

The earliest tea service dates from the 1700s when Queen Anne first used a large silver teapot.

DUCHESS OF BEDFORD Anna, Duchess of Bedford, adopted the European tea service format and would invite her friends over for a small aftenom meal. The menu centred around small cakes and sandwiches. This idea was copied by many other hostesses during this era and tea time was born.

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The tradition of tea time was brought to luxury hotels as a form of entertainment and socialisation around 4 p.m.

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#### The tradition of high tea did not develop among the upper class. It was originally a middle and lower-class tradition to substitute for dinner. The name "high tea" came from the high tables the tea was served on.

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# AFTERNOON TEA MENU

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THE HISTORY AND CUSTOMS OF AFTERNOON TEA

English nigh tea was considered the pinnacle of elegant and aristocratic dining but has now made a popular comeback into everyday modern life. We examine the origins of high tea and how you can avoid making a fool of yourself at tea time.



t: 0161 682 7254

www.thevictoriamanchester.com

All prices include VAT @ the current rate. The Victoria Hotel cannot guarantee that any items on this menu do not contain nuts or any derivatives. We will not knowingly sell any foods required to be labelled as containing gm materials.

# **Loose Leaf Tea**

#### **Traditional English Breakfast Tea:**

Black tea with a strong and refreshing taste perfect at any time of the day

#### Phulbari Assam Tea:

A rich black tea with a robust flavour. Phulbari Assam tea is sourced from a single estate in the Assam Valley, India.

#### **Classic Earl Grey:**

Classic blend of black tea infused with natural oil of Bergamot. This Earl Grey tea is a traditional recipe that gives a light, slightly smoky and zesty flavour.

#### Laspang Souchong:

Black tea with a slightly smoky & sweet flavour. The fresh tea leaves are exposed to sweet pine smoke to create this truly distinctive flavour

#### **Jasmine Green Tea:**

Pure green tea scented with Jasmine blossoms giving a distinctive floral flavour. The Jasmine buds are picked during the heat of the day and placed on top of the green tea so that when the temperature drops the flowers open up and naturally infuse the tea leaves. Loose Leaf Jasmine Green Tea is a light and refreshing drink for anytime of the day.

#### **Peppermint:**

Produced from rubbed peppermint leaves. Renowned to aid digestion, Peppermint Tea is aromatic and cooling for a natural caffeine free tea.

#### **Camomile:**

Produced from Egyptian Camomile flowers. Unusually rich flavour with sweet honey & syrup notes. Camomile tea is renowned as a calming and soothing tea.

#### **Strawberries and Cream:**

A British inspired tea produced from dried strawberry with hibiscus, rosehip, dried yoghurt pieces and natural strawberry and vanilla flavouring. Strawberries & Cream Tea is naturally sweet & very fruity with a tangy taste

#### Coffee

Whilst it is tradition to drink tea with afternoon tea, we appreciate it is not to everybody's taste and we therefore offer filter coffee to these guests

\* Rington's loose leaf tea is also available to purchase directly from The Dining Room.

# £14.95 per person

## **MENU**

Freshly baked scones served with clotted cream and raspberry & strawberry preserves

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Assortment of cakes and pastries

A selection of freshly prepared sandwiches

#### Choose two from the following per person:

Cheddar cheese accompanied by onion marmalade

Ham accompanied by English Mustard

Flakes of Tuna Fish with Mayonnaise

Smoked Salmon and Cream Cheese

Prawns in a seafood dressing

Roast Beef accompanied by Horseradish Sauce

Chicken in a lemon Mayonnaise

Cucumber with Cream Cheese