




HENLLE HEIGHTS

Afternoon Tea Menu

Infusion of traditional Indian Savoury street food
&
English afternoon tea

Served Tuesday to Friday 3:00-4:00
48 hours notice required when booking.

Please phone
01691 662000
to book



Teas from Tea Drop

English Breakfast Tea

English Breakfast is perhaps the most traditional tea of all, and Tea Drop's pure black blend is the crown jewels of the empire with a strong, robust, full bodied flavour followed with a smooth, elegant finish.

Supreme Earl Grey Tea

Supreme Earl Grey combines pure black tea, marigold flowers, citrus peel & cold press bergamot oil for a beautifully balanced traditional Earl Grey with a twist of citrus

Spring Green Tea

Chinese pure green tea, rose petals, corn flowers, marigold petals & citrus peel. It's a delicately floral tea that's as fresh and clean as a spring day.

Lemongrass & Ginger Tea

The word ginger comes from the ancient Sanskrit Singabera, meaning 'shaped like a horn'. It first appeared in the writings of Confucius in the 5th century BC. This horn-shaped root is the delicious ingredient is what gives our Lemongrass Ginger tea its spicy punch. And with the zest of lemongrass, rosehip and hibiscus blended in, the experience is sure to refresh the palate at any time of the day.

Peppermint Tea

This invigorating herb is amazing in our Peppermint tea. An invigorating tea that always refreshes, whether chilled or steaming. Like a brisk nature walk for the senses.

Fruits of Eden Tea

You can taste paradise with fresh apple pieces, ripe strawberries, pineapple, honeydew, mango, beetroot, rosehip, rose petals, safflower, hibiscus, liquorice root, stevia leaves and natural passion fruit flavour infused into tisane tea leaves. Nothing brings more pleasure than taking a stroll through the garden of Eden.

Malabar Chai

Malabar Chai is one of Tea Drop's signature classics. It is a tea of spicy & complex body, with a deliciously smooth finish. The superior flavour is due to superior ingredients including pure black tea, cardamom, cloves, cinnamon, star anise, rose petals, ginger & chai flavour

Chaat Afternoon Tea

£21.95

*Warm sultana scones
Served with locally sourced jam preserve
&
Cornish clotted Cream*

*Selection of irresistible dainty
cakes & pastries*

Selection of Chaat savoury snacks

*Vegetable samosas
Chicken tikka wings
Onion bhajis
Potato pakoras
Dahi puri
Garlic naan
Poppadoms & dips*

Available without savoury snacks only £14.95


*Upgrade to a sparkling afternoon tea with a
glass of sparkling wine*

*Orobella spumante sparkling wine (10.5% Abv)
Delicate & persistent pelage, dry & pleasantly fruity*

*125ml glass £6.00
Bottle £21.00*

**Gluten Free and vegetarian options available on request*

*If you have any food allergies or intolerances, please speak to a member of staff prior to ordering.
Our kitchen use common allergens, we cannot guarantee complete allergen avoidance.*



Brief history of afternoon tea

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 and dinner. The Duchess asked that a tray of tea, bread and butter (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

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

Brief History of Chaat

Chaat, is a family of savoury snacks that originated in India, typically served as an hors d'oeuvre or at roadside tracks from stalls or food carts across South Asia, India, Pakistan, Nepal and Bangladesh. With its origins in Uttar Pradesh, India, Chaat has become immensely popular in the rest of South Asia.

