



AFTERNOON TEA
WEEKDAY MENU

PLATINUM JUBILEE

AFTERNOON TEA

£45 per person

Includes your choice of hot drink and our food selection.

CHAMPAGNE AFTERNOON TEA

£62 per person

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

BERRY EXPLOSION COCKTAIL

£24 per person

Indulgent cocktail experience with gin, crushed mixed berries, mint, lime juice and cranberry juice.

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 National Trust membership card, this fee will be waived. On Saturday and Sundays, the Platinum Jubilee Afternoon Tea is £50 per person, and the Champagne Afternoon Tea is £67 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

MOROCCAN MINT

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

SAVOURY

ENGLAND - Coronation chicken, soft roll and coriander

SCOTLAND - Cullen skink tart with whipped saffron cream

WALES - Welsh rarebit cheese puff with fresh chives

IRELAND - Potato scone and truffle

SCONES

Freshly-baked plain and raisin scones

Homemade strawberry jam

Devonshire clotted cream

SANDWICHES

Open smoke salmon and dill sandwich

Roast beef horseradish and rocket

Cucumber and cream cheese

SWEETS

THE RED ROSE

Rose and lemon mousse, verbena shortbread

QUEEN OF PUDDINGS

Custard, berries, cream and meringue

ELIZABETH'S CHOCOLATE BISCUIT CAKE

Rich dark chocolate mousse, chocolate biscuit

VICTORIA SPONGE

Strawberry jam and cream

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.

ABOUT CLIVEDEN

350 YEARS *of* HERITAGE

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history. With distinguished guests from Queen Victoria to Winston Churchill, owners as characterful as Nancy Astor and from duels to political scandal, Cliveden's history is drenched in glamour, intrigue and drama.

Standing proud in the heart of Berkshire countryside, just 40 minutes from central London, overlooking the river Thames and surrounded by 376 acres of National Trust gardens, Cliveden is as spectacular as it is distinguished.

PLATINUM JUBILEE

CELEBRATE *with* US

In 2022, Her Majesty The Queen will become the first British Monarch to celebrate a Platinum Jubilee, seventy years of service, having acceded to the throne on 6th February 1952 when Her Majesty was 25 years old. To mark the historic milestone, Executive Chef Christopher Hannon has curated an exquisite menu to celebrate the occasion throughout the year with an Afternoon Tea consisting of traditional favourite dishes from England, Scotland, Wales and Ireland.