

DODDINGTON TEA ROOM

THE HISTORY OF 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 an award-winning Doddington afternoon tea.





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

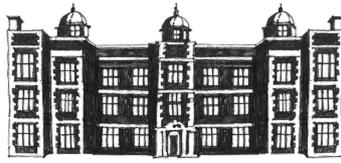
Just a stone's throw from the Hall, the Kitchen Garden provides an abundance of fruit, vegetables, salads and herbs which take centre stage on the café, restaurant and wedding menus and help us to reduce our carbon footprint.

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**

Served on vintage style china

£20 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 & fresh berries

TO DRINK

A selection of fruit & herbal teas or freshly brewed filter coffee
(see full tea & bar menu)

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

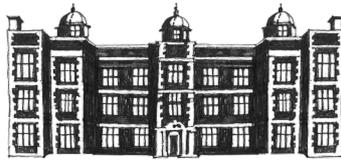
ALTERNATIVE MENUS

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

Afternoon tea is a set menu and booking is recommended to avoid disappointment

[CLICK HERE TO MAKE A RESERVATION](#)





**DODDINGTON
TEA ROOM**

SAVOURY INSPIRED AFTERNOON TEA MENU

Served on a rustic board

£25 PER PERSON

SAVOURY

Hambletons pork pie

Pâté of the day & sourdough crisp

Rustic Scotch egg of the day

Doddington game sausage roll

please be careful as may contain shot

Lincolnshire poacher

Micro salad, piccalilli & red onion chutney

SWEETS

Famous Doddington Bakewell slice

TO DRINK

A selection of fruit & herbal teas or freshly brewed filter coffee
(see full tea & bar menu)

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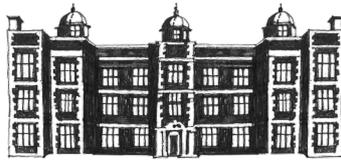
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DODDINGTON TEA ROOM

ADDITIONAL ITEMS

Priced individually

Hambletons pork pie & homemade Doddington pickle £3

Rustic Scotch egg - please ask for today's flavours £3.50

Hambletons special breed pork sausage rolls & Bracken Hill ketchup £3

Selection of specially selected olives & KG artichokes (GF / VEGAN) £4

KG beetroot & English fettle tart (v) £4

KG rocket & sun dried tomato tart (v) £4

Doddington hummus & crudités (VEGAN / GF) £3.50

Vegan sausage roll (VEGAN) £3

Pipers crisps - please ask for flavours (v / GF) £2.50

Additional round of dainty finger sandwiches £2

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DODDINGTON TEA ROOM

VEGETARIAN AFTERNOON TEA MENU

Served on vintage style china

£20 PER PERSON

DAINTY FINGER SANDWICHES

Hummus & red pepper (v)

Egg mayonnaise (v)

KG herb pesto & tomato (v)

Shaved cucumber & cream cheese (v)

SCONES

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

SWEETS

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

TO DRINK

A selection of fruit & herbal teas or freshly brewed filter coffee
(see full tea & bar menu)

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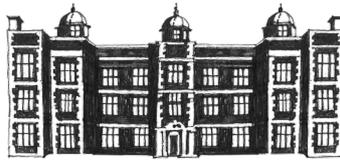
ALTERNATIVE MENUS

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DODDINGTON TEA ROOM

VEGAN AFTERNOON TEA MENU

Served on vintage style china

£20 PER PERSON

DAINTY FINGER SANDWICHES

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 or freshly brewed filter coffee
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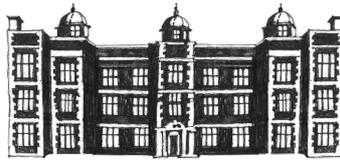
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**DODDINGTON
TEA ROOM**

GLUTEN & DAIRY FREE AFTERNOON TEA MENU

Served on vintage style china

£20 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 & plant-based cream (VEGAN/GF)

SWEETS

A range of specially selected Doddington favourites including;
KG courgette & lemon cake, apricot slice, pecan brownie,
miniature treats & fresh berries (V/GF)

TO DRINK

A selection of fruit & herbal teas or freshly brewed filter coffee
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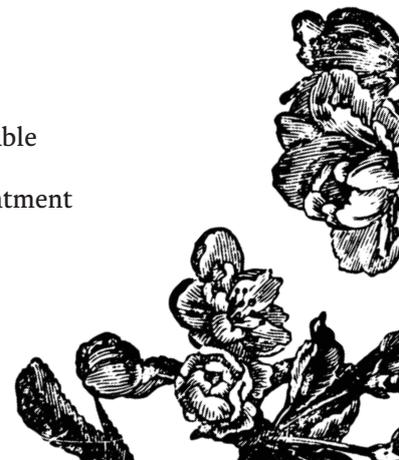
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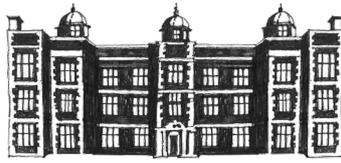
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DODDINGTON TEA ROOM

CHILDREN'S AFTERNOON TEA MENU

Served on vintage style china

£12 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

Doddington shortbread biscuit (v)
Vanilla frosted cupcake (v)
Variety of 'sweet shop' treats

TO DRINK

Fresh orange or apple juice

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DODDINGTON TEA ROOM

TEA MENU

LINCOLNSHIRE TEA

2018 Great Taste Winner

Breakfast style tea, a special blend of black tea from East Africa & the Assam region of India

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

JASMINE TEA

Chinese green tea scented using Jasmine flowers with notes of bubblegum & sweet floral scent

WHITE TEA WITH MANGO

A gentle fresh tea with delicate floral notes. Paired with mango to create easy drinking

TURMERIC CHAI

A sweet, indulgent & gently warming chai tea with a blend of spices

DARJEELING

Indian black tea grown on the Himalayan foothills. The 'Champagne' of afternoon tea

ORANGE PEKOE

A light, refreshing tea from the Uva district of Sri Lanka with delicate hints of caramel & malt

ROSE CONGOU

A delicately scented, floral black tea from Eastern China made with rose petals

LINCOLNSHIRE TEA CARAVAN BLEND

East Africa & Assam. Blended with smoked China tea & a generous dash of orange peel

DECAFFEINATED / LOW CAFFEINE TEA

DECAFFEINATED

(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

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

THE
LINCOLN
TEA & COFFEE
C2





DODDINGTON TEA ROOM

DRINKS MENU

WINE - BY THE GLASS

175 ml £5.40 / 250 ml £6.80

House White (Pinot & Sauvignon)

House Rose (Pinot Blush)

House Red (Shiraz & Merlot)

GIN

Served with Schweppes Tonic

25ml £5.70 / 50ml £6.90

Gordons Gin

Gordons Premium Pink Gin

Mermaid Gin

BY THE BOTTLE

Prosecco 20cl £7.50

Bottled Beer £4.00

Bottled Cider £4.70

Bottled Ale £4.70

CHAMPAGNE & SPARKLING

Brut Baron De Marck Gobillard NV, France

75cl 12.5% £45.00

Prosecco, Via Vai NV, Veneto, Italy

75cl 11% £25.00

SOFT DRINKS

Fresh Orange Juice £3.50

Coca-Cola £3.00

Diet Coke £2.80

BELVOIR PRESSÉ £2.80

Pink Lady Apple

Organic Cloudy Lemonade

Raspberry Lemonade

Elderflower

SEEDLIP (ALCOHOL FREE)

Served with Schweppes Tonic

25ml £5.70 / 50ml £6.90

Garden

Grove

Spice

Aromatic

Bitter

