

We warmly welcome you to Rushton Hall. Afternoon Tea became fashionable when the seventh Duchess of Bedford started serving her guests tea, bread, butter and cake in the 1840s. By sharing this tradition with us today, you are sitting in the same building where Charles Dickens wrote, where Glen Miller played and if you look out of the bay window, you may even see the Lady of the Lake. The pastry chefs from our 3 rosette kitchen and our UK Tea Academy trained Afternoon Tea Manager have created a beautifully balanced menu of sandwiches, patisseries, teas and tisanes for your pleasure. To make your afternoon even more special, we are proud to work with two world-leading companies to bring extra sparkle to your afternoon tea, so why not sit back, relax and enjoy a little extra fizz...



Laurent-Perrier remains the champagne of choice for the UK's premier hotels and restaurants. From its origin in 1812, the House of LP has combined a drive for excellence with a respect for the family and traditional wine making values which inspired the founders with a flair for innovation which has quite simply produced the taste of luxury. For the ultimate touch to your visit, try our Rosé Cuvée – Always a winner!

COPENHAGEN
S P A R K L I N G T E A
C O M P A N Y

If alcohol is not an option, we don't want you to miss out on the fizz and sparkle that makes your visit special. Our sparkling tea, Bla, has been developed by the Copenhagen Sparkling Tea Company and represents a careful blend of 13 teas on a base of grape juice with notes of jasmine and chamomile. Using only organic ingredients, our sparkling tea is served perfectly chilled so why not give it a try?

Traditional Afternoon Tea

£28 per person

Champagne Afternoon Tea

Served with a 125ml glass of Laurent-Perrier Champagne

£38 per person

Sparkling Tea Afternoon Tea

Served with a 125ml glass of Copenhagen Sparkling Tea

£35 per person

Rosé Champagne Afternoon Tea

Includes a 125ml glass of Laurent Perrier Rosé Cuvée Champagne

£42 per person

All of our Afternoon Teas include the following:

Sandwiches

Smoked Salmon with Lemon Butter on Rye Bread

Ham and Mustard on White Bread

Cheddar Cheese with Relish on Brown Bread

Cream Cheese and Cucumber with Dill on Brown Bread

Egg and Cress with Shallots on White Bread

Scones, Patisseries and Cakes

Warm Raisin and Plain Scones

Clotted Cream and Strawberry Preserve

Apple Crumble Macaron

Pineapple and Coconut Mousse on a Sablé Biscuit

Coffee and Hazelnut Opera Cake

White Chocolate and Yuzu Chou Bun

If you have any dietary requirements, please advise a member of the team when ordering. We cannot guarantee to meet any needs if not advised at least 24 hours prior to your reservation

Tea and Tisane Menu

Our tea and tisane range is supplied by tea experts Dammann Frères and Eteaket. The Dammann family started supplying tea in 1692 so they know a thing or two about tea. British loose-leaf tea experts

Eteaket was founded in 2008, but already supply Michelin star restaurants, has won awards for quality and is a member of the Ethical Tea Partnership.

We are pleased to offer a selection of 12 teas and infusions. All our teas are served with milk. Lemon, honey, sweeteners and soya milk are also available on request. Filter coffee is available as an alternative to tea.

English Breakfast – Black Tea

A blend of Ceylon and Assam gives our breakfast tea a robust flavour profile which is earthy with a hint of oak. Also available as a decaffeinated option.

Darjeeling Second Flush – Black Tea

The broken leaf and second flush harvesting give our Darjeeling a full bodied and stronger flavour profile. Sourced from the foothills of the Himalayas in India, Darjeeling is often referred to as the Champagne of teas

Earl Grey – Black Tea

A base of Chinese tea is scented with bergamot oil extracted from the rind of the bergamot orange from southern Italy.

Lapsang Souchong – Black Tea

A base of Chinese black tea is smoked over acacia or spruce wood to create that distinctive smoky profile

Yellow Gold – Oolong Tea

From China, our yellow gold oolong combines a natural sweetness and tanginess with notes of fresh grass and an earthy undertaste

Gunpowder – Green Tea

Named after the shape of the leaf which resembles gunpowder pellets, our Chinese gunpowder tea is naturally sweet with a hint of pepper.

Peony Pai Mu Tan – White Tea

From Fujian province in China, our white tea has a light, sweet, soft and smooth flavour that is fresh and mellow.

Cranberry and Apple – Fruit / Herbal Infusion

This fruity infusion combines the beautifully sweet taste of apple with the tangy tartness from the cranberry. A natural burst of flavour.

Lemon and Ginger – Fruit / Herbal Infusion

Fragrant lemongrass is blended with lemon and ginger peel with a hint of licorice to create a warm and comforting infusion.

Peppermint – Fruit / Herbal Infusion

Our peppermint infusion is cool, invigorating and refreshing. The perfect palette cleanser

Fresh Mint – Fruit / Herbal Infusion

We simply add hot water to fresh mint leaves to create a refreshing and elegant tisane

Coffee / Hot Chocolate

Americano, Cappuccino, Double Espresso, Hot Chocolate, Latte, Mocha
£3.95

Espresso, Macchiato £3.20

Bar / Wine List

You are welcome to enjoy a drink from the bar. Please ask for the separate bar and wine list to assist your choice.