

## Wentbridge House Traditional Afternoon Tea £19.95

An assortment of traditional afternoon tea sandwiches  
A selection of afternoon tea pastries, cakes and treats  
Home-made fruit scone  
Wentbridge preserves, Yorkshire clotted cream  
Choice of tea or coffee

## Champagne Afternoon Tea £27.95

A delicious glass of Billecart-Salmon Champagne, served with our traditional afternoon tea.

## Rosé Champagne Afternoon Tea £30.95

A delicious glass of Billecart-Salmon Rosé Champagne, served with our traditional afternoon tea.

## Yorkshire Gentleman's Afternoon Tea £19.95

Yorkshire beef and onion mini baguette, prawn cocktail, Topping's pork pie, bacon and leek quiche, Scotch egg, savoury cheese scone served with Gentleman's relish, fruit cake with a slice of Wensleydale cheese and a choice of tea or coffee

## Children's Afternoon Tea £8.95

Ham, cheese and jam sandwiches, mini gingerbread person, jelly and ice cream, mini milkshake, chocolate and orange brownie, fairy butterfly cake with buttercream and jam, dipping donut with chocolate sauce and a choice of hot chocolate or fruit juice

## Gluten & Dairy Free Afternoon Tea £19.95

Wentbridge House is delighted to be able to cater for all dietary requirements. We would kindly request a minimum 24 hours notice to accommodate this.

## Coffee & Other Beverages

Taylors of Harrogate Fika Blend or Decaffeinated  
Cappuccino  
Latté  
Espresso  
Single / Double  
Mocha  
Hot Chocolate with Marshmallows

Afternoon Tea is available between 2.30pm and 5.00pm  
Monday to Saturday and from 3pm on Sundays.

If you have any food allergies, intolerances or specific dietary requirements, please speak to the Manager before ordering who will do their utmost to assist you.

## Selection of Taylors of Harrogate Traditional Tea

### English Breakfast

Full-bodied, rich and refreshing, with a bright inviting colour.

### Pure Assam

Rich with a distinctive malty taste found only in teas from Assam, making it deliciously invigorating. Served with or without milk.

### Pure Ceylon

The best highland tea gardens of the 'Scented Isle' yield mellow, golden teas with an aromatic bouquet. Pure Ceylon has a delicate flavour and rosy colour. Served with milk or lemon.

### Afternoon Darjeeling

Known as 'champagne of teas', Afternoon Darjeeling is perfect for serving with cakes and pastries in the afternoon. Served with or without milk or lemon.

### Earl Grey

Finest quality black China Congou leaf blended with the essential oils of the bergamot fruit, which has a fresh, citrus flavour.

### Lapsang Souchong

A speciality of the Fujian Province of China. Distinctive smoky aroma and flavour for which Lapsang Souchong is known. Served with or without milk.

### China Rose Petal

Surely this is one of the loveliest teas? China Congou black leaf tea is layered with pink rose petals to give a mellow, sweet-tasting tea with a wonderfully perfumed aroma. Served without milk.

### Green Jasmine

The best quality comes from Fujian Province where Flowery Orange Pekoe leaf tea is mixed with freshly opened jasmine flowers and left overnight to allow the tea to absorb the scent of jasmine. The flavour is light and sweet with a subtle perfume. Served without milk.

### Imperial Gunpowder

This green tea gets its name from its distinctive leaf style, which is said to resemble gunpowder shot. The tea is steamed, rolled by hand and dried in large open pans over a fire. Fresh, delicate flavour. Served without milk.

### Sweet Rhubarb

The combined natural sweetness of Rhubarb with tangy apple pieces and a pinch of blackberry leaf to make a wonderfully vibrant infusion.

### Organic Peppermint

The natural peppermint leaves have a delightful fresh, clean flavour that makes a soothing infusion at any time of the day. Served without milk and sweetened with honey if required.

### Raspberry and Blackberry

Inspired by the fruits of an English country garden, our herbal infusions use only pure natural ingredients. Naturally caffeine free with no added sugar. Served without milk.

### Mandarin and Ginger

Tangy flavour of mandarin blended with zesty orange peel and ginger root for a rush of invigorating refreshment.

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afternoon

tea

at Wentbridge House

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