



The history of afternoon tea

a very British tradition

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.

Here at Lainston House, the team in the pastry are proud to present our very own version of this wonderful tradition.

"do enjoy" Annett Spretz, Lainston House head pastry chef



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.



summer afternoon tea



finger sandwiches, savoury bites
a variety of tartlets and pastries
warm fruit scones
toasted buttered teacakes
local preserve, Lainston lemon curd, clotted cream
individual pot of tea of your choice

£19.50

***we especially pride ourselves in using ethnical &
local produce***

Kings Sombourn free range eggs

Préservé, New Forest

West House Watercress, Itchen Abbas

New Forest Smokery, Chilbolton

the Lainston House Bakery

Lyburn's butter, Romsey

tea selection

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.*

Decaffeinated Flavours ~ *traditional English, Rooibus, Sweet Dreams*

£4.50 ~ tea served with home made biscuits

speciality & rare tea afternoon tea

amuse bouche

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bridge rolls, finger sandwiches, savoury bites

a variety of tartlets and pastries

warm cranberry, chocolate scones

toasted buttered teacakes

local preserve, Lainston orange curd, clotted cream

choice of rare & speciality tea

£22.50

## speciality & rare tea selection

**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.

**sencha green** ~ Our Sencha Supreme is composed of beautifully shaped emerald coloured leaves. It has a mellow sweetness perfectly balanced with a mild and refreshing astringency.

## coffee

high grown Arabica beans from the foothills of Mount Kenya .It is skilfully blended with the finest Colombian excelso .

**cafetière of freshly ground coffee** ~ £4.50

**espresso** *regular and decaffeinated* ~ £4.00

**hot chocolate** ~ £4.50

**cappuccino** ~5.00

**latte** ~£5.00



## sandwiches

Lainston bread is baked daily, crusty white or granary, served with dressed salad leaves and vegetable crisps

**roasted rib of beef**, rocket leaves, plum tomato, creamed horseradish. *Casterbridge, Dorset*

**locally smoked free range chicken**, mayonnaise, crisp bacon, lettuce. *Fjordlings, Salisbury*

**organic buffalo mozzarella**, confit tomatoes, rocket leaves . *Laverstoke park farm, Overton*

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

**Winchester cheese & piccalilli**, *Lyburn farm, Romsey*

**oak smoked trout**, *New Forest smokery, Chilboltont*

**honey roasted ham**, English mustard, *Lainston House Pork*

~ £8.50 per round

## light bites

**Lainston club sandwich**, sweet cured bacon, smoked chicken, gems, plum tomato, mayonnaise, fries, *Sunnyfields Farm, Totton* £16.50

**finely sliced smoked trout**, tossed green salad, lemon, Lainston bread basket, *Testwood smokery* £19.50

**toasted goats cheese**, watercress salad, confit tomatoes *Rosary goats cheese, Romsey* £14.50

**Lainston beef burger** sesame toasted bap, relish, tossed mixed leaves, fries *Beechcroft, Winchester* £16.50

**grilled rib eye steak toasted sandwich**, caramelized onion, fries, *Casterbridge, Dorset* £19.50

## Champagne

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

### house champagne

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glass of Perrier Jouet Grand Brut NV Eperney £13.00  
glass of Perrier Jouet Grand Cru Blason Rose, N.V Eperney £18.50  
glass of Perrier Jouet, Cuvée Belle Epoque, Eperney, 1999  
£30.00

Perrier Jouet Grand Brut N.V, Eperney £50.00  
Perrier Jouet, Blason Rose, N.V Eperney £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 £190.00  
Perrier Jouet, Cuvée Belle Epoque, Eperney, 1999 £150.00  
Krug, Reims 1995 £280.00  
Krug, Reims 1990 £280.00

*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*

## 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 from £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 2008/9) with this very special tasting menu for two at Lainston House Hotel.