

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 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 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.

AFTERNOON TEA

£22.50 PER PERSON

FINGER SANDWICHES

Croxton Manor cheese and pickle on malted loaf
Cucumber and mint on white tin loaf
Severn & Wye smoked salmon and cream cheese on dark rye
Egg and cress on mini brioche roll
Ham and mustard on white tin loaf

VEGAN SELECTION [ALL NGI]

Vegan style cheddar and pickle on brown
Cucumber and mint on white tin loaf
Provençal vegetable, basil pesto and feta wrap
Beetroot and baba ganoush on white tin loaf
Isle of Wight heritage tomato and olive tapenade on white roll

SCONES

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve, Rodda's Cornish clotted cream

SELECTION OF CAKES [ALL VG/NGI]

Crunchy chocolate cheesecake
Raspberry and coconut slice
Carrot cupcake
Chocolate and cherry cupcake

CLASSIC CREAM TEA

£12.50 PER PERSON

A selection of plain and fruit scones served with Paysan butter, Bonne Maman strawberry conserve and Rodda's Cornish clotted cream, along with two of Chef's patisseries of the day [VGA/NGIA] Served with your choice of tea from the Bird & Blend Tea Co.

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

COCKTAILS

<i>CUVÉE HOTEL DU VIN NV</i> Lombard, France	£11.00	£64.00
<i>LANSON, PÈRE ET FILS NV</i> France	£12.00	£69.00
<i>LANSON ROSÉ NV</i> France	£12.00	£70.00

Perhaps it's an occasion for complementing your afternoon tea with one of our cocktails. From timeless classics to our signature collection, we have a wealth of options to suit all tastes, including a range of alcohol free alternatives.

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. [V] = Vegetarian, [VG] = Vegan, [VGA] = Vegan alternative available, [NGI] = Does not include any gluten containing ingredients, [NGIA] = Alternative available that does not include any gluten containing ingredients



For further information on allergens please scan here.

HOTELDUVIN.com