



# Walker's Garden Restaurant

## Afternoon Tea

**£11.50 per person**

**Add a glass of sparkling Prosecco to  
your special occasion - £2.50 per glass**



# Our Sandwich & Cake Selection



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Our sandwich selection is served on both white & wholemeal bread. Please speak to your waitress regarding your dietary needs.

### Cucumber & Crème Fraiche

### Sustainably Sourced Smoked Salmon with Yorkshire Cream Cheese

### Free Range Yorkshire Egg Mayonnaise with Cress

### Free Range Yorkshire Roast Chicken Breast & Salad Leaves

### Hand Carved Yorkshire Ham & Salad Leaves

*Please see our Yorkshire Bred Board to find out where today's meat & fish have been sourced.*



### Warm Plain Scone with Yorkshire Clotted Cream & Preserve

*Our clotted cream comes from Stamford Farm near Northallerton.*



### Homemade Yorkshire Tea Loaf with a slice of Wensleydale Cheese

*Our Wensleydale cheese comes from The Yorkshire Dales Cheese Company in Hawes.*



### Homemade Seasonal Fruit Tartlet



### A Selection of Two Miniature Cakes *One with a Yorkshire connotation.*



### A Fresh Strawberry Smoothie

*Our strawberries come from Bank End Farm & are served in a shot glass.*

### Afternoon Tea with a Yorkshire Twist

### History

*Afternoon Tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch & dinner. The Duchess asked that a tray of tea, bread & butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) & cake be brought to her room during the late afternoon. This became a habit of hers & she began inviting friends to join her.*

*This pause for tea became a fashionable social event. During the 1880's upper-class & society women would change into long gowns, gloves & hats for their Afternoon Tea which was usually served in the drawing room between four & five o'clock.*

### Today

*Your Afternoon Tea has been carefully selected to allow you to re-live this English tradition. Your crockery is made from fine bone china, your cakes & sandwiches are freshly prepared using only the finest Yorkshire ingredients. Accompanying this is our pianist playing restful sounds to allow you to relax & truly enjoy the experience.*

# Our Tea Selection

## **English Breakfast – India & Kenya**

Refreshing traditional English Breakfast tea. Invigorating at any time of day!

## **Pure Organic Camomile - Egypt**

Simply pure whole camomile flowers, but with an unusually rich flavour.

## **Organic Classic Earl Grey - China**

Authentic, delicately scented Earl Grey using Chinese black tea leaves & natural oil of bergamot.

## **Pure Organic Peppermint - Egypt**

Simply pure rubbed peppermint leaves.

## **Pure Himalayan Darjeeling- Single Estate - India**

Clear & crisp muscatel Darjeeling flavours - from small, hand-selected lots.

## **Strawberries & Cream – United Kingdom**

A unique house fruit infusion that is a twist on that British summer classic. Ideal for serving hot or prepared over ice. Dried strawberries with hibiscus, rosehip, dried yoghurt pieces & natural strawberry & vanilla flavouring

## **Lapsang Souchong-**

### **Zhen Shan Xiao Zhong - China**

Slightly sweet & distinctively smoky, authentic Lapsang Souchong from Tong Mu in Fujian province.

## **Organic Green Sencha - China**

Distinctive flat leaves & a clean mild flavour. A good introduction to green tea.

## **Empress Earl Grey - China**

A Ringtons adaptation of the classic Earl Grey recipe. The Congou base brings the smoky notes of authentic Earl Grey, but the combination of lemon & orange oils lifts the blend making it sweeter & zestier.

## **Assam Phulbari- Single Estate - India**

Rich & robust broken leaf tea from Phulbari tea garden.