



**BAILBROOK HOUSE HOTEL**  
BATH

AFTERNOON TEA  
AT  
BAILBROOK HOUSE HOTEL



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BATH

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## Traditional Afternoon Tea

**£21.95**

*Served with your choice of tea or coffee*

A selection of finger sandwiches  
Peach Schnapps sorbet  
Cherry Bakewell tart  
Strawberry & mint cupcake  
Passion fruit & white chocolate delice  
Madeira cake, cherry cake, orange scones, fruit scones  
Clotted cream, homemade strawberry jam,  
homemade lemon & lime curd

## Somerset Cream Tea

**£8.95**

*Served with your choice of tea or coffee*

Freshly baked orange & fruit scones  
served with a selection of preserves, curds,  
Somerset clotted cream and butter

## Tea Quotes

*“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea”*

**Henry James**

*“The pleasures of afternoon tea run like a trickle of honey through English literature from Rupert Brooke’s wistful lines on the Old Vicarage at Grant Chester to Miss Marple, calmly dissecting a case over tea cakes at a seaside hotel”*

**Stan Hey**

*“Although my neighbours are all barbarians, And you, you are a thousand miles away, There are always two cups on my table”*

**Tang Dynasty**

## Tea Quotes

*“Better to be deprived of food for three days, than tea for one”*

*“The spirit of the tea beverage is one of peace, comfort and refinement”*

**Arthur Gray**

*“There is a great deal of poetry and fine sentiment in a chest of tea.”*

**Ralph Waldo Emerson, Letters and Social Aims**

*“Drinking a daily cup of tea will surely starve the apothecary”*

**Chinese Proverb**

## Savoury Afternoon Tea

**£21.95**

*Served with your choice of tea or coffee*

A selection of finger sandwiches

Peach Schnapps sorbet

Mini smoked salmon & baby gem Caesar salad,

Cornet of Parma ham, local rocket & melon with vintage balsamic,

Italian bread sticks, marinated black olives,

Homemade harissa spiced hummus & tzatziki,

Warm tart of Croxton Manor Cheddar cheese & onion

Crayfish & prawn vol au vent, Croque Monsieur

*Why not indulge in a glass of champagne for an extra £9.00  
per person, with your selected afternoon tea*

## History of Afternoon Tea

Before the 19<sup>th</sup> century tea was taken as a digestive drink at any time of the day. Anna, the 7<sup>th</sup> Duchess of Bedford is responsible for the “ritual” of the afternoon tea at the beginning of the 19<sup>th</sup> century.

### The story goes as follows:

At the time it was usual for people to take only two meals a day, breakfast and dinner at around 8 o'clock in the evening.

The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon. Very soon the Duchess was inviting her aristocratic friends to join her for afternoon tea, at 4 o'clock. Only the best porcelain, fine linen table cloths were used, accompanied by dainty sandwiches and delicate cakes.

Everyone dressed in their best fashions and spend the afternoon discussing the latest news about London and afar. Between 1830 and 1900 afternoon tea developed as an accepted part of British life style.

*Oh, the golfer may be golfing  
And is just about the make a hole-in-three  
But it always gets them sore when the clock yells “four!”  
Everything stops for tea*

*It's a very good English custom  
And a stimulant for the brain  
When you feel a little weary, a cup'll make you cheery  
And it's cheaper then champagne*

*Now I know just why Frank Schubert  
Didn't finish his unfinished symphony  
He might have written more but the clock struck four  
And everything stops for tea*

**Jack Buchanan**

*Featured in Buchanan's 1953 comedy film “Come out of the Pantry”*

*It's a very good English custom  
Though the weather be cold or hot  
When you need a little pick-up, you'll find a little tea cup  
Will always hit the spot.*

*You remember Cleopatra  
Had a date to meet Mark Anthony at three  
When he came an hour late she said "you'll have to wait"  
For everything stops for tea*

*Oh, they may be playing football  
And the crowd is yelling "Kill the referee!"  
But no matter what the score, when the clock strikes four  
Everything stops for tea*

In 1706 Thomas Twining set up as a tea merchant at 216 Strand, London. The firm has traded continuously ever since from the same address, an amazing and unique record. Now, as then, Twinings teas give the world Unequaled pleasure and satisfaction. As expert blenders for over 300 years, Twinings has sought out some of the most exclusive and rare teas and infusions to delight your senses. Let us take you on a virtual journey through the world of tea, bringing you tea tastes and rituals from far-flung locales, served in a way to highlight the beauty and culture of each particular tea ceremony.

## The Ritual of Tea

### British Afternoon

A quintessentially British tradition, this classic tea ceremony dates back to the 1830's when Anna Maria, the Seventh Duchess of Bedford, first introduced it to her exclusive circle of friends.

### Tisane

Originating from the Greek for barley water, the Tisane ritual offers not teas, but a fabulous array of herbal and fruit infusions – perfect for those seeking a light and refreshingly different experience.

### Oriental

A delightful fusion of Chinese and Japanese traditional tea ceremonies, with all the poise and elegance of the Orient, this delicate, precise ritual takes you back to the true origins of tea.

## British Afternoon

Anna Maria, the Seventh Duchess of Bedford, is credited with the invention of afternoon tea in 1840. She is said to have experienced what she called a 'sinking feeling' in the middle of the afternoon due to the long gap between light luncheon and her evening meal. To relieve her hunger pangs she asked her footman to bring her a pot of tea and a little light refreshment. She enjoyed this ritual so much she began to invite her friends over for tea and gossip about the latest scandal. The ritual caught on and afternoon tea became all the rage among the upper crust. Soon all of fashionable London was indulging in afternoon tea, as you can too with this classic British institution. Follow in the Duchess of Bedford's footsteps and indulge your sense of fantasy with our Afternoon Tea Ritual. Simply choose from the following range of fine teas and enjoy this uniquely British experience.

