



HINTLESHAM HALL
SUFFOLK

AFTERNOON TEA

A BRIEF HISTORY OF AFTERNOON TEA

Afternoon tea began in early 19th-century England, credited to Anna Russell, who found the long gap between lunch and dinner unbearable.

Her solution? Tea, bread, butter, and cake in the late afternoon.

What started as a private habit soon became a social ritual among the upper classes. By the Victorian era, afternoon tea was firmly established, complete with fine china, delicate pastries, and strict etiquette.

Over time, hotels and tearooms refined the experience. Savouries became lighter. Pastries more refined. Tea took centre stage. Today, afternoon tea balances tradition and creativity, honouring the past while allowing room for seasonal produce, skilled pastry work, and modern flavour.

AFTERNOON TEA ETIQUETTE

(Guidance for enjoying our menu, not rules to fear)

THE ORDER

Traditionally enjoyed between 3–5pm | Begin with your savouries,
Follow with scones, Finish with sweet pastries. There's no rush.
Afternoon tea is about pace, conversation, and pause.

SCONES

Break, don't cut | Spread clotted cream and jam separately
Cream first or jam first?, Historically debated but is entirely personal choice
We're staying out of it!

SANDWICHES & SAVOURIES

Designed to be eaten by hand | One or two bites.
No need for cutlery unless you want it | Neat, light & restrained - this isn't lunch

PASTRIES & CAKES

Best enjoyed from light to rich, use cutlery where needed, Small bites savour flavour

TEA

Brewed to strength before milk is added | Milk is added after the tea
(also a debated topic) | Stir gently | Spoon stays on the saucer, never in the cup

GENERAL MANNERS

Napkin rests on your lap | Mobile phones should be discreet
Conversation encouraged | Elegance without stiffness

THE MODERN RULE

There is only one that matters, enjoy it. Afternoon tea should feel indulgent, relaxed, and a little special | If you leave calmer than when you arrived—
we've done it right.

AFTERNOON TEA

£32.00 PER PERSON

SANDWICHES

Chicken, Garlic & Herb Mayo | *Finger Sandwich on White*
Smoked Salmon & Cream Cheese | *Finger Sandwich on Brown*

SAVOURIES

Suffolk Pork Sausage Roll
Beetroot & Goats Cheese Macaroon
Asparagus & Smoked Cheddar Quiche

FRESHLY BAKED SCONES

Fruit & Buttermilk Scones - Served with:
Clotted Cream, Tiptree Jams & Curd

SWEET TREATS

Lemon & Rhubarb Fool
Carrot Cake, Vanilla Cream Cheese Frosting, Candied Walnuts
Warm Hot Cross Bun, Spiced Whipped Butter
Raspberry, White Chocolate & Coconut Delice

FRESH LEAF TEAS | TISANES | COFFEES
HOT CHOCOLATE

CHAMPAGNE UPGRADE

£23.00 PER PERSON

CHAMPAGNE FLIGHT OF 3 TASTING GLASSES

Laurent Perrier Brut NV *50ml glass*

Laurent Perrier Demi Sec *50ml glass*

Laurent Perrier Rose NV *50ml glass*



Before ordering, please speak to one of our team if you have a food allergy or intolerance
A 12.5% discretionary service charge will be added to your bill

