



THE OLD GOVERNMENT HOUSE  
HOTEL & SPA



Tea was first introduced to Britain in the 1640s as sailors returning from the Far East brought back packets of tea into the country as gifts. By 1700 tea had become a popular drink and was on sale in more than 500 coffee houses in London.

In 1840, Anna, the 7<sup>th</sup> Duchess of Bedford, pioneered the idea of Afternoon Tea. In her household the evening meals were served fashionably late at eight o'clock which left a long period between lunch and dinner. To stave off pangs of hunger she started to request a tray of tea, bread and butter along with some cake to be brought to her room in the late afternoon. This soon became a habit and she started to invite friends to join her for this daily ritual.

*If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any special dietary requirements please inform your waiter.*



## AFTERNOON TEA

served from 14h30 until 17h30 daily

### DELUXE AFTERNOON TEA

**£28.00**

A selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

### BELLINI OR PROSECCO AFTERNOON TEA

**£33.00**

Choose a glass of either Prosecco or strawberry or peach Bellini (150ml) to go with your selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

### CHAMPAGNE AFTERNOON TEA

**£38.00**

A glass (150ml) of House Champagne with a selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by a tea of your choice.

### OGGIE'S AFTERNOON TEA

**£15.00**

Join Oggie, The OGH bear for a selection of finger sandwiches including sausage and ketchup, cheese and jam, a freshly baked scone, cakes and a choice of a milkshake, hot chocolate or soft drink.  
(available for children 12 years old and younger)

TO ENHANCE YOUR AFTERNOON TEA EXPERIENCE AT THE OGH  
ADDITIONAL GLASSES OF BUBBLY MAY BE ORDERED

Prosecco Brut - £7.00

Rosé - £8.00 (150ml)

Champagne Brut - £15.00

Rosé - £16.00 (150ml)

A discretionary 10% service charge will be added to all food and beverage bills



---

## TEA MENU

---

### **MAYFAIR ENGLISH BREAKFAST**

High class tea to be savoured and enjoyed. A careful blend of Assam and Kenyan black teas are mixed with a sprinkle of calming safflower petals to produce a wonderful, full bodied tasting tea.

### **DECAFFEINATED ENGLISH BREAKFAST**

This decaffeinated English Breakfast tea uses a Flowery Pekoe tea from the Dimbula region in Sri Lanka. A high quality Ceylon tea with balanced astringency and lovely floral notes.

### **CREAM EARL GREY**

High grown Ceylon tea and a smooth top grade Keemun along with top quality natural bergamot oil, some blue cornflowers for decoration. Smooth creamy taste and vanilla overtones.

### **PEPPERMINT**

First class, premium herbal infusion with every cup. Fresh menthol aroma and a cool fresh taste.

### **LICHEE JASMINE CHUNMEE GREEN**

A delightful blend of lychee fruit, Jasmine and high quality green tea make this a delightful drink. Pan fired Chunmee style leaves with the tangy notes from the lychee and exotic tones of Jasmine.

### **EGYPTIAN CAMOMILE**

From the perfect growing conditions of sandy loam and nutrients of the Nile we bring you the highest quality Egyptian camomile flowers. Renowned for its many health benefits, camomile makes a great tea on its own but lends itself well to blends such as honey, lime and lemon.

### **MINT & CHOCOLATE ROOIBOS**

Packed full of goodness and taste, without a hint of guilt! Cocoa pieces and peppermint leaves are combined with premium rooibos tea to bring you a refreshing, healthy drink that tastes just as good.

### **CARAMEL CREAM FLAVOURED BLACK TEA**

Delicious melt in your mouth taste of butterscotch blended with the natural flavour of creamy caramel, a hint of vanilla and premium Ceylon black tea. A favourite after dinner tea.

### **NEWBERRY FRUIT PUNCH**

The combination of hibiscus, rosehip, blackcurrants, elderberries and raisins results in the most extraordinary flavours that burst through in a truly delicious berry fruit tea.

### **GIN + TONIC**

Amazing blend of green tea, herbs and botanicals combine to create a tea full of a gin and tonic flavour with not one drop of alcohol in sight.

### **GINGER ROOT + LEMON**

Packed with ginger root pieces and exquisite lemon pieces, your taste buds get a real tingle with every sip. Delicious, refreshing with an extra zing!

### **BODY BOOST**

Feeling good never tasted better! A superb blend of oolong, white tea, yerba mate and lemon pieces provide a very pleasant lemon character providing easy drinking.

A discretionary 10% service charge will be added to all food and beverage bills