



Andy Mackenzie,  
“Hampshire Chef of the Year, 2008”

## **history of afternoon tea**

Afternoon Tea is a tradition that began in 1840 by the Seventh Duchess of Bedford. Due to a long period between the meals, the Duchess experienced a sinking feeling that afflicted her between three and four O'clock. One afternoon she requested a tray of tea, bread, butter, and cake to be brought to her room.

Gradually, she became accustomed to this habit and invited her friends to partake in her daily ritual. Within a short period of time, this affair, known as Afternoon Tea, became an elaborate social event. During this time, the Earl of Sandwich invented the sandwich, enhancing the overall experience of Afternoon Tea. Afternoon Tea remains to this day a graceful affair to enjoy in the company of friends and associates.

## twinings tea

In 1706 Twinings was one of the first companies to introduce tea drinking to the English. In 2006, Twinings celebrated 300 years of supplying the finest teas. Twinings founder Thomas Twining first began selling tea from premises on the Strand in London, which remains today. Word of this exotic, new drink quickly spread and soon Twinings' tea was "le rigueur", eighteenth century English novelist Jane Austen and Charles II Earl Grey were fans. Thomas Twining pledge to create exceptional tea for everyone has remained the company's cornerstone for generations and the Twinings family have contributed much in establishing tea drinking as the well loved tradition it is today.



## tea menu

a selection of sandwiches  
Sparsholt free range egg, local watercress on watercress  
bread  
Local Smoked Trout on wholemeal bread  
cucumber on white bread  
selection of fruit tarts and pastries  
toasted teacakes and warm scones  
local preserves, clotted cream and homemade lemon curd  
individual pot of tea of your choice  
£19.50

## coffee

**filter** ~ fresh ground coffee ~ £4.50

**espresso** ~ £4.00

**double espresso** ~ £4.00

**cappuccino** ~ espresso topped with hot  
frothed milk ~5.00

**latte** ~ espresso topped with hot milk ~£5.00

All ~ served with home made biscuits

*A 10% discretionary service charge will be added to all bills. This charge is paid directly to the staff serving and cooking for you. We don't expect you to pay this unless service meets expectation*

# tea

## Twinings Traditional Teas

**English Breakfast** ~ *bright and full of flavour, perfect to refresh and invigorate.*

**Pure Assam** ~ *this deep-amber tea provides a rich, full-bodied flavour.*

**Pure Darjeeling** ~ *the character of this light tea is likened to the muscatel grape.*

**Earl Grey** ~ *a pale gold tea with the delicate flavour of bergamot.*

**Lapsang Souchong** ~ *golden tea with a distinctive smoky character.*

**Pure Camomile** ~ *a light, delicate and relaxing infusion.*

**Pure Peppermint** ~ *refreshing and aromatic, famous for aiding digestion.*

## Jacksons of Piccadilly Regional Teas

**Kenyan Orthodox** ~ *mellow and light, almost sweet caramel in character. These leaves are uniquely rolled producing a truly unusual African tea.*

**High Grown Ceylon** ~ *a blend of Uva & Dimbula Teas producing a rounded, full flavoured mellow tea.*

**Chinese Keemun** ~ *a delicate, yet rich full-bodied taste with a distinctive hazelnut-like aroma.*

**Signature Chinese White Silvertips** ~ *subtle, fresh and sweet peachy in character This rare tea is hand-picked and processed entirely by hand.*

£4.50 ~ served with home made biscuits



**Black Teas:** known for their earthy, full bodied flavours

**Green Teas:** it is dried, not fermented like black teas, it has caffeine, boosts energy and tastes fantastic

**Forest Grove(deep forest)** ~ *cranberry, elderberry and raspberry add fruity depth to this green tea.*

**Sencha Green** ~ *this unflavoured green tea is grown on the Japanese tea plantations and has a honey colour.*

**Emperors tea (Pu-Erh Fitness)** ~ *a special blend of Pu Erh with mate green, lemon grass, rosehip and apple. post-fermented and aged, it is said to lower cholesterol, aid digestion and cure hangovers.*

**Sweet Dreams** ~ *an evening herbal tea with mint tops, balm tops, flowers of orange, blackcurrant leaves and heather tops.*

## **Sandwiches** ~ £9.50 per round

choice of daily baked, homemade granary or white bread  
**rib eye of beef**, rocket leaves, creamed horseradish.  
*Casterbridge, Dorset*

**locally smoked free range chicken**, mayonnaise,  
crisp pancetta, frizzy leaves. *Fjordlings, Salisbury*

**organic buffalo mozzarella**, sun blushed tomatos,  
balsamic syrup. *Laverstoke Park Farm Overton ✓*

**free range egg**, Hampshire watercress, mayonnaise.  
*Kings eggs, King Sombourne*

**Winchester Cheddar Cheese**, piccalilli, *Lyburn farm, Romsey*  
**oak smoked Test trout**, *Testwood smokery*

**local ham**, plum tomato, English mustard, *Uptons of Basset*

## **light bites**

**toasted triple deck sandwich**, sweet cured bacon,smoked  
chicken, gems, plum tomato,mayonnaise, *Sunnyfields*, £18.90

**local smoked trout salad**, lemon, granary bread *Testwood  
smokery* £18.00

**toasted Rosary goats cheese**, sun blushed tomatoes, garden  
salad leaves £18.50 - *Rosary goats cheese, Romsey*

**corn fed chicken breast Caesar salad**, , baby gems,  
Winchester cheddar shavings £19.50  
*Lainston Caesar dressing, Lyburn Farm Romsey*

**water buffalo burger** tomato relish,salad leaves,fries £19.00  
*Laverstoke Park Farm, Overton*

**grilled rump steak toasted sandwich**, caramelized onion,  
fries £21.00 *Casterbridge, Dorset*

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# Champagne

May we suggest a glass of Champagne to accompany your afternoon tea.

## house champagne

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glass of Henry Giraud "Esprit", Aÿ £13.00  
glass of François Hemart Grand Cru N.V. Rose, Aÿ £18.50

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Henry Giraud "Esprit" Brut N.V, Aÿ £50.00  
François Hemart, Grand Cru, N.V. Rose, Aÿ £67.00

## non vintage brut

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Michel Arnould & Fils, Grand Cru, Verzeney £62.00  
Bollinger, Special Cuvée, Aÿ £92.00  
Taittinger, Brut Reserve, Reims £79.00  
Louis Roederer, Reims £89.00  
Mumm de Cramant, Grand Cru, Reims £130.00

## vintage brut

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Dom Pérignon, Moët et Chandon, Epernay, 2000 £150.00  
Veuve Cliequot Ponsardin, La Grande Dame Reims 1998 £160.00  
Krug, Reims 1995 £280.00  
Krug, Reims 1990 £280.00

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## Exclusive Gift Vouchers

A fabulous way to give perfect presents to friends, family and clients. We have a selection of ideas that will have everyone excited



**Award-Winning Dining - Three course lunch for two | £64.00**

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Looking down the mile long avenue of ancient lime trees, enjoy a three-course lunch for two at the 3 AA Rosette Avenue Restaurant at the 17th century Lainston House Hotel.



**Sunday Lunch for Two | £59.00**

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Enjoy a Traditional Three course Sunday lunch in the Avenue Restaurant at Lainston House Hotel.



**Fabulous Feast! Tasting Menu for Two | £130.00**

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Looking for an exquisite dining experience – something simply out of the ordinary? Enjoy the culinary talents of our Chef (Hampshire Food & Drink Chef of the Year 2007) with this very special tasting menu dinner for two at Lainston House Hotel.