

CAER RHUN HALL

MANOR COLLECTION

AFTERNOON TEA MENU

£20.00 per person

**With a glass of Ponte Prosecco
£27.00 per person**

**With a glass of botanical gin and tonic
£28.95 per person**

Sandwich Selection

Home-baked ham and mustard
Cream cheese and cucumber
Smoked salmon, capers and cracked black pepper
Free range egg mayonnaise and cress

Patisserie selection

Fruit scone, served with Chantilly cream and preserves
Chocolate, orange and ginger cheesecake
Cherry and almond drizzle cake
Local bara birth fruit bread
Homemade individual Victoria sponge cake

(Price includes your choice of coffee, hot chocolate or tea)

The Tea Selection

Caer Rhun Breakfast Tea

This full-bodied blend of Assam and Kenyan teas is interspersed with safflower petals for a bright, invigorating flavour. Perfect with or without milk

Earl Grey

An English classic, this delicate blend of Chinese and Sri Lankan black teas is infused with bergamot oil and cornflower petals for a sweeter, gently floral taste. The blend originates from Northumberland where the Grey family from Falloodon Hall first added the oil to offset the taste of the local hard water. Worth trying without milk to taste the delicate flavour, but feel free to add milk if you prefer.

Kenilworth OP

This classic Sri Lankan tea is from the renowned Kenilworth estate in Nuwara Eliya. The orange pekoe gives it a distinct malty flavour and makes for a tea that is both full of life and very smooth. It is also a perfect accompaniment for any Afternoon Tea.

Jasmine Dragon Tears (supplement £2.25 per person)

A green tea made from the top two leaves and the bud of the new season growth. Picked in late March to early April, the buds are rolled into small pearls, which when infused, come to life in your cup. Layered with fragrant new jasmine bloom, this high-grade tea is an extraordinary taste experience. What a treat!

Rhubarb Spritzer (fruit infusion)

This delicious blend of apple pieces, cornflower, elderberry, hibiscus, rhubarb and rosehips makes a gorgeous pink infusion that tastes as good as it smells. The mix of fruits and tangy rhubarb comes with a hint of sherbet and is perfect easy drinking.

Cherry and Vanilla (fruit infusion)

Fruit teas don't get much better than this tantalising infusion which is both sweet and warming. A vibrant combination of apple, hibiscus, rosehips, elderberries, beetroot, rose petals, blackberry leaves, freeze dried sour cherry pieces and vanilla flavouring, it's a perfect tea for relaxing.

Vanilla Rooibos

The natural essential oil of the Madagascar vanilla bean sweetens the Rooibos tea leaf, producing a round, full flavour. Naturally caffeine free, it is perfect for any time of day and while it is ideal with a spot of milk, it tastes just as good without. (Please note this tea contains almonds)

Houjicha

The leaves which make this Japanese green tea are roasted at high temperatures to give it a warm, toasty flavor. Lower in caffeine than a traditional green tea, this is the perfect accompaniment to Afternoon Tea and in Japan, where it is served with every meal, it is known as a Welcome Tea.

Flowering Tea –Tiger Leaping Flower Burst (supplement £2.50 per person)

This artisan flowering green tea is bursting with colour and taste. Handmade and hand-tied with skill and care, each bloom gracefully unfolds as it infuses, making it a work of art in its own right. It comes with a depth of taste that's layered with hints of peach, jasmine and lily.

Please inform your host before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.