



## History of Tea

Tea is so much a part of our everyday life in Britain; it's hard to think that this unique plant came from faraway China. The story of tea began in China in 2737BC with a Chinese Emperor sitting under a tree drinking boiling water when some leaves blew into the water. The Emperor tried the infusion and this resulted in the drink becoming tea.

Tea was unknown in England until the 17<sup>th</sup> Century with the marriage of Charles II to Catherine of Braganza, the Portuguese Princess who was known for her 'tea' addiction. Tea at this time could only be afforded by the Royals and Upper-class, thus tea smuggling became common place.

The fashion of afternoon tea didn't start until 1840 with the Seventh Duchess of Bedford. She would get hungry at around four o'clock in the afternoon and needed something between lunch and dinner. It started off as a simple cup of tea and a slice of bread and butter.

Home House itself has played a part in the history of Tea. Charles, 2<sup>nd</sup> Earl Grey occupied the property from 1809-1820. According to the Grey family, Earl Grey tea was specially blended by a Chinese mandarin for Lord Grey, to suit the water at Howick Hall, the family home in Northumberland, using bergamot in particular to offset the predominance of lime in the local water. Lady Grey used it to entertain in her London home, Home House, as a political hostess. It proved so popular that she was asked if it could be sold to others.



## Afternoon Tea

Served daily from 3pm to 6pm

### Traditional Afternoon Tea

£34

*Served with a tea of your choice*

### Champagne Afternoon

Tea £45

*Served with a tea of your choice  
and a glass of Moët & Chandon*

### The Grand Afternoon Tea

£85

*Served with a tea of your choice  
and a bottle of Moët & Chandon*

## Cedric's Teacup

Sharing Cocktail £42

*A delicious combination of Hattingley Valley  
English sparkling wine, Hendrick's gin, rose,  
vanilla, cranberry. Served pink!*



## Afternoon Tea

Blueberry and chia seed muffin, blueberry  
buttercream

Coconut and orange arancini

Chocolate and soya panna cotta, raspberry compote,  
chocolate snow

Avocado and lime cheesecake with mango

Seed and dried fruit granola bar

Black sesame macaroon, white chocolate and sesame  
ganache

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Raisin and plain scones with  
Cornish clotted cream and jam

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## Sandwiches

Organic egg, baby watercress on white bread

Smoked salmon and lemon crème fraiche on  
brown bread

Roast beef with horseradish on granary bread

Cucumber, cream cheese and rocket on cumin bread

*If you have any allergies or intolerances  
please ask a member of staff for further information.  
A discretionary 12.5% service charge will be added to your bill  
All prices are inclusive of VAT*



## Tea Selection

### Home House Blend

Coconut, vanilla, camomile and a hint of cinnamon, served with honey

### English breakfast

A blend of Assam and Ceylon to create a black tea

### Earl Grey

Large leaf Chinese black tea with refreshing citrus notes, silky and smooth with a delightful aroma

### Gunpowder Green

Chinese tea with a slightly smoky flavour

### Camomile Flowers

A pretty infusion; calming, soothing and delicate with an elegant aroma

### Darjeeling First Flush

The Champagne of teas from the Himalayan foothills creating light yellow to copper-red colour and a delicate flowery aroma

### Pai Mu Tan

A white tea made from the flowers of the peony

### Moroccan Mint

A wonderfully invigorating spearmint tea, caffeine free and stimulating in the morning, a soothing digestif

### Assam Leaf

A full bodied black tea from Northern India; the golden leaf yields a strong rich aroma, malty flavour and red colour

### Jasmine with Flowers

A green Chinese tea from Fijian, scented with jasmine flowers, offering a wonderfully perfumed light refreshing tea

### Lapsang Souchong Imperiale

Large leaf black tea from Fijian, China, which has been smoked over pine fires to give a smoky, silky tarriness.