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 Lankan 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

smoky 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

PEPPERMINT

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

AFTERNOON TEA

£39.50 PER PERSON

PATISSERIE

PISTACHIO & ORANGE BLOSSOM

Pistachio frangipane, green pistachio & sea salt praline, yoghurt & orange blossom mousse

HIBISCUS & LYCHEE CHOUX

Choux craquelin, lychee pate de fruit, hibiscus whipped ganache & confit hibiscus flower

CHOCOLATE & SALTED CARAMEL

64% Inaya dark chocolate, crunchy chocolate coating, salted caramel & whipped arème fraiche

SAVOURY

SAUSAGE ROLL

Pork, black pudding & wholegrain mustard

TARTIFT

Caramelised onion, cheddar and Parma ham

BRAISED LEG OF LAMB ROLL

Lemon and coriander yoghurt & smoked chilli relish

OAK SMOKED SALMON

Pickled cucumber and dill cream cheese

NORTHUMBRIAN GOODFELLOW FREE RANGE EGG
with chives

SCONES

TREACLE SCONE

served with clotted cream & homemade jam

BLACK BOMBER CHEESE SCONE served with whipped salted 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 £39.50 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

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

LAURENT-PERRIER AFTERNOON TEA £65.00 PER PERSON

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

INDULGENT CHAMPAGNE AFTERNOON TEA £500.00 FOR FOUR

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

CHILDREN'S AFTERNOON TEA £25.00 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