



CLIVEDEN

CREATE YOUR MOMENT IN HISTORY
VEGAN AFTERNOON TEA

———— WEEKEND MENU ————

Friday - Sunday

CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA

£60 PER PERSON

Includes your choice of hot drink and our food selection.

CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA WITH CHAMPAGNE

£80 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 Vegan Afternoon Tea is £55 per person, and the Cliveden: Create your Moment in History Vegan Afternoon Tea with Champagne is £75 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

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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