



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 visit to our award-winning Doddington Tea Room.





TRADITIONAL AFTERNOON TEA

Served on vintage style china

£22 PER PERSON

DAINTY FINGER SANDWICHES

Tuna mayonnaise with lemon & dill
English dry cured ham & Doddington chutney
Egg mayonnaise & cress (v)

SAVOURY

Hambleton's special breed pork sausage roll

SCONES

Doddington fruit scone with clotted cream & raspberry jam (v)

SWEETS

A range of specially selected Doddington favourites including;
Brownie, flapjack & Bakewell. Macarons, seasonal treats, fresh berries
& edible flowers (v)

TO DRINK

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

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 & additional items menus are also available

Please make sure to state any allergies / dietary requirements upon booking

Afternoon tea is a set menu and booking is essential - [Book now](#)





SAVOURY AFTERNOON TEA

Served on vintage style china

£25 PER PERSON

DAINTY FINGER SANDWICHES

Tuna mayonnaise with lemon & dill
English dry cured ham & Doddington chutney
Egg mayonnaise & cress (v)

SAVOURY

Hambleton's special breed pork sausage roll
Hambleton's pork pie
Rustic Scotch egg 'of the day'
Doddington cheese scone (v)
Micro salad & caramelised red onion chutney (v)
Perfectly paired with our Doddington Celebration Ale at £4.70 per bottle

SWEETS

Doddington Brownie (v)

TO DRINK

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

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ADDITIONAL ITEMS

Hambleton's pork pie & caramelised red onion chutney £3.50

Rustic Scotch egg - please ask for today's flavours £4

Hambleton's special breed pork sausage rolls & ketchup £3.50

Doddington spiced hummus & crudités (VEGAN / GF) £3.50

Vegan sausage roll (VEGAN) £3.50

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

Additional round of dainty finger sandwiches £5

Homemade Doddington fruit scone with English clotted cream
& raspberry preserve £4 (V)

Homemade Doddington cheese scone with salted butter
& caramelised red onion chutney £4 (V)

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VEGETARIAN AFTERNOON TEA MENU

Served on vintage style china

£22 PER PERSON

DAINTY FINGER SANDWICHES

Spiced hummus & red pepper (v)

Cucumber & cream cheese (v)

Egg mayonnaise & cress (v)

SAVOURY

Vegan sausage roll (VEGAN)

SCONES

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

SWEETS

A range of specially selected Doddington favourites including; Brownie, flapjack & Bakewell. Macarons, seasonal treats, fresh berries & edible flowers (v)

TO DRINK

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

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VEGAN AFTERNOON TEA MENU

Served on vintage style china

£22 PER PERSON

DAINTY FINGER SANDWICHES

Spiced hummus & red pepper (VEGAN)

Vegan cheese & chutney (VEGAN)

KG herb pesto & tomato (VEGAN)

SAVOURY

Vegan sausage roll (VEGAN)

SCONES

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

SWEETS

A range of specially selected Vegan Doddington favourites including:
Brownie, flapjack, biscoff sponge, miniature treats, fresh berries
& edible flowers (VEGAN)

TO DRINK

A selection of fruit & herbal teas, freshly brewed filter coffee with
plant-based milk or elderflower fizz (see full tea & bar menu overleaf)

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GLUTEN & DAIRY FREE AFTERNOON TEA MENU

Served on vintage style china

£22 PER PERSON

DAINTY FINGER SANDWICHES

Tuna mayonnaise with lemon & dill (GF)

English dry cured ham & chutney (GF)

Egg mayonnaise and cress (V/GF)

SAVOURY

Gluten free Scotch egg (GF)

SCONES

Homemade Doddington fruit scone with plant-based cream & raspberry jam (GF)

SWEETS

A range of specially selected Doddington favourites including; Chocolate orange tart, brownie, frangipane, fresh berries & edible flowers (V/GF)

TO DRINK

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

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CHILDREN'S AFTERNOON TEA MENU

Served on vintage style china

£12 PER PERSON

DAINTY FINGER SANDWICHES

On white bread;
English ham & Cheddar cheese

SAVOURY

Hambleton's special breed pork sausage roll
Crudités (v)
Salted crisps (v)

SWEETS

Handmade cupcake (v)
White chocolate cookie (v)
Variety of 'sweet shop' treats

TO DRINK

Fresh orange or apple juice
(see full drinks menu overleaf)

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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
CO





**DODDINGTON
TEA ROOM**

DRINKS MENU

WINE - BY THE GLASS

175 ml £6.75 / 250 ml £7.60

House White - Pinot / Sauvignon

House Rosé - Pinot Blush

House Red - Shiraz / Merlot

HOUSE SPIRIT & MIXER

25ml £5.90 / 50ml £7.40

Gordon's Gin

Smirnoff Vodka

Jack Daniels

Malibu

Bacardi

Archers

BY THE BOTTLE

Prosecco 20cl £8.00

Bottled Lager £4.00

Bottled Cider £4.70

Bottled Ale £4.70

SOFT DRINKS

Cordial £1.00

Lemonade £2.00

Pepsi Max £2.00

Pepsi Light £2.00

Belvoir Pressé £2.80

Tonic £2.00

Orange Juice £1.80

Elderflower Fizz £2.00

**Please ask a member of staff for
our full range of bar products**

