



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

Coronation chicken with lime pickle on herb focaccia

Hereford fillet of beef wellington with Dijon mayonnaise

Hot smoked Loch Duart salmon with lemon crème fraiche on brioche

Burford 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

Rhubarb & custard tart with burnt meringue

Classic coffee & dark chocolate Opera cake

Orange & carrot cake

Choux bun filled with white chocolate & tonka bean ganache

Passionfruit coconut petit gateaux

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 on mini brioche

Burnt leek & nori arancini with wasabi

Pesto Mediterranean vegetables panini

Tofu mayonnaise with garden cress on white bread

Vegan BLT on seeded bread

Pickled cucumber & supertrassia on white bread

SWEET SELECTION

Dark chocolate & blood orange Marquise

Candied cherry & coconut slice

Bonnie Brae lemon curd & stem ginger cheesecake

Caramelised banana & chocolate mini loaf

Selection of plain & fruit scones with homemade mixed fruit jam

& whipped vegan cream

Dietary options available upon request.