TEA MENU

ENGLISH BREAKFAST

blended black tea, newby english breakfast selection consists of teas from assam, ceylon, and kenya

ASSAM

strong indian black tea

CEYLON

black tea from sri lanka highlands, tasting notes of citrus and spice

DARJEELING

considered the champagne of tea, has muscatel notes and is dry on the palate. grown in high altitudes in darjeeling and is the only tea from darjeeling tea gardens to be called darjeeling

EARL GREY

flavoured black tea with natural bergamot oil from sicily

LAPSANG SOUCHONG

smokey tea from china

ROOIBOS BREAKFAST

rich sweet orange and mango, slightly nutty taste with subtly spiced finish

JASMINE BLOSSOM

a bright honey-yellow cup with prominent notes of jasmine. sweet and delicate with a smooth finish

CHAMOMILE

bright yellow with a heady aroma, floral grassy mellow taste

PEPPERMINIT

rich green with a penetrating cool clear mint taste and refreshing clean finish

AFTERNOON TEA

£35.00 PER PERSON

PASTRIES

"BANOFFEE PIE"

banana and dark rum compote, milk jam, zephyr 35% whipped cream and dark chocolate

MADAGASCAN VANILLA & PASSION FRUIT

vanilla pod mousse, madeleine sponge, passion fruit ganache, almond and ruby chocolate

NORTHUMBERLAND HONEY AND YUZU

northumberland honey whipped ganache, yuzu curd, sweet pastry and bee pollen

SAVOURY

SAUSAGE ROLL

pork, wholegrain mustard & black pudding

TARTLET

comté cheese duck egg custard & caramelised red onions

HONEY ROAST HAM

northumberland pantry piccalilli

OAK SMOKED SALMON

dill, mustard and capers

GOODFELLOW FREE RANGE EGG MAYONNAISE

with chives

SCONES

LEMON AND POPPY SEED SCONE served with clotted cream & homemade jam

ISLE OF MULL CHEDDAR CHEESE SCONE served with whipped chilli butter

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please do make a member of the team aware if you have any allergies or dietary requirements – allergen information is available on request. Reasonable substitutions will be accommodated where practical.

Discretionary 12.5% service charge. All prices include VAT.

AFTERNOON TEA

CLASSIC AFTERNOON TEA £35.00 PER PERSON

served with your choice of newby teas and cafe du monde coffee, this experience combines excellent flavours to create mid-afternoon luxury

CHAMPAGNE AFTERNOON TEA £50.00 PER PERSON

served with a glass of laurent-perrier harmony, the perfect fit for afternoon tea

LAURENT-PERRIER AFTERNOON TEA £60.00 PER PERSON

served with a tasting flight of laurent-perrier harmony, laurent-perrier cuvée and laurent perrier rosé

INDULGENT CHAMPAGNE AFTERNOON TEA £500.00 PER PERSON

enjoy a chauffeur transfer to our estate and enjoy a jeroboam of laurent-perrier champagne alongside an incredible afternoon tea

CHILDREN'S AFTERNOON TEA £22.50 PER PERSON

a selection of delicious sandwiches, sausage rolls, scones and desserts, accompanied by hot chocolate, milkshake or soft drink

AFTERNOON TEA

CHAMPAGNE AND SPARKLING WINES

full wine and drinks menu available on request

LAURENT-PERRIER HARMONY 125ML £15; BOTTLE £75

LAURENT-PERRIER CUVÉE BRUT 125ML £15; BOTTLE £75

LAURENT-PERRIER CUVÉE ROSÉ 125ML £20; BOTTLE £110

LE COLTURE, PROSECCO SYLVOZ 125ML £10; BOTTLE £40