



To book

To book an afternoon tea at Wotton House, please speak to a member of staff at reception, call us on **44 (0) 1306 730 000** or make an enquiry online via our website wottonhouse.co.uk.

Served daily from 2:30pm - 4:15pm.

AFTERNOON TEA AND GARDEN PICNICS



WOTTON HOUSE

COUNTRY ESTATE HOTEL

EVERGREEN SINCE 1618



Where it all began

In 1840 Anna, the 7th Duchess of Bedford complained of hunger during the late afternoon. At this time, it was traditional to only have two main meals a day, breakfast and dinner, around 8pm. The Duchess decided a pot of tea, bread and butter and cake was to be eaten privately during the afternoon.

Later she invited friends to join her during the summer for 'tea and walking' which proved so popular that she continued the practice when she returned to London. Other social hostesses of the upper classes soon picked up on the idea and by the 1880s women would change into long gowns, gloves and hats for afternoon tea, served formally in the drawing room. Before long all of fashionable society was hosting 'afternoon tea'. Although the ingredients and settings have changed over the years, afternoon tea remains quintessentially British.

Afternoon tea is served in our Morning Room, 1877 Bar and terraces. Booking is essential. Dietary requirements are catered for on request.

Afternoon tea

Traditional afternoon tea	£21.50
Enjoy a delicious selection of afternoon tea treats	
Prosecco afternoon tea	£28.50
Served with a glass of Prosecco	
Champagne afternoon tea	£33.00
Served with a glass of Champagne	

Garden picnic

The Wotton House garden picnic	£25.00
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Each picnic contains two snacks, two salads, something substantial and a dessert. Available for a minimum of two people.

Prices displayed are per person.

For parties over eight, private dining rooms are available subject to availability and hire. Please email our Banqueting Team for details at wottonsaleslead@ihg.com or call us on **44 (0) 1306 730 000**.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

Afternoon tea menu

A selection of freshly made finger sandwiches

Roast chicken, garlic aioli
Mature cheddar, onion jam
Hot-smoked salmon, pickled cucumber, crème fraîche

Sweet selection

Salted caramel éclair
Lemon meringue pie
Classic Victoria sponge

Traditional homemade plain and fruit scones

Served with jam and English clotted cream

A selection of Twinings tea

A variety of high-quality black, green, fruit and herbal teas

Additional cakes and sandwiches are available on request.

Garden picnic menu

Snacks

Roasted red pepper hummus, olive tapenade, breadsticks, crudités
Olives, focaccia, extra virgin olive oil, balsamic
Parmesan and paprika cheese straws, chive and crème fraîche dip
Home-made honey and sesame spiced nuts
Mixed vegetable crisps

Salads

Heirloom tomato, mozzarella, basil, black olive
New season baby potatoes, spring onion, soft herb dressing
Greek salad, feta, olive, cucumber, cherry tomato, oregano
Couscous, tenderstem broccoli, sweet potato, pomegranate
Rocket, caramelised onion, aged Parmesan, balsamic

Something substantial

Summer vegetable tart, whipped goat's cheese
Lemon and herb-roasted chicken, garlic aioli
Hot-smoked salmon, lemon crème fraîche, pickled cucumber

Cheeseboard **£5 supplement per person**

Dessert

English strawberries, elderflower meringue,
Chantilly cream, pink peppercorn
Honeycomb cheesecake, salted caramel
Chocolate cake, malt cream