

Indulge in the Timeless Tradition of Afternoon Tea

What is Afternoon Tea?

Afternoon tea became popular in England in the mid-19th century, primarily under the patronage of Anna Russell, the 7th Duke of Bedford. With a long gap between lunch and dinner, people began to experience hunger. To address this, a light meal filled with snacks was created, evolving into a social event, particularly among the upper classes.



Afternoon Tea Menu and Presentation

Afternoon tea is typically served on a three-tiered tray, with each layer featuring different flavors and treats:

1. Bottom Tier:

Sandwiches: Thinly sliced breads filled with various fillings. Classic options include cheese, beef, smoked salmon, and cucumber sandwiches.

2. Middle Tier:

Scones: Freshly baked scones served with clotted cream and typically strawberry jam. Scones are a staple of the meal, light and fluffy in texture. Cream tea comes into play here, as scones are enjoyed with cream and jam.



3. Top Tier:

Cakes: The top tier is adorned with traditional or Leman Tea Room's unique cakes. This typically includes classic cakes such as lemon drizzle and Victoria sponge. This tier offers guests a sweet ending to their experience.



Afternoon tea is not just a meal but a delightful experience. Enjoying aromatic, delicious teas served in exquisite English china makes every moment special. With its elegant presentation and inviting atmosphere, it's the perfect way to spend quality time with friends and family.



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