



# TRADITIONAL AFTERNOON TEA

*Reminiscent of the Victorian era*

## HISTORY

The practice of taking tea in the afternoon was inspired by Anna Maria Russell, the Seventh Duchess of Bedford and one of Queen Victoria's 'Ladies-in-waiting'.

The introduction of gas lighting into Britain in the 1800s brought with it a fashionably later dinner sitting of approximately 8pm for wealthier circles as people were able to stay up longer into the well-lit evenings. This practice, however, widened the gap between meals considerably.

Tale has it that in 1840 the Duchess began asking for a tray of tea, sandwiches and small cakes at around 4pm as a way to quell the inevitable hunger pangs between lunch and dinner. This habit quickly developed into an enjoyable social occasion as she invited friends to join her for refreshment.

## TEA SELECTION

Legend has it that tea was first brewed, quite by accident, in China in 2737 BC. As Emperor Shen Nung sat beneath a Camellia Sinensis tree, some leaves happened to fall into the boiling drinking water his servant was attending. A distinguished herbalist, the emperor ventured to taste this curious infusion – and so the beverage we now call ‘tea’ originated.

Whilst tea containers have been found in tombs dating back to the Han dynasty (206 BC – 220AD), it wasn’t until much later that its origins can be traced in the somewhat-cautious nation of Britain. An advertisement in London paper, *Mercurius Politicus*, in September of 1658 is the country’s first dated reference to the beverage yet it wasn’t considered fashionable until Portuguese Princess Catherine of Braganza, an avid tea-drinker, married King Charles II in 1662.

<i>BY T<sub>2</sub></i>	<i>BY SERENITEA</i>
Oolong	Spiced Chai Tea
Fruitalicious	Peppermint Herbal
Green Rose	Darjeeling Green Tea
French Earl Grey	Lemon Grass and Ginger
China Jasmine	English breakfast

*Please see our hand-crafted tea box menus or your server for tea notes & recommendations*

## SANDWICHES & SAVOURIES

*Our Chef will select and prepare three of the following sandwiches:*

<b>SMOKED SALMON</b> cucumber, red onion, baby capers, roquette & remoulade	<b>SHAVED HAM</b> seeded mustard, cream cheese & dried fruit	<b>ROAST BEEF</b> horseradish relish, lettuce, tomato & red onion	----- <b>CHICKEN LIVER PARFAIT</b> with house-made cheese shortbreads -----
<b>EGG</b> fresh herbs & mesclun lettuce	<b>TURKEY</b> mango chutney & avocado with fresh herbs		



## SWEETS

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### MRS BEETON'S LEMON BISCUIT WITH LEMON CURD

Isabella Mary Beeton was an English writer. Her first book 'Mrs Beeton's Book of Household Management' was released in 1861 and reprints are still in circulation today.

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### ENGLISH MADELEINE ROLLED IN CHERRY JAM & COCONUT

English Madeleines are different from their counterpart French madeleines. While the French make their sponge cake in a shell like shape, the English smother it in cherry jam and roll it in coconut, forgoing the shell shape for more conical appearance.

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### EARL GREY PANNA COTTA

Earl grey tea was developed in 1831 when British Prime Minister Charles Grey asked Richard Twining to replicate a tea he'd been gifted. With one sip Grey declared he loved the creation, thereby putting his name to it.

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### VICTORIA SPONGE WITH RASPBERRY JAM & VANILLA BUTTER CREAM

The Victoria sponge is also known as the Victorian sandwich. A quintessential English teatime treat, it became popular during the reign of Queen Victoria and is widely written to have been her most favourite cake.

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### CADBURYS CHOCOLATE & TURKISH DELIGHT TART

John Cadbury introduced cocoa and drinking chocolate into England in the 1650's but it remained largely a luxury enjoyed by the elite English society until 1853 when import duties were relaxed. The Cadbury\* brothers received their first Royal Warrant in 1854 as manufacturers of cocoa and chocolate for Queen Victoria.

\*Cadburys Chocolate was established in Birmingham, England in 1834 and in Hobart, Tasmania in 1922.



## FRESHLY BAKED SIGNATURE SCONES

HADLEY'S SIGNATURE SCONES  
served with fresh cream, raspberry jam & lemon curd

SAVOURY PUMPKIN SCONES  
served with salted butter



Anna, Duchess of Bedford  
1783-1857

## THE 'HIGHS' & 'LOWS' OF TAKING TEA

During the 1880s it was customary among the upper-class and society women to change into long gowns, gloves and hats and convene for afternoon tea in the gardens, drawing room or parlour. This practice, with an emphasis on presentation and conversation, was also known as 'low tea' in reference to the low armchairs and side tables at which guests were seated. The tradition of taking tea became so popular among affluent classes that it fast became one of the mainstays of the British way of life.

As the tea tradition expanded from the Victorian elite to the working class, the 'High Tea' was developed.

Considered the main meal of the day and often taken either standing up or seated upon tall stools (thus 'high') at around 6pm, fare typically consisted of meat, bread, vegetables, and - of course - tea.

Hadley's Orient Hotel welcomes guests for traditional afternoon tea service between 2pm and 5pm,

Wednesdays to Sundays. Bookings are essential.

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