

Tea @ The Langstone

History of Afternoon Tea

Tea consumption increased dramatically during the early nineteenth century and it was around this time that Anna, the 7th Duchess of Bedford is said to have complained of “having that sinking feeling” during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening.

The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Later, friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and walking the fields.” Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of the fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

Inaya Chocolate Single Origin by Cacao Barry

We are using two very distinct varieties of chocolate on the afternoon tea this year.

From the famous Cacao Barry producer established in 1842

Inaya 65% Pur Noir Chocolate, this has a high acidity to bitterness quality and a heavy cocoa taste

Pastry Chefs~ Natasha Hughes

Afternoon Tea - £18.00 per person

'Sweet Items'

Guinness Cake

Chocolate & coffee mille Feuille ~ Inaya 65%

Raspberry & pistachio Financier

Salted Caramel Macaron

Rhubarb & orange Éclair

Gin & lemon Bars

Warm Fruit Scones with Rodda's Cornish Clotted Cream

Tiptree Strawberry Preserve

Savouries

Wholemeal Egg Mayonnaise finger sandwiches **V**

Pumpernickel ~ Cream Cheese & smoked salmon

Chicken, pesto & sundried tomato slider

Cheese & tomato quiche **V**

Paprika, cheese & mustard scone **V**

Cream Tea - £9.50

Two Warm Fruit Scones, with Rodda's Cornish Clotted Cream

Tiptree Strawberry Preserve