

OAKLEY COURT AFTERNOON TEA

Served Monday through to Sunday 12:00-16:30

TRADITIONAL AFTERNOON TEA £34.50

Add a Glass of Taittinger Nocturne £13.50

FRESHLY MADE SELECTION OF SANDWICHES

Coronation Chicken & Smoked Almond, Malt Bread
Smoked Salmon & Chive Cream Cheese, Beetroot Bread
Free Range Egg Mayonnaise & Cress, Brown Bread
Cucumber & Mint, White Bread

HOMEMADE CAKES

Paris Brest Craquelin & Blonde Chocolate
Hokey Pokey Chocolate Crisp Cake
Lemon & Poppy Seed Cake with Cream Cheese Frosting
Raspberry & Yogurt Mousse with Coconut

Estate Rhubarb Financier

FRESHLY BAKED SCONES

Plain, Raisin

Served with Clotted Cream, Seasonal Jams

SAVOURY AFTERNOON TEA £34.50

Selection of Homemade Finger Sandwiches
Mini Yorkshire Pudding, Roast Beef & Horseradish
Prawn Cocktail, Bloody Marie Rose
Warm Broccoli & Stilton Quiche
Pork & Apple Sausage Roll, Walnut Ketchup
Baked New Potato, Herb Sour Cream & Caviar
Chocolate Orange Brownie
Estate Rhubarb Financier

CHILDREN'S AFTERNOON TEA £15

FRESHLY MADE SELECTION OF SANDWICHES

Cheese & Tomato White Bread
Ham, White Bread
Cucumber, White Bread
Nutella, White Bread

HOMEMADE CAKES

Chocolate Brownie Bite
Fresh Summer Fruit Salad
Jelly & Cream

Mini Smarties Cookie

LOOSE LEAF TEA & HOT BEVERAGE

BLACK

ENGLISH BREAKFAST

Celebrated and enduring, English breakfast remains an essential element of the British morning. fresh, robust and reviving.

DECAFFEINATED ENGLISH BREAKFAST

The caffeine- free companion of our classic English breakfast.

EARL GREY

The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil. rich and balanced with a citrusy edge.

DARJEELING

From Hills of the Himalayas, a classic yet complex black tea with fragrant hints of muscatel.

LAPSANG SOUCHONG

Full-bodied, layered and dramatic, this smoky lapsang souchong has been perfected over thousands of years in China's Fujian province.

GREEN

GREEN SANGUINELLO

The dramatic blood-red flesh of the Spanish sanguinello orange lends this well-balanced Chinese green tea refreshing citrus notes.

GREEN SENCHA

A well-loved Japanese-style tea from the early spring harvest, noted for its dark-green leaves and delicate rice-like taste.

JASMINE PEARLS

Exquisite hand-rolled pearls of green leaves infused with the scent of aromatic jasmine blossom. a delightfully unforgettable tea.

WHITE SILVER NEEDLE

TISANE

ROOIBOS BREAKFAST

A rich South African blend, this tisane entices with notes of nut and orange and a lasting spiciness.

ROOIBOS TIRAMISU

The nuttiness of rooibos blended with a tempting mix of chocolate and cocoa. decadently indulgent yet caffeine free.

CHAMOMILE

Naturally soothing, this mellow tisane made from chamomile flowers has a powerful aroma with a floral, grassy taste and mellow finish.

PEPPERMINT

The refreshing taste of whole peppermint leaves rich in menthol oils makes this tisane cool and intense, with a clean, refreshing finish.

LEMON VERBENA

This caffeine-free tisane is subtly refreshing with gentle citrus notes, courtesy of the elegant leaves of lemon verbena.

STRAWBERRY & MANGO

The union of sweet strawberry and ripe mango creates a bright and fruity tisane bursting with flavour.

APPLE STRUDEL

A warm comforting blend of flavours, uniting baked apple, exotic spices and irresistible cinnamon. delicately balanced with a touch of sweetness.

SPECIALITY COFFEES

Americano
Cappuccino
Espresso Single/ Double
Flat White
Latte

Hot Chocolate

All of our Afternoon Teas are served with unlimited hot beverages

so that we can arrange a suitable alternative.

WELCOME TO AFTERNOON TEA AT OAKLEY COURT

STAYING SAFE AT OAKLEY COURT

Our Team have been trained on our new Covid-19 procedures; we will endeavour to keep our distance whilst still delivering the service you expect. We are operating on a 2-metre distancing policy, washing our hands every 20 minutes and cleaning our surfaces and touch points regularly.

We hope you enjoy your experience.

A little bit of history...

The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

Tea consumption increased dramatically during the early nineteenth century and it is 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 some light snacks, taken privately in her boudoir during the afternoon.

Due to our tremendous pride in this great tradition, our executive chef has remained faithful to the classic combination of finger sandwiches, scones served warm, and sweet delicacies accompanied by a remarkable selection of wonderful loose leaf tea.

Our ingredients are painstakingly sourced, skilfully prepared and served fresh each day. Over the next few pages you will discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make Afternoon Tea at The Oakley Court such a magical experience.

If there is anything more you would like to know, do not hesitate to ask.

All that remains, is for us to wish you a wonderful afternoon.

A discretionary service charge of 12.5% will be added to the bill. All prices are inclusive of VAT at the current rate. Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or intolerances and want to know the ingredients please notify your server before you order,