



CLIVEDEN

CREATE YOUR MOMENT IN HISTORY  
AFTERNOON TEA

WEEKDAY MENU

*Monday - Thursday*



*Madeline Floyd*

# CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA

£55 PER PERSON

Includes your choice of hot drink and our food selection.

# CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA WITH CHAMPAGNE

£75 PER PERSON

Includes your choice of hot drink, our food selection and  
a glass of Laurent-Perrier Champagne.

## CHAMPAGNE

Laurent-Perrier, La Cuvée Brut NV, 750ml £95

Laurent-Perrier, Rosé Brut NV, 750ml £130

## COCKTAIL

Berry Explosion Cocktail £28

Indulgent cocktail experience with gin, crushed mixed berries, mint, lime juice and cranberry juice.

## ALCOHOL FREE

Wild Idol Alcohol-Free Sparkling Wine, 750ml £75

Hildon 'Delightfully Still' Water, 750 ml £7.5

Hildon 'Gently Sparkling' Water, 750 ml £7.5

*Please note that a National Trust fee of £10 per person will be added to your bill. If you are already a member and on the production of your membership card, this fee will be waived. On Friday, Saturday and Sundays, the Cliveden: Create your Moment in History Afternoon Tea is £50 per person, and the Cliveden: Create your Moment in History Afternoon Tea with Champagne is £70 per person. A discretionary service charge of 12.5% will be added to your bill. If you require allergen information, please ask a member of our team.*

# OUR TEA SELECTION

## CLIVEDEN BLEND

Our Cliveden Blend leaf tea is bold, malty and rich, made with the widest variety of leaves ever grown in England

## CLASSIC TREGOTHNAN

The first ever tea produced on British soil, our Classic Tea is blended with premium Assam leaves to give it the bold flavour synonymous with a strong English tea

## AFTERNOON BLEND

Round fruity taste of Darjeeling leaves, the champagne of teas

## EARL GREY

Infused with pure, natural bergamot oil – it is both invigorating and uplifting, yet subtle and sophisticated

## OAK-SMOKED

A truly British take on a Lapsang Souchong, this classic black tea has been smoked over 350-year-old British oak

## ROSE TEA

The delicate floral notes of sweet rose lighten the malt from the black tea leaves - simply exquisite

## GREEN TEA

Rich in health benefits as well as having an incredible smooth flavour

## JASMINE GREEN

Cornish green Camellia sinensis leaves, dried and blended with jasmine flowers and China's finest green tea leaves

## MINT TEA

Nana is a large-leafed, aromatic plant and is refreshingly spicy

## LEMON VERBENA

Unusual fruit infusion with many natural oils and a delicate citrus flavour

## CAMOMILE

Camomile flowers have a pleasant and relaxing effect, tasting typically tangy and aromatic

## RED BERRY

Strawberries and raspberries are mixed with apples to create this full-flavoured, natural fruit tea. Delicious chilled over ice

A selection of coffees available on request.

# OUR FOOD SELECTION



*The Golden Pickled Egg*

## SAVOURIES

### THE GOLDEN PICKLED EGG

Quail's egg, pickled onions, coated in 24 carat gold

(E, M, SD)

Inspired by the Octagon Temple - a place to relax during summer walks in the vast Cliveden Estate. In 1893, soon after he purchased Cliveden, William Waldorf Astor employed an architect to convert the Octagon Temple into a chapel; its walls and dome encrusted with mosaics. He and other members of the Astor family have since been buried there.

### ESTATE GAME SAUSAGE ROLL

Game sausage roll with wholegrain mustard

(E, G, M)

Cliveden House was a hunting lodge originally built by the 2nd Duke of Buckingham in 1666. Here, he would entertain his friends and his mistress, and provide them with the finest food and wine.

### SMOKED SALMON AND CREPE ROULADE

(E, M, SD)

Inspired by the elegant French Dining Room, the roulade offers a sophisticated and continental flourish. Delicacies long associated with luxurious indulgence and high-end dining, smoked salmon and caviar are the natural choice to bring to the Cliveden table.

### ONION TART

Whipped Wigmore cheese

(E, G, M)

Locally produced, a stone's throw away from Cliveden House, the soft and creamy artisan Wigmore cheese is recognised as one of Britain's best.

## SANDWICHES

Cucumber and cream cheese

(G, M, SD)

Truffle egg mayo and chives on brown bread

(E, G, SD)

Open smoked salmon sandwich

(F, G, M)

Roast beef and horseradish

(E, M, SD)

*If you have any dietary requirements please speak with a team member.*

*We are thrilled to reintroduce the fabulous Astor Tea Service. Based on an original ribbon design, commissioned especially for Lady Astor, this fine bone china tea service has been crafted by William Edwards of Stoke-on-Trent and represents the finest quality workmanship.*

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [Se] SESAME SEEDS, [SD] SULPHUR DIOXIDE

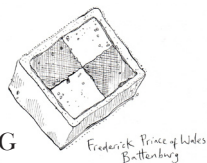
# OUR FOOD SELECTION

## SWEETS

### FREDERICK, PRINCE OF WALES BATTENBURG

Almond sponge with mixed berry jam and marzipan

(E, G, M, N)



This indulgent Battenburg is inspired by Prince Frederick, Prince of Wales (1705 - 1751) who was a resident at Cliveden. He was raised in Hanover, Germany, and married Princess Augusta of Saxe-Gotha-Altenburg, who contributed towards a cultural exchange between Hanover and Great Britain. The red velvet sponge in the Battenburg cake is well known in the United States, and it is widely considered a Southern recipe.



### RULE BRITANNIA RED ÉCLAIR

Chocolate and red berry éclair

(E, G, M)

The most famous musical event in the history of Cliveden was the first performance of 'Rule Britannia' on 1st August 1740, organised by Frederick, Prince of Wales. In celebration of this, a chocolate note is placed on the éclair. Alternatively, enjoy a tribute to Lady Astor with the red velvet éclair.

### FOUR SEASONS FRUIT CAKE

Fig, spiced orange, apple, summer berries

(E, G, M)



The Four Seasons mural on the stairwell ceiling in the Great Hall at Cliveden beautifully depicts the Duchess of Sutherland's son and three daughters as the Seasons.



### THE CLIVEDEN FRENCH CHOCOLATE CAKE

Chocolate mousse, caramel, chocolate biscuit

(E, G, M)

An ode to the French Dining Room, which was brought to Cliveden by Lord Astor from Château d'Asnières, near Paris, and dates from the mid-eighteenth century.

## SCONES

Freshly baked plain and fruit scones  
served with strawberry jam, clotted cream and lemon curd

(E, M, SD)

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