

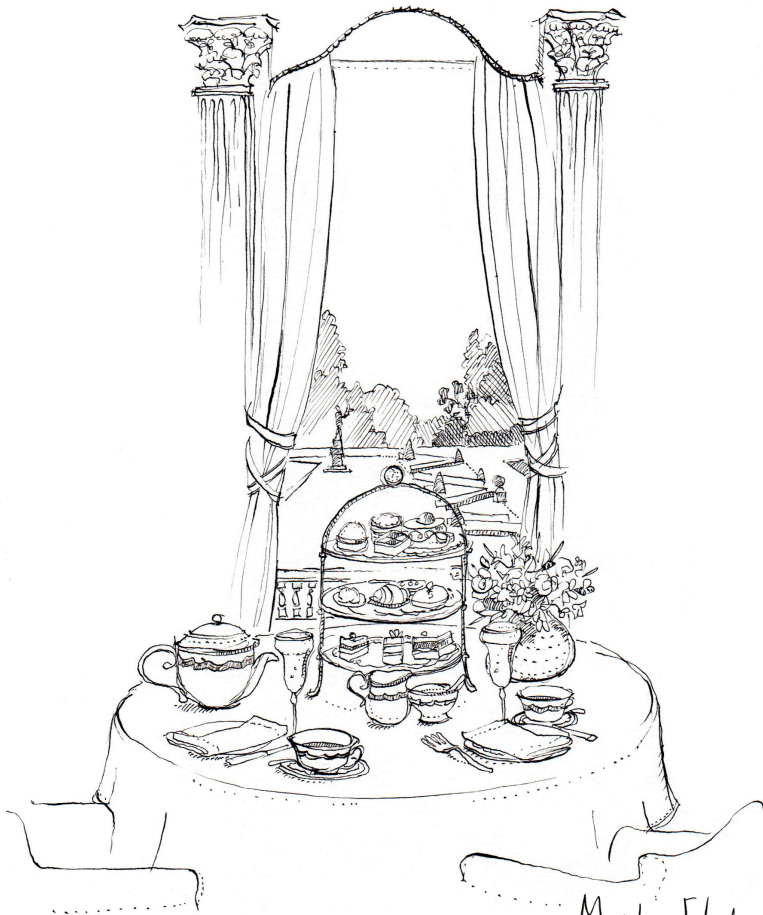


CLIVEDEN

CREATE YOUR MOMENT IN HISTORY
VEGAN 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. 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

Delicious, strong and bursting with full flavour, this masterful African blend of black teas will delight discerning tea drinkers everywhere anytime.

DARJEELING

Often called the “Champagne of Teas,” Darjeeling is a delicate orthodox tea grown in the Himalayan foothills since the 19th century.

VIRUNGA AFTERNOON TEA

Savour the elegance of Virunga, a single-origin black tea from Rwanda’s finest gardens. Light and refreshing with a smooth, delicate liquor, it’s perfect for after lunch or an afternoon treat.

VIRUNGA EARL GREY

Our Virunga Earl Grey blends East Africa’s finest tea with blue cornflowers and aromatic bergamot, creating a famously fragrant British afternoon tea favourite.

VIRUNGA CHAI

Our Virunga Chai mixes premium African black tea with cinnamon, ginger, and South African rooibos, creating a vibrant, uplifting blend that soothes and satisfies all day.

LAPSANG SOUCHONG

A renowned Chinese black tea features a distinctive smoky taste from drying leaves over pinewood fires. A traditional British favourite and reportedly Winston Churchill’s preferred tea.

MAO FENG GREEN TEA

a pure green tea from China, is revered in the Far East for its therapeutic properties. Rich in antioxidants, it is believed to cleanse, detoxify, and restore natural balance.

RED BERRY & FLOWER

A luxuriously smooth blend of sweet red berries and refreshing hibiscus, this full-flavoured red fruit tea is rich in antioxidants and naturally caffeine-free, perfect for any time of day.

LEMONGRASS & GINGER

Lemongrass and Ginger is a warming herbal tea of pure lemongrass and spicy ginger. This infusion combines ginger’s digestive benefits with lemongrass’s soothing properties.

CEDERBERG REDBUSH

A classic red rooibos tea from South Africa’s *Aspalathus linearis*. This pure redbush offers a gentle, hydrating infusion, rich in antioxidants and naturally caffeine-free.

PEPPERMINT LEAVES

Indulge in a classic herbal tea crafted from the finest peppermint leaves. Enjoy the rich green hue and spicy aroma, delivering a cool, refreshing finish.

1872 HERITAGE BLEND

In honour of Birchall Graham’s 150th anniversary of planting tea in Darjeeling, we’ve crafted this exquisite large leaf black tea blend. Each sip embodies brightness and integrity.

A selection of coffees available on request.

OUR FOOD SELECTION

SAVOURIES

THE PICKLED GOLDEN SAMOSA

Pickled onion samosa coated in 24 carat gold

(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 PLANT SAUSAGE ROLL

Plant sausage roll with wholegrain mustard

(G)

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 BEETROOT AND ROULADE

Smoked beetroot, crepe, dill crème

(G)

Inspired by the elegant French Dining Room, the roulade offers a sophisticated and continental flourish.

FETA AND ONION TART

Caramelised onion tart, whipped plant-based cheese

(G)

SANDWICHES

Cucumber and plant-based cream cheese

(G)

Hummus and pepper on brown bread

(G)

Open pickled carrot sandwich

(G, SD)

Tomato and avocado

(G)

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

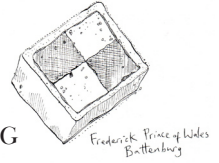
OUR FOOD SELECTION

SWEETS

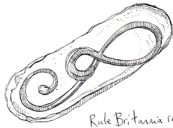
FREDERICK, PRINCE OF WALES BATTENBERG

Almond sponge with mixed berry jam and marzipan

(G, N)



This indulgent Battenberg 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 Battenberg 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

(G)

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

(G, S)



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

(G, S)

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.

VEGAN PLAIN SCONES AND FRUIT SCONES

Vegan clotted cream and jam

(G)

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