



CLIVEDEN

AFTERNOON TEA
at Cliveden

SPARKLING WINES

Classic Cuvve, Blackboys Vineyard,
Tickerage, East Sussex, 2010 - 15 per glass

Taittinger Brut -17 per glass

Taittinger Prestige Rosé Brut -21 per glass

For further Champagne choices or wine by the glass and bottle,
the full wine list is available on request

COCKTAILS

Cliveden '66 24
Chase Vodka, Gran Marnier, Rose, 24 carat Gold, Taittinger Brut

Profumo 24
Chase Gin, Strawberry liqueur, Orange Curacao, Lychee, Rose Taittinger

French Martini 18
Grey Goose, Chambord, Pineapple

Astor 20
Bombay Sapphire, Kronan Swedish Punsch, lemon & Orange



C L I V E D E N

We hope you enjoy your time spent in this unique National Trust Heritage property. Working closely with the National Trust, as we do, they require us to apply a fee of £8.35 per person to your bill as a contribution to the maintenance of the estate. This charge will however, be waived upon production of a valid membership card.

All menu prices are inclusive of V.A.T.

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.



We are thrilled to reintroduce to Cliveden the fabulous Astor Tea Service.

Based on an original ribbon design, which was commissioned especially for Lady Astor; the fine bone china tea service has been crafted by William Edwards of Stoke-on-Trent and represents the finest quality workmanship.

As well as enjoying the afternoon tea served on the new service in the Great Hall, you will also be able to purchase the gift sets to use at home.

Tea set for two - 80.00

TEA

CLIVEDEN BLEND

A robust Assam tea blend with a full-bodied and aromatic character

CEYLON DIMBULA

A wonderful tea noted for its body, strength and powerful aroma

DARJEELING

A round fruity taste, the Champagne of teas

EARL GREY EXTRA

Delicately flowery Darjeeling blended with the refreshing aroma of citrus bergamot, smooth with a delightful aroma

SENCHA FUKUJYU

Classic Japanese green tea, clear with beautiful aromas

JASMINE GOLD

Freshly plucked jasmine blossoms perfect this mild China tea

LAPSANG SOUCHONG IMPERIAL

Large leaf China black tea smoked over pine fires, giving a rich smoky, powerful and silky aroma

MOROCCAN MINT

Nana is a large-leafed, aromatic plant and is refreshingly spicy

LEMON VERBENA

An unusual fruit infusion with many natural oils and a delicate citrus flavour

CAMOMILE

Camomile tea has a pleasant and relaxing effect, tasting typically tangy and aromatic

WHITE PAI MU TAN

A delicate, smooth, flowery tea giving a clear infusion with fresh aromas

DECAFFEINATED LEAF TEA

Naturally decaffeinated tea, full flavoured and mellow

ROOIBOS (RED BUSH)

Naturally caffeine-free herbal tea that grows only in South Africa, smooth and fruity

ICED COFFEE

CLIVEDEN TRADITIONAL

Afternoon Tea

37.00 per person
(selection of the following)

SAVOURY

Coronation chicken
Egg mayonnaise and cress
Smoked salmon and cucumber
Roast beef, mustard, caramelised onion
York ham, wholegrain mustard, cream cheese
Cheese and dill scone, smoked salmon

SCONES

Freshly baked raisin and plain scones, served warm
Cornish clotted cream
Homemade strawberry jam

CAKES

Strawberry, basil and lime delice
Yoghurt and tarragon tarte with meringue and lemon
White chocolate, raspberry, rose and lychee choux bun

CLIVEDEN CHAMPAGNE AFTERNOON TEA

Taittinger Brut – 17 per glass
Taittinger Prestige Rosé Brut – 21 per glass

CLIVEDEN '66 TRADITIONAL

Afternoon Tea

60.00 per person

(23.00 supplement per guest, when using a voucher for Cliveden afternoon tea)

Celebrate in style with our signature Cliveden '66 cocktail. Created in honour of the completion of the house in 1666, it blends subtle hints of Chase vodka, Grand Marnier and rose liqueur, topped with Taittinger Champagne and finished with 24 carat gold leaf

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