



**Bistro  
du Vin**

AFTERNOON TEA

## A HISTORY OF AFTERNOON TEA

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 a 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 a 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 fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

£25.00 PER PERSON

### FINGER SANDWICHES

Winterdale Shaw cheese and posh pickle on tomato bread

Coronation chicken on rustic onion loaf

Cucumber and mint on white tin loaf

Severn & Wye smoked salmon and cream cheese on Swiss loaf

Egg and cress on country malted bread

### SCONES

A selection of plain and fruit scones served with Bonne Maman preserves, Lescure butter and Rodda's Cornish clotted cream

### A SELECTION OF CLASSIC HANDMADE GATEAUX AND CAKES

Carrot Cake

Paris Brest

Tutti Frutti Macaron

Black Forest gâteau

Rum Baba

## TEA

### GREAT BRITISH CUPPA

A fresh and light English Breakfast tea

### EARL GREY CRÈME

A light and creamy Earl Grey with a hint of vanilla

### THE DIGESTER

Developed to aid digestion, with ginger and fennel to help ease sluggish moments

### MOJITEA

A green tea with peppermint and lime

### NEARLY NIRVANA

A floral white blend scented with jasmine and creamy spearmint

### PEPPY MINT

A minty classic with blue cornflowers

### DOZY GIRL

Lavender, chamomile blend with rose petals; floral and calming

### FRUIT SALAD

A fruity blend with whole raspberries

### GINGERBREAD CHAI

A rooibos blend with cinnamon, ginger and cardamom

## CHAMPAGNE

### HOTEL DU VIN LOMBARD

Epernay, France

£9.95

£58.00

### LANSON, PÈRE ET FILS, BRUT, NV

Reims, France

£13.50

£78.00

### LALLIER ROSÉ GRAND CRU

Ay, France

£11.50

£64.00

## COCKTAILS

### NORMANDY FIZZ

Dupont Pays d'Auge Calvados, lemon juice, apple, ginger, maple syrup, ginger beer

£8.50

### HENDRICKS ORCHARD THREE

Hendricks gin, plum sake, Crème du Mure, elderflower cordial & lemon juice

£8.50

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill

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For further information on  
allergens please scan here.

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