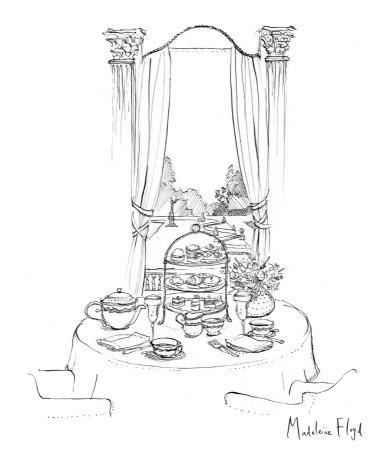


CLIVEDEN

CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA

WEEKEND MENU

Friday - Sunday



CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA

£,65 PER PERSON

Includes your choice of hot drink and our food selection.

CREATE YOUR MOMENT IN HISTORY AFTERNOON TEA WITH CHAMPAGNE

£85 PER PERSON

Includes your choice of hot drink, our food selection and a glass of Laurent-Perrier Héritage Champagne.

CHAMPAGNE

Laurent-Perrier, Héritage 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 £7.50 Hildon 'Gently Sparkling' Water, 750 ml £7.50

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

WINSTON CHURCHILL'S ROAST BEEF & YORKSHIRE PUDDING

(Ce, E, M, SD)

Sir Winston Churchill was a notable visitor to Cliveden, and this dish pays homage to him. He was well-known for his enjoyment of excellent roast beef.

ASTOR GAME ROLL

Game roll with wholegrain mustard (E, G, M, Mu)

The Astor Game Roll is a contemporary version of a traditional game pie, inspired by a recipe from the Astor family cookbook. This dish was a favourite on the menu at Cliveden House, where it featured many times.

CHARLIE CHAPLIN SOFT SOUR CAKE

Sour crème cake, caviar (E, G, M)

Charlie Chaplin referenced food items as part of a social critique in several of his films, including The Kid, The Gold Rush, and The Great Dictator. Soft Sour Cake featured in Modern Times and serves as an inspiration for this Cliveden cake.

SANDWICHES

RUSSIAN EGG SALAD ON RYE BREAD

(E, G, M)

This sandwich references the infamous Profumo scandal and the now historical connection to Russian spies.

CUCUMBER AND CREAM CHEESE

 $(G,\,M)$

SMOKED SALMON SANDWICH

(F, G, M)

CORONATION CHICKEN

(E, G, M, SD)

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.

If you have any dietary requirements please speak with a team member.

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

QUEEN VICTORIA'S SPONGE

(E, G, M)

Queen Victoria was a frequent visitor to Cliveden House, enjoying many dinner parties taken amongst the sumptuous surroundings. This cake was baked regularly for the queen to satisfy her sweet tooth, and now bears her name.

ALBERT'S PUDDING

(E, G, M)

This pudding was a favourite of Queen Victoria and her consort, Prince Albert, during their regular visits to Cliveden House. Albert's statue, commissioned by the Duchess of Sutherland, appears in the grounds of the Cliveden estate.

GARIBALDI BISCUIT

(E, G, M)

Italian general, Giuseppe Garibaldi, was a frequent house guest at Cliveden. He enjoyed sitting on the hill outside, where he could overlook Maidenhead. Legend has it that while waiting to meet politician Joseph Cowen, he sat on two biscuits, inadvertently squashing them together.

LADY CRANBORNE'S CHOCOLATE MOUSSE

(E, G, M)

This rich chocolate mousse recipe is taken from Lady Astor's cookbook and was a big favourite with the Astor family. It featured in many of Cliveden's famous banquets.

SCONES

PLAIN AND FRUIT SCONES

Freshly baked, served with clotted cream and jam (E, G, M)

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