



CREWE HALL

HOTEL & SPA

THE QHOTELS COLLECTION

Afternoon Tea



TEAS

CREWE HALL 1636 BLEND - BLACK TEA (BESPOKE)

Smooth, invigorating and full bodied, The Crewe Hall House Blend offers round toasted notes of honey, malt and a touch of stone fruits. The high proportion of the finest Darjeeling tea leaves makes this a perfect consort to Crewe Hall's exceptional food offering.

DECAF BREAKFAST - BLACK TEA

A classic breakfast blend, full of flavour but without the caffeine, perfect for any time of the day. Caffeine extracted via CO2 method to optimise flavour balance.

FRUITS OF THE FORAGE - GREEN TEA

A serene escape in a cup: delicate green tea entwined with the vibrant sweetness of wild blueberries and sun-ripened raspberries, creating a soothing infusion perfect for unwinding at day's end.

WHITE ELIXIR - WHITE TEA

This exquisite blend of white blended with jasmine blossoms and spirulina to provide purity of mind and spirit.

IMPERIAL EARL GREY - BLACK & OOLONG

This wonderful tale of East meets West is a blend of black and oolong tea leaves, the finest bergamot and blue cornflowers.

BOTANICALS

Herbs, Spices, Fruits & Flowers. Naturally caffeine-free

TALES OF THE ORIENT - ROOIBOS

This refreshing mix of rooibos, mango, lemongrass and pink pepper is the perfect tonic for a great adventure.

MELLOW MINT - HERBAL BLEND

Lush spearmint and zestful peppermint are carefully blended for a smooth, almost creamy flavour thrill. Award winning tea.

LIQUID LULLABY - BOTANICAL BLEND

Chamomile gets the Quinteassential treatment; feel good dreams are created with this blend of oats, valerian root and lavender.

WHITE PEACH SANGRIA - FRUIT BLEND

A deep crimson infusion of peaches, hibiscus and pineapples, this is a juicy fruit tea that quenches your thirst whether it is served hot or cold.

Alternatively, Filter Coffee is available upon request

AFTERNOON TEA

Selection of Finger Sandwiches

Cucumber and dill crème fraiche on white

Smoked Salmon chive cream cheese on malted bread

Tandoori chicken, radish, and mint yoghurt on white

Ham hock grain mustard mayonnaise cress and sun-dried tomato on malted bread

Lemon feta and pea tart (V)

Scones and Pastries

Freshly baked fruit and plain scones served with clotted cream & preserve.

A selection of chefs pastries

Traditional Afternoon Tea

£35.00 per person

Champagne Afternoon Tea

Served with a Glass of Imperial

Moët Chandon

£45.00 per person

Champagne by the Glass

Moët & Chandon Brut Imperial

£13.50

LIGHT BITES

Super Green, Feta and Quinoa Salad (V,VE)

£14.50

Turkey BLT Ciabatta (GFA)

£10.50

Egg Mayonnaise and Watercress Sandwich (V) (GFA)

£8.75

Prawn, Avocado and Lime Mayonnaise Sandwich (GFA)

£10.50

Mature Cheddar Cheese and Chutney (V) (GFA)

£8.75

Grilled Halloumi Wrap, Chipotle Relish, Coleslaw, Baby Gem (V) (GFA)

£11.50

All the above are served with a side of tortilla chips and beetroot hummus on a choice of white or brown bloomer bread

SIDES

Thick Cut Chips (GFA)

£4.50

Parmesan and Truffle Loaded French Fries

£5.50

Beer Battered Onion Rings

£5.00

Baby Gem Salad, Radish, Parmesan and Ranch Dressing

£5.00

Vegan and Gluten Free Menus Available

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. If you have any questions, please ask your server.