle
Tuna mayonnaise, lemon & dill
Egg mayonnaise & cress (v)
Cucumber & cream cheese (v)

SCONES

Doddington fruit scone served with
English clotted cream & raspberry preserve

SWEETS

A range of specially selected Doddington favourites including;
Flapjack, chocolate brownie, Bakewell & miniature treats

TO DRINK

A selection of fruit & herbal teas (see tea menu below)
Belvoir Pressé

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS

(V) Vegetarian / (VEGAN) Free from animal products / (GF) Gluten Free

KG: Denotes produce from the Kitchen Garden, subject to availability

ALTERNATIVE MENUS

Savoury, vegetarian, vegan, gluten / dairy free & children's menus are also available

– Please call 01522 694308 (option 1) to pre-order –



DODDINGTON TEA ROOM

SAVOURY INSPIRED AFTERNOON TEA MENU

Call + Collect

£20 PER PERSON

SAVOURY

Hambleton's pork pie

Wild Boar pate & sourdough crisp

Scotch egg

Doddington game sausage roll *please be careful as may contain shot*

Lincolnshire poacher

Micro salad, piccalilli & red onion chutney

SWEETS

Bakewell slice

TO DRINK

A selection of fruit & herbal teas (see tea menu below)

Belvoir Pressé

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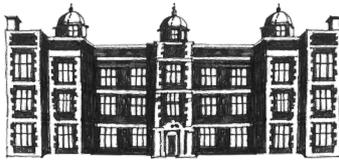
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ALTERNATIVE MENUS

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DODDINGTON TEA ROOM

VEGETARIAN AFTERNOON TEA MENU

Call + Collect

£15 PER PERSON

DAINTY FINGER SANDWICHES

Spiced hummus & red pepper (v)

Egg mayonnaise & cress (v)

Cucumber & cream cheese (v)

KG herb pesto & tomato (v)

SCONES

Homemade Doddington fruit scone with
raspberry preserve & clotted cream (v)

SWEETS

A range of specially selected Doddington favourites including;
Flapjack, chocolate brownie, Bakewell & miniature treats (v)

TO DRINK

A selection of fruit & herbal teas (see tea menu below)

Belvoir Pressé

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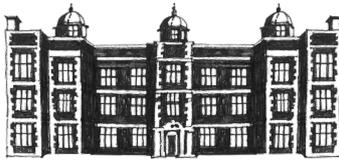
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ALTERNATIVE MENUS

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DODDINGTON TEA ROOM

VEGAN AFTERNOON TEA MENU

Call + Collect

£15 PER PERSON

DAINTY FINGER SANDWICHES

Spiced hummus & red pepper (VEGAN)

Vegan cheese & chutney (VEGAN)

KG herb pesto & tomato (VEGAN)

Shaved cucumber (VEGAN)

SCONES

Homemade Doddington fruit scone with
raspberry preserve & plant-based cream (VEGAN)

SWEETS

A range of specially selected Doddington favourites including:

Superfood flapjack, chocolate brownie,

coconut macaroons & miniature treats (VEGAN)

TO DRINK

A selection of fruit & herbal teas (see tea menu below)

Belvoir Pressé

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ALTERNATIVE MENUS

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DODDINGTON TEA ROOM

GLUTEN & DAIRY FREE AFTERNOON TEA MENU

Call + Collect

£15 PER PERSON

DAINTY FINGER SANDWICHES

English honey roast ham with Doddington chutney (GF)

Tuna mayonnaise, dill & lemon (GF)

Egg mayonnaise & cress (V/GF)

Shaved cucumber (V/GF)

SCONES

Homemade Doddington fruit scone with
raspberry preserve & clotted cream (GF)

SWEETS

A range of specially selected Doddington favourites including;

KG courgette & lemon cake, apricot slice,

miniature treats & fresh berries (V/GF)

TO DRINK

A selection of fruit & herbal teas (see tea menu below)

Belvoir Pressé

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DODDINGTON TEA ROOM

CHILDREN'S AFTERNOON TEA MENU

Call + Collect

£10 PER PERSON

DAINTY FINGER SANDWICHES

On white bread;
English ham
Cheddar cheese (v)
Jam (v)

SAVOURY

Crudités of carrot & cucumber (v)
Salted crisps (v)

SWEETS

Giant rainbow cookie (v)
Vanilla frosted cupcake (v)
Variety of 'sweet shop' treats

TO DRINK

Fresh orange or apple juice

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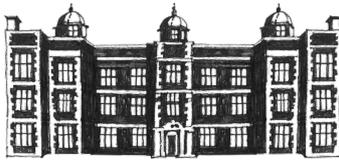
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DODDINGTON TEA ROOM

TEA MENU

EARL GREY

A traditional blend with the distinctive citrus taste of Bergamot

GREEN TEA

An attractive pale tea with a delicate, light floral taste from North Vietnam

DECAFFEINATED TEA (LESS THAN 0.2% CAFFEINE)

A lovely blend of African black tea that is bright & full of flavour

REDBUSH

Classic South African rooibos tea which is rich in anti-oxidants & naturally caffeine free

RED BERRY & FLOWER

A smooth blend of sweet red berries, elderberries & refreshing hibiscus flowers

LEMONGRASS & GINGER

A warming herbal tea with pure lemongrass, spicy ginger & liquorice root

CAMOMILE TEA

Made with the flowers & leaves of the wild camomile plant, leaving a mellow, sweet taste & clear gold colour

PEPPERMINT

Herbal tea made from only the finest pure peppermint leaves

Please select your choice of tea (2 tea sachets per person)

THE
LINCOLN
TEA & COFFEE
CO

*Our teas are supplied by our friends at
The Lincoln Tea & Coffee Company*