### ***Traditional English***

This traditional tasting tea is a blend of the finest second flush Assam teas from the rich flood plains of the Brahmaputra River in India, known to deliver exceptional tasting tea. A classic, robust and traditional tasting tea, which gives a strong, smooth, rich liquor. Can be enjoyed with or without milk. If preferred a sprinkle of sugar can be added to enhance the flavour.

### ***Traditional English Decaffeinated***

The same classic blend as Traditional English, but naturally decaffeinated for a rich tasting tea, without the caffeine. Perfect for those looking to cut down on caffeine without compromising on taste.

## **Everything Stops For Tea**

*Every nation in creation has its favourite drink  
France is famous for its wine, it's beer in Germany  
Turkey has its coffee and they serve it blacker then ink  
Russians go for vodka and England loves its tea*

*Oh, the factories may be roaring  
With a boom-a-lacka, zoom-a-lacka, wee  
But there isn't any roar when the clock strikes four  
Everything stops for tea*

*Oh, a lawyer in the courtroom  
In the middle of an alimony plea  
Has to stop and help'em pour when the clock strikes four  
Everything stops for tea*

# Tisane

The word “tisane” originates from the Greek word “ptisane”, a drink made from pearl barley, but is by definition any herbal infusion other than one from the leaves of the tea bush. Tisanes can be made with fresh or dried flowers, leaves, seeds or roots, generally by pouring boiling water over the plant parts and letting them steep for a few minutes. The tisane is then strained, sweetened if so desired, and served. Herbal “tea” is best known for its medicinal effects. Though very little scientific evidence exists of its actual efficacy, herbal tea is still highly regarded as a preventative treatment for certain ailments. Choose from a range of light and refreshing infusions, which will brew to give a delicate and fragrant taste and aroma.

## *Peppermint*

Whole peppermint leaves have been roughly cut to produce a refreshing and cleansing drink. Full of minty fresh flavour, this infusion delivers a cooling caffeine-free brew. Reputed to aid digestion, it is ideal as an after-dinner drink. As refreshing as a bare-foot walk through the morning dew at sunrise, this vibrant and clean infusion is sure to blow the cobwebs away.

## *Blackcurrant & Lavender*

The rich combination of sweet blackcurrant and lavender provides a delicious autumn taste, transporting you to picturesque views of fiery golden leaves, vibrant holly berry hedgerows and fields of golden crops ready for harvest.

Take comfort in the fresh and fruity flavours as they provide a touch of warmth as the evenings get colder and the nights draw in.

## *Signature Earl Grey*

A rich dark Keemun tea from the Anhui province of China, blended with the oil of the citrus fruit Bergamot, and combined with delicate lavender flowers to produce an aromatic floral blend. The liquor delivers a deep copper colour, whilst the lavender emits a soothing relaxing aroma. This tea can be enjoyed with a dash of milk, or with a slice of lemon to bring out the Bergamot flavour.

## *Russian Caravan*

The blend name originates from the 18<sup>th</sup> century camel caravans that facilitated the transcontinental tea trade, from tea-producing areas to Russia. In Russia, the traditional way to serve tea was from a samovar, which stood on the family table in the home, ready to dispense fortifying black tea to anyone needing a revitalising, warming drink.

## *2nd Flush Darjeeling*

This fine tea gives an exquisite liquor, delicate and full of flavour. The concentration of flavour from this ‘2nd flush’ is unique to the spring teas, giving a delightful honey aroma and a light, fragrant taste of ripe green muscatel grapes. Preferably drunk without milk - or at most just a dash.

## Oriental

The origin of tea dates back to 2737 BC and Chinese Emperor Shen Nung's discovery when the leaves of a nearby tea tree fell into some water his entourage were boiling. From its Chinese routes Japan started to learn about and drink tea in the 7th/8th century AD, developing its own distinctive tea ceremony Cha-no-yu, based on the Buddhist search for spiritual refreshment and harmony with the universe. The traditions of the Far East have always been very different to that of the western world, as have their tea rituals. This Oriental tea ritual is a combination of both Chinese and Japanese ceremonies, taking you back to the Eastern origins of tea by combining notes from both tea cultures to create a delicate and elegant Oriental ritual around the following fine teas.

### ***Rooibos, Orange & Cinnamon***

The rich aromatic taste of Rooibos, combined with sweet oranges and hints of warming spice, is perfect to sooth and relax. Imagine sitting on a wooden veranda, watching a golden sunset with breathtaking views across the Western Cape, as you unwind with this little taste of Africa.

### ***Long Jing Green***

Long Jing or 'Dragonwell' green tea was developed in Zhejiang province in China during the Ming & Qing dynasties and is recognised as the finest variety of green tea from China, being one of China's '10 famous teas'. It is produced in misty hills around the famous West Lake, near the city of Hangzhou, in the "Dragonwell" Springs area. Commonly produced by hand, the leaf has a long, flat appearance creating a rounded full-bodied green tea which tastes sweet initially, with a slightly savoury aftertaste of 'popped corn'. Enjoy with or without sugar.

### ***Jasmine Pearls***

Each jasmine pearl is hand-fashioned by twisting exceptionally long, downy leaf bud sets together and rolling them into silvery balls. These are then scented six times with fresh, aromatic jasmine flowers. When brewed, the pearls unravel to reveal an elegant scent and a sweet, fresh silvery liquor with the delicate taste of jasmine blossoms. Best enjoyed without milk or sugar.