



AFTERNOON TEA

Afternoon tea, now a classic English tradition, rose to popularity in the 17th century after tea was introduced to England by King Charles II and Catherine of Braganza.

The ritual itself began in 1840, when Anna, the seventh Duchess of Bedford, started taking tea with light refreshments to bridge the long gap between lunch and dinner. What began as a private habit soon became a fashionable social occasion, evolving into the elegant and refined experience we know today.

It is within this spirit that you are welcomed to Ashridge House. With over 700 years of history, this remarkable former monastery and royal residence has hosted notable figures including Henry VIII and Elizabeth I.

Over the centuries, it has served as a private home, a wartime hospital, and even a finishing school, before becoming the distinguished venue it is today. Now an award-winning setting for conferences, weddings, and events, and home to Hult Ashridge Executive Education, Ashridge House offers a unique blend of rich heritage and timeless elegance, providing the perfect backdrop to experience the tradition of Afternoon Tea.



SAMPLE MENU

SAVOURY SELECTION

Lemon & thyme chicken with smoked bacon on herb focaccia

Hereford fillet of beef wellington with Dijon mayonnaise

Hot smoked Loch Duart salmon with lemon crème fraîche on brioche

Brown egg mayonnaise with garden cress on white bread

House smoked ham with wholegrain mustard on tomato bread

Pickled cucumber & cream cheese on basil bread

SWEET SELECTION

Sticky ginger cake with cinnamon pear & Ashridge honey glaze

Bramley apple & blackberry treacle tart

Black forest roulade with Kirsch cherries

Apricot & vanilla peti gâteau with maple shortbread

Blood orange & dark chocolate marquise

Selection of vanilla & fruit scones with homemade mixed fruit jam & Cornish
clotted cream

Dietary options available upon request.



VEGAN & GF SAMPLE MENU

SAVOURY SELECTION

Red pepper hummus & roquette
Wild mushroom arancini with sunflower seed pesto
Basil infused Mediterranean vegetables panini
Tofu mayonnaise with garden cress on white bread
Vegan BLT on seeded bread
Pickled cucumber & supertrassia

SWEET SELECTION

Dark chocolate & clementine marquise (ve)(gf)
Blackberry & vanilla cheesecake (ve)(gf)
Banana & caramel cake (Ve)(gf)
Black cherry Bakewell flapjack (ve)(gf)
Black forest brownie (ve)(gf)
Selection of plain & fruit scones with homemade mixed fruit jam
& whipped vegan cream

Dietary options available upon request.