

2010 BRASSERIE

AT PECKFORTON CASTLE

AFTERNOON TEA

Served between 12.00pm – 16.00pm

SANDWICHES

Isle of Mull Grated Cheddar & Spring Onion

Smoked Salmon & Dill Cream Cheese

Coronation Chicken

Honey Roasted Wiltshire Ham & Mustard Mayonnaise

Egg & Watercress

PATISSERIE

All five for two to share or a choice of three for one

Lady Grey Cake

Moist sponge cake with flavours of early grey, bergamot and orange.
Topped with earl grey icing and freeze-dried orange segments.

Rhubarb & Custard Choux Bun

Classic choux bun, topped with craquelin, filled with a vanilla custard and rhubarb gel.
Topped with a vanilla crème Chantilly and raspberry powder.

White Chocolate & Cardamom Tart with Pear

Sweet pastry tart case filled with a white chocolate and cardamom mousse.
Poached Williams Pear gel, topped with pear poached in cardamom syrup.

Blueberry Cheesecake

Lemon cheesecake topped with a blueberry jelly all sat on a buttery biscuit base

Bara Brith

A traditional Welsh fruit cake, made with Black tea and raisins,
finished with a fig gel and a seasonal cress.

Mixed Sultana Scone & Peckforton Dairy Butter Scone

Preserves & Cornish clotted cream

HOT DRINKS

Lost Barn Ground Filter Coffee

Freshly roasted 100% arabica coffee

Locally Sourced Loose Leaf Tea

[English Breakfast // Supreme Earl Grey // Peppermint // Spring Green // Fruits of Eden]

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AFTERNOON TEA

AFTERNOON TEA HISTORY

Afternoon tea is a well-known and loved English tradition. It was started in the 1800's by Anna, the seventh Duchess of Bedford. At the time, people only ate two main meals a day – breakfast and dinner, with dinner being at 8pm. Anna began taking tea and a snack in her private boudoir in the afternoon to fill the long break between breakfast and dinner. Friends were later invited to join the Duchess for afternoon tea. As idea of tea and a snack in the afternoon became popular, it became respectable enough to have it in the dining room. Before long, afternoon tea was the fashionable thing to do. However, it didn't become a formal affair until Queen Victoria adopted the habit of afternoon tea. This caused it to evolve into a "tea reception" where up to 200 guests could randomly visit between 4 and 7 pm.

LUCY SUTTON - PASTRY CHEF

Our pastry chef, Lucy, has created these sweet treats inkeeping with the current season , whilst ensuring we are holding the traditional values of afternoon tea. Using ingredients such as Rhubarb which we have started to harvest from our grounds, ensures that we continue to offer the freshest, most locally sourced afternoon tea in Cheshire. With a passion for intense flavours & a modern creative flair, we are confident that Lucy's afternoon tea will exceed your expectations.